

WELCOME TO TOMAHAWK GRILL – SAGUENAY

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”!

OTHER TOMAHAWK GRILL LOCATIONS :

Orford – Hôtel Estrimont

LÉGENDE :



Vegetarian



Lactose -free



Gluten -free

Starters

BANGKOK-STYLE SHRIMP

— 19

Lightly breaded shrimps coated on a spicy creamy sauce, garnished with green onions and sesame seeds.

FRIED CALAMARI

— 20

Perfectly fried calamari sprinkled with Tuscan herbs. Served with marinara sauce and spicy mayo.

OCTOPUS CARPACCIO

— 26

Chorizo salpicon, Espelette pepper et smoked paprika.

ARANCINI WITH MUSHROOMS

— 18

Neapolitan sauce with grilled pepper, antipasto and reduction of balsamic.

FRIED HALLOUMI CHEESE

— 19

Lavender honey, sesame seeds and Thai peanut sauce.

FLAT BREAD GOAT CHEESE AND PROSCIUTTO

— 21

Lightly toasted bread, basil pesto, goat cheese, prosciutto, cherry tomato, arugula and balsamic reduction.

Starters

SALMON TARTAR

— 20

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

BEEF TARTAR

— 20

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

starter to share

BAKED BRIE

— 24

Brie from Quebec, candied inions 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 PAR PERS.

Soups and Salads

SOUP OF THE DAY

— 7

FRENCH ONION SOUP

— 12

Caramelized onion broth with red beer.

HOUSE SALAD



— 8

Mixed lettuce, carrots, red cabbage, with balsamic dressing.

CAESAR SALAD TOMAHAWK



— 14

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

BEET SALAD



— 19

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



— 39

Shallots, capers, chives, celery, dill, marinated ginger, citrus emulsion.

BEEF TARTAR



— 39

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

TARTARS DUO



— 40

Salmon and beef.

PROMO DUO TARTARE AND WINE

THURSDAY NIGHT - 49\$

main-course salads

CAESAR SALAD TOMAHAWK — 22

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 — 23

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 — 27

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

REPLACE THE CHICKEN WITH TOFU 

poutine

TOMAHAWK POUTINE — 25

Fries, braised beef, cheese curds and beer sauce.

on the grill

BBQ PORK RIBS

— 36

Back of ribs grilled brushed with our famous homemade bbq sauce. Served with fries and coleslaw.

16 oz. WHOLE RIB

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.

MEDITERRANEAN CHICKEN

— 35

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.

fish

CATCH OF THE DAY

— MARKET PRICE

Ask your waiter/waitress.

SAUMON DE L'ATLANTIQUE GRILLÉ

— 38

Perfectly seasoned and grilled salmon fillet, topped with a Tomahawk-style virgin sauce. Served with rosemary-infused pilaf rice and seasonal vegetables.

GRILLED 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

— 28

CHOICE OF SAUCE :

- Cream, basil pesto and goat cheese
- "Marinière" 

steaks

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

Served with seasonal vegetables and one (1) 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/waitress.

MARINATED FLANK STEAK

8 oz. piece — 39

Chef's suggestion for doneness : medium rare

FILET MIGNON

6 oz. piece — 47

9 oz. piece — 65

Chef's suggestion for doneness : medium rare

MACREUSE

— 38

Pièce de 8 oz.

Served with a butter (confit garlic and grilled pepper). Chef's suggestion for doneness : medium rare.

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, short ribs, 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 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.

SURF & PASTA MIX GRILL

Salmon, fish of the day, grilled lobster tail. Served with basil pesto linguine. Served with fries and vegetables.

FOR 2 PEOPLE MIN.

— 58 PER PERS.

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.

CLUB TOMAHAWK

— 28

Grilled chicken, cheddard cheese, tomato, lettuce, bacon and basil mayo

pasta

PENNE ROMANOF

— 26

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 LINGUINIS

— 30

Sauce puttanesca, beurre, ail, persil, palourdes, crevettes, moules, poulpe et vin blanc.

PENNE PRIMAVERA

— 23

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

TORTELLINIS AU FROMAGE

— 25

Crème, vin blanc, ail, beurre et parmesan, pesto de basilic.