



CURIOUS THYME'S BISTRO

THYME FOR SOUP

Curious Thyme's Original Spicy Pumpkin 8.00

Back by popular demand, fresh roasted pumpkin, mixed with the subtle flavour of chili peppers

Roasted Tomato Garlic and Fresh Herb 8.00

Leamington hot-house tomatoes slowly oven roasted with fresh, basil, thyme, rosemary and garlic then blended to make a delicious fresh tasting soup

Chef's Bisque of the Day 13.00

All of our bisques are made each day using fresh ingredients and presented at the table with a spoonful of sherry or brandy

Kangaroo and Duck Consommé 13.00

Rich flavourful duck stock combined with the sweeter flavour of Kangaroo. Due to the availability of these unique ingredients there may be a limited supply. Please ask your server for details

THYME FOR APPETIZERS

Individual Warm Loaf from Golden Grain Bakery 2.00

To ensure quality and freshness we do not serve sliced bread at Curious Thymes Bistro. We have our bread delivered fresh daily from Sudbury's own Golden Grain Bakery and warm the loaf to order and serve it with our own honey and thyme infused butter or roasted red pepper hummus

A Trio of Bruschetta Shots, with Toasted Potato Rosemary Bread 8.00

Hand prepared tomato bruschetta mix, served in 3 separate shot glasses and drizzled with a variety of homemade reduced vinegars, served with freshly grilled potato and rosemary bread

Grilled Brie with Berry and Port Wine Compote 11.00

Ontario grilled brie wheel warmed to a creamy consistency, draped with a warm mixed berry and port wine compote and grilled pita points

Chelmsford Farm Raised Elk Carpaccio 14.00

Farm raised Elk Loin from Green Zone Farm in Chelmsford is quickly seared in a cast iron pan, then marinated in a Sudbury blueberry vinaigrette, fresh thyme and rosemary, very thinly shaved and served with black truffle oil and marinated wild forest mushrooms

Sparkling Prosecco Scallops 15.00

Diver sea scallops from P.E.I. crusted with pistachios, baked in the oven served with a Prosecco and light cream reduction

Chef's Daily Risotto Creation 16.75

Great Risotto takes time to create when using traditional Arborio rice and made to order. The chefs challenge you to ask them about the fresh ingredients they have available to make your own personal delicious Risotto, please allow time for the chefs to use their creativity

Curious Thyme's Cheese Fondue
Per Person – 15.75

Cheese fondue to indulge alone or share at will. Made with marinated forest mushroom, kirsch, white wine, garlic Emmental cheese with a sliver of Appenzellar to give a kick, served with a selection of crudités and hand ripped fresh Golden Grain Bakery breads.

Fried Green Tomatoes 8.75

Slices of fresh green tomatoes dusted with flour and a sprinkling of chili flakes, pan-fried in virgin olive oil served on mixed young greens with fresh basil leaves and house marinated grape tomatoes

Crisp Broccoli Salad 14.00

Fresh broccoli florets, mixed with Bermuda onion slices, raisins, pine nuts and chopped bacon tossed in a sweet cream dressing

Fresh Watermelon Salad 14.50

Cubed watermelon, crumbled goat's cheese, and cashews placed on a bed of radicchio lettuce drizzled with a honey, lemon and thyme vinaigrette

Crusted Pear Salad 15.00

Fresh pear, cored and stuffed with blue cheese, walnuts, and spinach crusted with toasted almonds warmed in the oven and served with mixed baby greens drizzled with a sweet balsamic reduction

Caramelized Apple and Walnut Salad with Crumbled Gorgonzola Cheese 15.00

Mixed baby green lettuce topped with slices of raspberry balsamic caramelized apples, toasted walnuts, and crumbled Gorgonzola cheese. Finished with a light raspberry vinaigrette

Simple Tossed Green Salad

Young green leaves served with house marinated cherry tomatoes and fire grilled house marinated red and yellow bell peppers, tossed with a light citrus vinaigrette

Side – 7.00

Large – 13.00

The Curious Caesar Salad

Whole Romaine heart lettuce leaves fanned on a plate, served with rustic Curious Thyme's oven roasted Parmesan and fresh thyme hand ripped croutons, drizzled with our own homemade Caesar dressing

Side – 8.00

Large – 14.00

Protein add-ons for Salads

* Add Fire Grilled 6 oz. Chicken Breast 7.00

* Add Fire Grilled 4 oz. Salmon Fillet 7.00

* Add Pan Seared Grilled 6 oz Duck Breast 8.00

* Add Trio of Fire Grilled Shrimp 8.00



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THYME FOR THE MAIN DISH

- Shrimp and Avocado Salad** 18.00
Chopped jumbo tiger shrimp mixed with diced bell peppers, mayo, shallots, panko bread crumbs, garlic and homemade Cajun seasoning with slices of fresh ripe avocado accompanied by young organic spinach leaves
- Fresh Pappardelle Primavera** 17.00
Slow oven roasted Mediterranean vegetables, and house marinated cherry tomatoes tossed with fresh Pappardelle pasta, white wine, fresh garlic and extra virgin olive oil
- Thyme Roasted Portobello, Red Pepper, Arugula and Cauliflower Lasagna** 17.00
Portobello mushroom caps, roasted with fresh thyme, layered with baked cauliflower florets, roasted red bell peppers, arugula fresh pasta lasagna sheets and Alfredo sauce, served on a bed of organic baby spinach
- Bison Cannelloni with Martini Salsa** 19.75
Bison and chocolate chili rolled in fresh pasta lasagna sheets, baked in the oven and topped with house marinated cherry tomatoes, Bermuda onions fresh garlic infused with gin and a splash of vermouth, sprinkled with crumbled Gorgonzola cheese
- Pancetta and Chicken Fettuccini** 18.00
Julienne chicken breast sautéed with fresh garlic, minced shallots and sliced pancetta bacon finished with a splash of sherry and a touch of cream
- Stuffed Goat's Cheese Chicken Supreme** 19.75
Chicken supreme stuffed with wild rice, sautéed organic spinach, pine nuts and goat's cheese, pan-fried to a golden brown and finished in the oven, served with fresh seasonal vegetables and mini roasted potatoes
- Grand Marnier Citrus Pheasant Breast** 23.50
Golden pheasant supreme draped with Mandarin orange segments flambéed with Grand Marnier and citrus juices with a splash of light cream
- Penne Pasta, Smoked Duck and Chili Sauce** 23.50
Smoked duck breast sautéed with fresh ginger, water chestnuts, cashews, roasted red bell peppers and fresh asparagus spears in a tangy chili sauce
- Pan-Fried Manitoulin Island Pickerel** 17.00
Lightly floured with Curious Thyme's own seasoning, gently pan-fried until golden and served with a simple tossed green salad with house marinated cherry tomatoes, roasted red bell peppers and a light citrus vinaigrette
- Blackened Cajun Catfish** 18.00
Fresh catfish fillet, dredged in mixed Louisiana style seasonings, cooked in a smoking cast-iron skillet until perfectly blackened, topped with a garlic and herb butter, served with citrus scented basmati rice and fresh seasonal vegetables
- Boar Bacon Wrapped Sea Scallops** 24.50
Thick sliced boar bacon wrapped around fresh P.E.I. scallops, baked in the oven, served in a pool of Amaretto cream with rosemary infused basmati rice and fresh seasonal vegetables
- Pesto & Prosciutto Wrapped Salmon Fillet on a Cedar Plank** 26.00
8 oz Atlantic salmon fillet brushed with a homemade basil pesto, wrapped with shaved prosciutto slices, baked in the oven on a cedar plank and served with basmati rice
- Homemade Bison Burger** 15.00
Hand pressed lightly seasoned 8 oz ground bison burger topped with Pecorino Toscano cheese with a fresh mango and chili salsa on an artisan loaf with lettuce and sliced tomatoes. Served with a house green salad or curious spuds
- Homemade Kangaroo Burger** 16.00
Hand pressed lightly seasoned 8 oz ground kangaroo burger, topped with melted blue cheese and our homemade onion, raisin marmalade on an artisan loaf with lettuce and sliced tomatoes. Served with a house green salad or curious spuds
- Apple Jack Ontario Pork Tenderloin** 24.00
Seasoned and fire grilled Ontario pork tenderloin served with sliced apples, sundried cranberries, a pinch of cinnamon in a Jack Daniel's reduction, seasonal vegetables and mini roasted potatoes
- Grilled Ontario Rack of Lamb** 29.00
Ontario rack of lamb grilled to your liking served in a pool of port wine and milk chocolate reduction, with seasonal vegetables and mini roasted potatoes
- Local Chelmsford Red Deer Medallions with Curried Blueberries** 32.00
Local red deer medallions from Green Zone Farm in Chelmsford, fire grilled to your perfection, draped with local blueberries sautéed with a pinch of brown sugar and a touch of curry. Accompanied with seasonal vegetables and mini roasted potatoes
- 8 oz Chicago Style Canadian AAA Alberta Beef Tenderloin** 27.00
Cooked to your liking in a cast-iron skillet, and served with sautéed Portobello mushrooms and seasonal vegetables
- 10 oz Canadian AAA Alberta Beef Strip loin** 28.75
Seared on the fire grill then served to your table on a hot Himalayan pink salt slab where you can finish to your own perfection. Served with seasonal vegetables and mini roasted potatoes
- 9 oz Trio of Exotic Game Meats and Red Wine Broth Fondue**
For One Person – 32.00 For Two People – 55.00
3 oz Elk loin, 3 oz Red Deer loin & 3 oz Kangaroo loin cooked at your table with a hot Himalayan pink salt slab and a red wine broth fondue