

BISTRO MENU

T O M A H A W K *grill*

Available from 11:00 AM to 5:30 PM.

LEGEND :



Lactose free



Gluten free

SOUP OF THE DAY	_ 7	SALMON TARTAR 	_ 23
SOUP OF THE DAY & MIXED SALAD	_ 13	Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion. Served with crostini and a choice of fries or salad.	
BASKET OF FRIES	_ 5		
FRENCH ONION SOUP	_ 12	TOMAHAWK CAESAR SALAD 	_ 20
Caramelized onion broth with red beer.		Mixed lettuce, served with a classic Caesar dressing, garnished with prosciutto chips, croutons and parmesan.	
BANGKOK STYLE SHRIMP 	_ 18	<i>UPGRADE YOUR CAESAR SALAD :</i>	
Lightly breaded shrimps coated on a spicy creamy sauce, garnished with green onions and sesame seeds.		Grilled chicken + 10	
		Grilled salmon + 12	
TOMAHAWK NACHOS	_ 25	FESTIVE GOAT CHEESE SALAD 	_ 22
Tortillas topped with black olives, peppers, hot peppers, green onions, blend of cheese, tomato salsa and sour cream.		Mixed lettuce, carrots, red cabbage, goat cheese, cranberries, caramelized pecans, honey and balsamic dressing.	
TOMAHAWK POUTINE	_ 25	<i>UPGRADE YOUR FESTIVE SALAD :</i>	
Fries, braised prime rib, cheese curds "fromage en crotte" and beer sauce.		Grilled chicken + 10	
		Grilled salmon + 12	
TOMAHAWK FISH'N CHIPS	_ 23	LINGUINI ALFREDO	_ 23
Cod filet, crispy beer batter, homemade tartar sauce. Served with fries and coleslaw.		Cream, white wine, garlic, butter and parmesan.	
TOMAHAWK BURGER	_ 26	<i>UPGRADE YOUR ALFREDOS :</i>	
100% beef patty, bacon, onion ring, coleslaw, cheddar cheese, lettuce, tomato and signature Tomahawk sauce.		Grilled chicken + 10	
		Grilled salmon + 12	
VEGGIE BURGER	_ 24	TURF PLANCHA TO SHARE 	(minimum of 2 people) _ 21 PER PERS.
Vegetarian patty, grilled pepper chutney, caramelized onions, coleslaw, lettuce, tomato and signature Tomahawk sauce.		Parma prosciutto, Genoa salami, terrine of the day, chorizo. Served with olives, mini pickles, old-fashioned mustard and calabrese antipasto.	

WELCOME TO TOMAHAWK GRILL – ORFORD

Our concept of platters to share is accessible for a starter or for a full meal. It is well known... good food is always better when its shared.

Our entire team wishes you a “bon appetit” !

OTHERS TOMAHAWK GRILL :

Thetford - Hotel du Domaine

Nicolet - Hotel Montfort

Saguenay – Hotel la Saguenéenne

LEGEND :



Vegetarian



Lactose-free



Gluten-free

starters

BANGKOK STYLE SHRIMP 	— 18
Lightly breaded shrimps coated on a spicy creamy sauce, garnished with green onions and sesame seeds.	
FRIED CALAMARI 	— 19
Perfectly fried calamari sprinkled with Tuscan herbs. Served with marinara sauce and spicy mayo.	
OCTOPUS CARPACCIO 	— 25
Chorizo salpicon, Espelette pepper et smoked paprika.	
ARANCINI WITH MUSHROOMS 	— 17
Neapolitan sauce with grilled pepper, antipasto and reduction of balsamic.	
FRIED HALLOUMI CHEESE 	— 18
Lavender honey, sesame seeds and Thai peanut sauce.	
FLAT BREAD GOAT CHEESE AND PROSCIUTTO	— 19
Lightly toasted bread, basil pesto, goat cheese, prosciutto, cherry tomato, arugula and balsamic reduction.	

starters

SALMON TARTAR

— 18

Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion. Served with crostinis.

BEEF TARTAR

— 19

Shallots, capers, chives, parmesan, eggs, anchovies, Spanish pepper and Dijon mustard. Served with crostinis.

starter to share

BRIE FONDANT

— 22

Brie from Quebec, candied onions with marmalade, caramelized pecans, lavender honey, flambé with orange flavoured liqueur. Served with crostinis.

plancha to share

* Platter to share for 2 people (minimum).

TURF PLANCHA

Parma prosciutto, Genoa salami and terrine of the moment. Served with olives, mini pickles, old-fashioned mustard and Antipasto Calabrese.

FOR 2 PEOPLE MINIMUM

— 21 PER PERS.





SURF PLANCHA

Bangkok style shrimps, fried calamari, salmon tartar, olives and mini pickles and Antipasto Calabrese.

FOR 2 PEOPLE MINIMUM




— 25 PER PERS.

Soups and Salads

SOUP OF THE DAY	— 7
FRENCH ONION SOUP Caramelized onion broth with red beer.	— 12
HOUSE SALAD   	— 8
Mixed lettuce, carrots, red cabbage, with balsamic dressing.	
CAESAR SALAD TOMAHAWK 	— 13
Mixed lettuce, served with a classic Caesar dressing, garnished with prosciutto chips, croutons and grated parmesan.	
GRILLED BEET SALAD 	— 17
Beets, pear chutney, roasted pecans, crumbled goat cheese, basil pesto, citrus and orange blossom vinaigrette, topped with a balsamic reduction.	

main-course tartars

Served with crostini, fries and salad.

SALMON TARTAR 	— 37
Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion.	
BEEF TARTAR 	— 38
Shallots, capers, chives, parmesan, eggs, anchovies, Spanish pepper and Dijon mustard.	
TARTARS DUO 	— 40
Salmon and beef.	

main-course salads

CAESAR SALAD TOMAHAWK — 20

Mixed lettuce, served with a classic Caesar dressing, garnished with prosciutto chips, croutons and grated parmesan.

UPGRADE YOUR CAESAR SALAD :

Grilled chicken +10

Grilled salmon +12

FESTIVE GOAT CHEESE SALAD — 22

Mixed lettuce, carrots, red cabbage, goat cheese, cranberries, pecan nuts and balsamic dressing.

UPGRADE YOUR FESTIVE SALAD :

Grilled chicken +10

Grilled salmon +12

ORIENTAL CHICKEN SALAD — 26

Mixed lettuce, sliced chicken, tangerine, pineapple, crispy noodles and Thai peanut and soy dressing.

REPLACE THE CHICKEN WITH TOFU

on the grill

BBQ PORK RIBS — 35

Grilled back of ribs brushed with our famous homemade bbq sauce. Served with fries and coleslaw.

16 oz. WHOLE RIB

MEDITERRANEAN CHICKEN — 33

Chicken breast cooked on the grill, garnished with goat cheese, grilled vegetables, topped with a warm mustard and fine herb sauce. Served with rosemary flavored rice and vegetables.

on the grill

SQUIRT CHICKEN TOMAHAWK STYLE

Chicken cooked on the grill and brushed with our famous homemade piri-piri BBQ sauce. Served with fries and coleslaw.

- ENTIRE CHICKEN (for 2 people) — 68
- HALF CHICKEN — 36

CAPRESE CHICKEN

— 35

Chicken breast cooked on the grill, garnished with bocconcini cheese, lemon tomato bruschetta, basil pesto and balsamic reduction. Served with rice pilaf flavored with rosemary and seasonal vegetables.

fish

CATCH OF THE DAY

— MARKET PRICE

Ask your waiter.

GRILLED ATLANTIC SALMON

— 38

Grilled salmon filet, garnished with a virgin sauce. Served with rosemary flavored rice and vegetables.

LOBSTER TAILS (2)

— 54

Two lobster tails, garnished with a virgin sauce Tomahawk style. Served with pilaf rice flavored with rosemary and seasonal vegetables.

MUSSELS AND FRIES

— 27

CHOICE OF SAUCE :

- Cream, basil pesto and goat cheese
- « Marinière » 

MUSSELS & FRIES ALL YOU CAN EAT
EVERY FRIDAY — 22

steaks

Ask about our gluten-free and lactose-free options (sauce and broth will differ).

Served with seasonal vegetables and one choice from :

- Basket of fries
- Baked potato with butter
- Garnished baked potato (butter, sour, cream, mozzarella, grated parmesan, green shallot and crispy bacon) + 7
- Potato wedges with butter, garlic and parsley
- Potatoes wedges with butter, garlic, parsley and grated parmesan + 5

BUTCHER'S CUT

— MARKET PRICE

Ask your waiter.

MARINATED FLANK STEAK

8 oz. piece — 37

Chef's suggestion for doneness : medium rare

FILET MIGNON

6 oz. piece — 46

9 oz. piece — 65

Chef's suggestion for doneness : medium rare

PICANHA STEAK

— 34

7 oz. piece

Served with a butter (confit garlic and grilled pepper).

Chef's suggestion for doneness : medium rare

PRIME RIB AVAILABLE THURSDAYS EVENINGS ONLY

10 oz. piece — 38

14 oz. piece — 43

TOMAHAWK

— MARKET PRICE

Specialty of the house. Aged minimum 50 days, juicy and tender.

Served with fries and vegetables. Piece of meat to share for **2**

people. *Please allow a 45-minutes waiting time for cooking.*

little extras

In addition to seasonal vegetables and your choice of fries or potato(es) :

Sauteed mushrooms + 9

1 lobster tail + 24

Signature mix grill

SIGNATURE MIX GRILL TOMAHAWK

Piece of grilled Tomahawk, half chicken, sautéed shrimps, 2 lobster tails. Served with vegetables, 2 baskets of fries and 2 baked potatoes all dressed.

FOR 4 PEOPLE MINIMUM

— **69 PER PERS.**

mix grill

* Platter to share for 2 people (minimum).

TURF MIX GRILL

Beef steak, grilled chicken breast, braised pork ribs and skewer of Calabrese sausages. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— **49 PER PERS.**

SURF & TURF MIX GRILL

Beef steak, Bangkok shrimps (4), Calabrese sausage skewer, grilled salmon filet and BBQ pork ribs. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— **58 PER PERS.**

TURF & PASTA MIX GRILL

Beef steak, grilled chicken breast and Calabrese sausa skewer. Served with basil pesto linguine. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— **52 PER PERS.**

poutine

TOMAHAWK POUTINE

— 25

Fries, braised prime rib, cheese curds "fromage en crotte" and beer sauce.

burgers and sandwiches

Served with fries.

TOMAHAWK BURGER — 26

100% beef patty, bacon onion ring, coleslaw, cheddar cheese, lettuce, tomato and homemade sauce.

VEGGIE BURGER — 24

Vegetarian patty, grilled pepper chutney, caramelized onion, coleslaw, lettuce, tomato and signature *Tomahawk* sauce.

PRIME RIB SANDWICH — 26

Thin slices of prime rib “au jus”, cheddar cheese, caramelized onion, spicy horseradish mayo and ciabatta bread.

pasta

PENNE ROMANOF — 25

Neapolitan sauce, cream, prosciutto, vodka et parmesan cheese.

LINGUINI ALFREDO — 23

Cream, white wine, garlic, butter et parmesan cheese.

UPGRADE YOUR ALFREDO :

- Grilled chicken +10
- Grilled salmon +12
- Shrimps +10

SEAFOOD LINGUINI — 29

Puttanesca sauce, butter, garlic, parsley, clams, shrimps, mussels, octopus and white wine.

PENNE PRIMAVERA — 23

Tomato sauce, garlic, oregano, mixed vegetables, basil and olive oil.

CHEESE TORTELLINI — 25

Cream, white wine, garlic, butter, basil pesto and parmesan cheese.