

Tooky Mills Pub

Soup of the Day

Louisiana stuffed pepper

Appetizers

Korean Beef Spring Rolls: Traditional spring rolls stuffed with beef, then fried and served with Korean BBQ dipping sauce. \$10.99

Lobster Rangoon: Lobster meat, cream cheese and herbs stuffed in a wonton wrapper then deep-fried until golden. \$12.99

Catch of the Day

Blackened Swordfish: Fresh steak dusted in Cajun spice then pan blackened and topped with avocado lime butter. \$20.99

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

Chicken Genovese: Boneless chicken breast layered with basil pesto, roasted red peppers, seasoned crumb, mozzarella and parmesan cheese. \$20.99

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. \$21.99

St. Louis Ribs: St Louis spare ribs dry rubbed with our BBQ spice then slow roasted till falling off the bone and topped with sweet chili sauce. \$20.99