

Appetizers

Village Greek Salad

Rustic cut Feta cheese triangles, cucumbers, gourmet tomatoes, Kalamata olives, red onions, pepperoncini + sweet bell peppers. Drizzled with a lemon + Oregano vinaigrette 14

Warm Spinach Salad

Baby spinach tossed in a maple + balsamic mayo with grated Mozzarella, toasted pecans + mini heirloom tomatoes, topped with sautéed mushrooms, caramelized red onion + double smoked bacon 18

Feeling Blue & Dis (Pear) Salad

Mixed greens tossed in a honey Dijon vinaigrette, meddled with gorgonzola blue cheese, Asian pear, prosciutto ham crisps + candied walnuts 17

Tuscan White Bean Crostini

Sautéed white beans with garlic + sage, mini heirloom tomatoes, grated parmesan cheese + prosciutto ham shatter, kissed with a basil steeped olive oil
Half 9 Full 16

Portobello Mushroom Crostini

Basil + Cashew Pesto infused goat cheese, roasted sweet red peppers + diced sautéed Portobello mushrooms, drizzled with a raspberry balsamic coulis
Half 9 Full 16

Crepe Escargot

Jumbo escargot in a cashew, basil + sundried tomato pesto cream sauce, delicately wrapped in a crêpe, garnished with balsamic laced field greens + garlic crostini 17

Beef Carpaccio

Thin sliced aged raw Certified Angus Beef tenderloin, drizzled with basil oil + balsamic vinegar served with marinated mushrooms + caper berries aside shaved Parmigiano Reggiano, baby arugula + garlic crostini 19

Prosciutto wrapped Bocconcini Balls

Oven baked Bocconcini cheese wrapped with prosciutto ham, on a bed of radicchio + spring mix, drizzled with basil oil, raspberry balsamic coulis + garlic crostini 16

Mediterranean Calamari

Marinated tender squid rings, pan seared with olive oil, roasted mini heirloom tomatoes, citrus zest, fresh basil & dill, red onions, capers + red chili flakes aside baby arugula, lemon wedge garnish + garlic crostini 16

Mains & Pasta

Veal Piccata

Lightly floured milk fed Veal Scaloppini, sautéed in a Pinot Grigio wine + lemon thyme aglio e olio with shallots, mini heirloom tomatoes + capers 28

Supreme Chicken Marsala

Oven roasted Supreme Breast of Chicken, stuffed with Friulano cheese, prosciutto ham + asparagus, pooled with a Marsala Wine cream sauce infused with garlic, onions + sautéed cremini mushrooms 27

Drunken Shrimp

Seared Jumbo Tiger Shrimp, finished scored on the grill, paired with a Tequila, coconut oil + agave syrup reduction meddled with sautéed red onions, garlic, sweet bell peppers + baby spinach 34

Lamb Tenderloin

New Zealand Lamb Tenderloin seasoned + grilled to medium rare, pooled with a Merlot red wine + roasted shallot demi glaze spiked with dried black cherries, goat cheese + fresh mint 39

Grilled 8 oz. Filet Mignon (bacon wrapped + fresh rosemary spear) 45

Grilled 12 oz. Striploin Steak 42

Peppercorn Cream 6 Mushroom Skillet 8 Jumbo Shrimp (3) 10

Shrimp & Scallop Linguine

Linguine noodles tossed in a White Wine aglio e olio spiked with a basil + cashew pesto, roast heirloom tomatoes, shallots, lemon zest + baby arugula
Finished with pan seared Jumbo Tiger Shrimp & Scallops 32

Wild Mushroom Ravioli

Tender Ravioli stuffed with Red Wine & herb braised wild mushrooms + Parmigian cheese, tossed in a sundried tomato, garlic + onion cream sauce finished with arugula, prosciutto ham crisps + shaved Grana Padano 28

Duck Confit Penne

Penne noodles in an orange, brandy + thyme cream sauce meddled with dried cranberries + shitake mushrooms, topped with a slow roasted leg of Muscovy Duck Confit with diced green scallion garnish 30

Grilled Vegetable Linguine

Linguine noodles tossed in fresh tomato marinara sauce with grilled zucchini, artichokes, bell peppers, onions, garlic, arugula, Kalamata olives + sautéed Cremini mushrooms with a feta cheese crumble & lemon oregano drizzle 26

It's hard to believe the years that have passed since the inauguration of our little basement restaurant, Tommy's Not Here in 1997. Though the tongue & cheek namesake still brings a chuckle to the odd customer, it is safe to say that our restaurant has been taken very seriously by developing itself into one of Sudbury's premier dining establishments.

We have always relied on the contagious nature of great compliments from our patrons to others, to promote and advertise their experiences to friends, family and business associates. This word of mouth tactic is honest, yet sometimes critical, but overall it has helped us to create the positive evolution that has transpired within these restaurant's walls.

With no fancy gimmicks or radio jingles, this process took time and eventually created a large following of loyal clientele that share with us many great times. Dining at our restaurant is not always centered around the cuisine, but rather a complete focus on your entire experience. Customers become friends and relationships abound in the intimate setting that we have worked very hard to create and obtain.

With every day in passing, it brings us personal gratification for a job well done, yet it is far from complete. The constant challenge to continue satisfying our patrons has been met with great praise and respect. This gives us the opportunity to thank everyone who has become part of our family, for watching us grow, for helping us grow and for allowing us to grow.

Special gratitude to our customers that acknowledge and appreciate our high standards, as we keep reaching for new levels to satisfy the never ending urge to have a good ole' time.

Sincere Thanks from the whole Tommy's Crew.



We only serve Certified Angus Beef

* Please inform us of your food allergies before ordering*
We cannot guarantee but will take the necessary precautions
to accommodate and to reduce the risk

* Prices do not include HST *

For group booking of 8 or more guests, an 18 % gratuity will be added to the total bill. Due to time restraints and in consideration of servicing our other patrons, individual cheques are not recommended