

Tooky Mills Pub

Soup of the Day

Louisiana stuffed pepper

Appetizers

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

Pizza Rolls: Pepperoni and mozzarella cheese wrapped in a crispy wonton wrapper then deep fried and served with our marinara. \$10.99

Catch of the Day

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon and topped with avocado lime butter. \$26.99

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

Chefs Pasta: Portabella mushrooms sautéed with spinach & grape tomatoes in a creamy Marsala wine sauce & tossed with roasted wild mushroom stuffed ravioli. \$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

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