

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