

Tooky Mills Pub

Soup of the Day

Chicken Cebolla

Appetizers

Spanakopita: Filo dough stuffed with spinach, feta, and ricotta cheese, baked until golden brown and served with marinara sauce. \$10.99

Chipotle Pepper Wings: Large wings coated with our own blend of spicy chipotle peppers & seasonings then oven roasted & served with veggie sticks. \$13.99

Catch of the Day

Ahi Tuna: Fresh sushi quality steak coated with sesame seeds then pan seared rare and lightly topped with Thai peanut sauce. \$27.99

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 Genovese: Sweet sea scallops topped with a basil pesto crust then baked in casserole with white wine, butter, lemon and Parmesan cheese. \$26.99

Entrées

Stuffed Chop: Thick center cut boneless pork chop, butter fried 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

Pot Roast: Choice beef slow roasted with fresh vegetables until very tender then served on our mashed potatoes with the pan gravy and veggies. \$21.99