

Tooky Mills Pub

Soup of the Day

Mulligatawny

Appetizers

Fried Clams: Native whole belly clams lightly floured and deep-fried, served with tartar sauce. \$18.99

Fried Cowboy Corn: Sweet corn, bacon, jalapenos, cream cheese breaded then deep fried and served with roasted red pepper coulis. \$10.99

Catch of the Day

Atlantic Salmon: Fresh filet topped with Dijonaise, fresh crumb, cracked black pepper and parmesan then baked with lemon, white wine and butter. \$24.99

Scallops Nantucket: Sweet sea scallops baked in casserole with wine, butter, seasoned crumb, and mozzarella cheese. \$26.99

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon. \$27.99

Entrées

Prime Rib: Choice rib eye slow roasted with chefs' seasonings to your liking and served with au jus. Queen Cut (12oz) \$30.99 King Cut (16oz) \$33.99

Chef's Pasta: Portobello mushrooms and spinach sautéed with garlic and herbs then finished in a Marsala sauce, tossed with sausage & broccolini stuffed ravioli. \$22.99

Pork Tenderloin: Choice pork tenderloin wrapped in applewood smoked bacon then rolled in our dry BBQ spice, oven roasted and served on a bed of caramelized granny smith apples and onions. \$21.99