

Tooky Mills Pub

Soup of the Day *Corn Chowder*

Appetizers

Fried Clams: Native whole belly clams lightly floured and deep-fried, served with tartar sauce. \$19.99

Chili Con Carne: A crock of our homemade chili with a kick made with beef. \$8.99
Add: jack/cheddar, jalapeno, sour cream or tortilla chips .75/ea

Catch of the Day

Shrimp Scampi: Large white shrimp sautéed in olive oil with garlic, fresh basil, tomatoes, scallions, lemon, white wine & butter, served over angel hair pasta. \$23.99

Scallops & Bacon Au Gratin: Sweet sea scallops baked in casserole with Applewood smoked bacon, wine & butter, then finished with cheddar cheese. \$26.99

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

Entrées

Tooky Meatloaf: Our loaf made with ground pork, beef and fresh vegetables topped with mushroom gravy. **half pound** \$16.99 **pound** \$22.99

Tooky's Chicken & Waffles: Fresh Belgian waffle layered with our beer battered chicken tenders and topped with a maple honey sriracha cream sauce. \$17.99

Jaeger Schnitzel: Center cut pork cutlet pounded thin and breaded, then deep fried & topped with a zesty onion & mushroom gravy. **single** \$15.99 **double** \$21.99