

Tooky Mills Pub

Soup of the Day *Buffalo Chicken*

Appetizers

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

Garlic Crusted Cheese Curds: Chunks of cheese curds, garlic breaded then deep fried and served with our marinara sauce. \$10.99

Catch of the Day

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

Shrimp Scampi: Large white shrimp sautéed in olive oil with garlic, fresh basil, tomatoes, scallions, lemon, white wine & butter, served over angel hair pasta. \$24.99

Atlantic Salmon: Fresh filet topped with a Grand Marnier molasses and walnut crust then oven roasted. \$24.99

Entrées

Prime Rib: Boneless choice Rib Eye seasoned then slow roasted on a bed of vegetables, topped with house made Au Jus. Queen 12oz \$31.99 King 16oz \$34.99

Creole Duck: Cajun marinated duck breast pan seared, and thinly sliced then served on a bed of Jambalaya consisting of chicken, andouille sausage, shrimp, fresh vegetables and rice. \$29.99

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