



## Tommy's Not Here

### **Appetizers**

#### **Prosciutto Wrapped Bocconcini**

Oven baked Bocconcini Cheese wrapped with prosciutto nestled on a bed of radicchio & spring mix lettuce drizzled with basil oil & raspberry balsamic coulis; served with garlic bread. 11

#### **Maple Pecan Brie**

Baked Brie Cheese & portabello mushroom wheel layered with a brown sugar, pecan and sundried tomato pesto drizzled with maple syrup & a toasted pecan crumble; served aside roasted pita wedges. 13

#### **Carpaccio**

Thin sliced aged raw beef tenderloin drizzled with basil oil & balsamic vinegar served with marinated mushrooms and caperberries centered with shaved parmigiano reggiano on a bed of field greens; served aside garlic bread. 14

#### **Escargot á la Crêpe**

Tender escargot sautéed in a pesto garlic butter delicately wrapped in a crêpe finished with a sundried tomato cream sauce; served aside field greens & garlic bread. 11

#### **Shrimp Montebello**

Jumbo Tiger Shrimp sautéed in white wine & garlic butter finished baked in the oven au gratin style with fresh parsley & mozzarella cheese; served with garlic bread. 12

#### **Crisp Seared Scallops**

Cast iron seared fresh Jumbo Scallops pooled in an Asian ginger & lime coconut milk purée rimmed with sweet chili sauce & citrus zest garnish. 16

### **Salads**

#### **Caesar**

Crisp romaine lettuce tossed in our garlic cream Caesar dressing with herb roasted croutons & crisp baked butchers bacon aside wedged lemon. 8

#### **Spinach**

Baby spinach in a maple & balsamic mayo with grated mozzarella, finished with sautéed mushrooms, red onions, bacon, grape tomatoes & toasted pecans. 10

#### **Village Greek**

Feta cheese triangles, cucumbers, gourmet tomatoes, kalamata olives, red onions, pepperoncini & sweet bell peppers, drizzled with an oregano & lemon infused olive oil vinaigrette. 11



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### **Salads** *(Continued)*

#### **Seafood**

A blend of crab, jumbo tiger shrimp & scallops sautéed in a white wine butter served warm on spring mix tossed in a dill & garlic cream dressing. 14

#### **Thai Beef**

A grilled Striploin steak served on mixed greens meddled with toasted cashews, Asian pear & mandarin orange slices, drizzled with a spicy Thai cilantro & ginger dressing, garnished with diced green scallions. 16

A Grilled Chicken Breast 6

Sautéed Jumbo Tiger Shrimp 9

### **Specialty Breads**

#### **Pancetta & White Bean Crostini**

White Bean Sauté meddled with garlic, olive oil, fresh sage, crisp baked pancetta bacon & roasted roma tomatoes. 11

#### **Smoked Salmon Crostini**

Smoked Salmon marinated with lemon juice, white wine, cracked pepper, capers & red onions. 11

#### **Portabello Mushroom Crostini**

Pesto infused goat cheese, roasted red peppers, diced portabello mushrooms, drizzled with a raspberry & balsamic coulis. 11

### **Mains**

#### **Veal Saltimbocca**

Lightly floured Provini Veal Scaloppini layered with fresh sage & thin sliced prosciutto ham seared in a white wine butter sauce infused with diced garlic, onions & vine ripened gourmet tomatoes. 20

#### **Chicken Marsala**

A Chicken Breast dusted with flour, sautéed with button mushrooms, diced garlic & white onions in olive oil, reduced with Marsala wine & fresh cream. 20

#### **Chicken Provincial**

A lightly floured Chicken Breast poached in a Saffron butter & Pernod Liqueur Broth, meddled with shallots, artichokes hearts, spinach, bell peppers & grilled fennel. 21



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### **Mains** *(Continued)*

#### **Stuffed Chicken Gamberi**

A Premium Chicken Breast stuffed with fresh herbs & diced tiger shrimp finished with a sautéed mushroom, diced garlic, white onion & tarragon infused cream sauce aside a grilled jumbo tiger shrimp. 22

#### **Basil & Citrus Shrimp**

Jumbo Tiger Shrimp poached in a fresh basil & citrus zest white wine butter complimented with a roasted sweet pepper and garlic cream sauce finished with crumbled goat cheese. 24

#### **9 oz. Filet Mignon**

Seasoned & grilled aged Triple A Beef Tenderloin wrapped with butcher's bacon & speared with fresh rosemary. 31

#### **12 oz. Striploin Steak**

A Succulent and supremely aged Triple A Canadian Striploin Steak seasoned & diamond mark grilled to perfection. 29

#### **Additional Sides**

Sautéed Portabello Mushrooms 5  
Button Mushroom Skillet 6

Brandy & Green Peppercorn Cream 6  
Sautéed Jumbo Tiger Shrimp 9

### **Pasta**

*Half portions of Pasta are available upon request.*

#### **Penne Pancetta & Gorgonzola**

Penne noodles in a Brandy & gorgonzola cheese cream sauce paired with thin sliced pancetta bacon, sautéed shallots, garlic, fresh basil, cremini mushrooms & asparagus spears. 20

#### **Shrimp & Scallop Linguine**

Linguine noodles tossed in a white wine, garlic & olive oil sauce with toasted pine nuts, bacon, sundried tomatoes & baby spinach finished with seared jumbo tiger shrimp & grilled scallops. 22

#### **Spicy Beef Bowtie**

Bowtie noodles tossed in a spicy Szechwan chili & garlic cream sauce with cast iron seared strips of tender aged Triple A beef tenderloin, sautéed button mushrooms, red onions & bell peppers. 19

#### **Portabello & Ricotta Ravioli**

Tender Ravioli stuffed with ricotta cheese and portabello mushrooms tossed in a rustic sundried tomato, onion & garlic cream sauce finished with sliced prosciutto & grilled asparagus spears. 20



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### **Pasta** *(Continued)*

*Half portions of Pasta are available upon request.*

#### **Mediterranean Chicken Penne**

Penne noodles tossed in a roasted sweet pepper, garlic & tomato sauce with grilled chicken breast, kalamata olives, red onions, zucchini, artichoke hearts, bell peppers & fresh oregano finished with crumbled feta cheese. 20

#### **Smoked Duck Bowtie**

Bowtie noodles finished in a Cognac & fresh thyme cream sauce paired with shitake mushrooms, sundried cranberries & a 6 oz. smoked and peppered duck breast garnished with diced green scallions. 21

*Prices do not include applicable taxes.*

*For group bookings of 8 or more guests, a 15% gratuity will be added to the total bill.*

*For reservations or further information,  
please contact:*

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