

# 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