

Tooky Mills Pub

Soup of the Day

Creamy Tomato Cheddar & Bacon

Appetizers

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

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

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

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

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

Entrées

Vodka Penne: Prosciutto ham, roasted tomatoes and artichokes sautéed in olive oil with garlic and herbs then flamed with vodka, tossed with penne rigate in a cream Rosa and topped with melted mozzarella. \$22.99

Fried Half Chicken: One half chicken seasoned and brined then deep fried to crispy perfection. \$19.99

Jaeger Schnitzel: Center cut pork cutlet pounded thin and breaded, then deep fried & topped with a zesty onion & mushroom gravy. single \$15.99 double \$22.99