

Tooky Mills Pub

Soup of the Day

Barley Beef & Vegetable

Appetizers

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

Chicken Cordon Blue Bites : Small pieces of chicken stuffed with ham and swiss then breaded, deep fried and served with honey mustard for dipping. \$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

Atlantic Salmon: Fresh filet topped with Dijonaise, fresh crumb, cracked black pepper and parmesan then baked with lemon, white wine and butter. \$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

Orange Thai Pork: Center cut boneless pork loin chops marinated in orange Thai sauce then char-grilled and topped with Thai peanut sauce. \$19.99

Pot Roast: Choice beef slow roasted with fresh vegetables until very tender then served on our mashed potatoes with the pan gravy and veggies. \$21.99

