

Tooky Mills Pub

Soup of the Day

Creamy Tomato Bacon & Cheddar

Appetizers

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

Garlic Crusted Cheese Curds: *Chunks of cheese curds, garlic breaded then deep fried and served with our marinara sauce. \$10.99*

Catch of the Day

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

Rockport Salmon: *Fresh filet topped with fresh crumb, cracked black pepper and lemon, baked with white wine and butter then finished with melted blue cheese. \$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

Veal Parmesan: *Tender veal steak cutlet lightly breaded and sautéed in olive oil, then topped with marinara, melted mozzarella and Parmesan cheese and served over linguini with marinara. \$22.99*

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*

Chorizo & Chicken Chimichanga: *Flour tortilla stuffed with Mexican chorizo sausage, chicken, black bean & corn mix, jack and cheddar cheese then deep-fried and served with all of the traditional fixings. \$16.99*