

Tooky Mills Pub

Soup of the Day

Creamy Tomato Cheddar & Bacon

Appetizers

Cuban Egg Rolls: Crispy egg roll shell packed with slow roasted pork, savory ham, swiss cheese, dill pickle relish and a touch of mustard then deep fried. \$13.99

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 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

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

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