

# Tooky Mills Pub

## **Soup of the Day**

*Chicken Cebolla*

## **Appetizers**

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

**Duck Bacon & Corn Dumplings:** Traditional dumplings made with duck bacon corn and cream cheese then deep fried and served with General Tso's sauce. \$15.99

## **Catch of the Day**

**Shrimp & Lobster Scampi:** Large tiger shrimp and Maine lobster meat sautéed in olive oil with garlic, tomato, scallions and fresh herbs then finished in a wine, lemon and butter sauce served over angel hair pasta. \$28.99

**Rockport Salmon:** Fresh filet topped with fresh crumb, cracked black pepper and lemon, baked with white wine and butter then finished with melted blue cheese. \$24.99

**Scallops St. Croix:** Sweet sea scallops topped with an almond crust then baked in casserole with sweet brandy butter. \$26.99

## **Entrées**

**Stuffed Chop:** Thick center cut boneless pork chop, butter flied and stuffed with bacon, cranberry and raisin dressing topped with a walnut crust, oven roasted then topped with a spiced apple and maple rum sauce. \$19.99

**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

**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

