

# Tooky Mills Pub

## **Soup of the Day**

*Mulligatawny*

## **Appetizers**

**Philly Cheese Steak Skins:** Potato boats stuffed with chunks of prime rib sautéed with onions, mushrooms & chef's seasonings then topped with mozzarella cheese and oven roasted. \$13.99

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

## **Catch of the Day**

**Haddock Vera Cruz:** Fresh haddock baked in casserole with salsa and topped with mozzarella. \$23.99

**Salmon Aioli:** Fresh filet baked with a roasted garlic and tomato basil aioli. \$24.99

**Scallops Nantucket:** Sweet sea scallops baked in casserole with wine, butter, seasoned crumb, and mozzarella 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

**Pork Porterhouse:** A 14-ounce true bone in porterhouse consisting of choice pork tenderloin and center cut loin coated with our cajun spice then char grilled and topped with cajun fried onions. \$26.99