

Tooky Mills Pub

Soup of the Day

New Orleans Stuffed Pepper

Appetizers

Fried Clams: Native whole belly clams lightly floured and deep-fried, served with tartar sauce. \$23.99

Chipotle Pepper Wings: Large wings coated with our own blend of spicy chipotle peppers & seasonings then oven roasted & served with veggie sticks. \$13.99

Catch of the Day

Stuffed Haddock: Fresh haddock stuffed with a crabmeat dressing and baked with garlic, sherry and butter. \$26.99

Atlantic Salmon: Fresh filet topped with a Grand Marnier molasses and walnut crust then oven roasted. \$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

Prime Rib: Boneless choice Rib Eye seasoned then slow roasted on a bed of vegetables, topped with house made Au Jus. Queen 12oz \$32.99 King 16oz \$35.99

Chef's Pasta: Portobello mushrooms, spinach and chopped tomato sautéed in olive oil with garlic and herbs then finished in a light pesto cream sauce and tossed with sausage and broccolini stuffed ravioli. \$23.99

Carnitas Soft Tacos: Tender smoked pulled pork sautéed with Mexi seasoning then served in grilled tortillas with all the fixings and cilantro lime sour cream. \$15.99