

# Tooky Mills Pub

## **Soup of the Day**

*Creamy Tomato Cheddar & Bacon*

## **Appetizers**

**Chicken Cordon Blue Bites :** *Small pieces of chicken stuffed with ham and swiss then breaded, deep fried and served with honey mustard for dipping. \$10.99*

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

## **Catch of the Day**

**Lobster Pie:** *Fresh Maine lobster meat baked in casserole with lobster stock, cream and a touch of seasoned breadcrumb. \$33.99*

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

**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*

**Chicken Caprese:** *Char grilled breast of chicken topped with tomato basil concasse, spinach, and fresh mozzarella then drizzled with balsamic reduction. \$18.99*

**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*