

Tooky Mills Pub

Soup of the Day

Loaded Baked Potato

Appetizers

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

Chili Con Carne: A crock of our homemade chili with a kick made with beef. \$8.99
Add: jack/cheddar, jalapeno, sour cream or tortilla chips .75/ea

Catch of the Day

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon. \$31.99

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 & 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

Smoked Chicken Alfredo: Pulled smoked chicken sautéed in our own pan built Parmesan rich cream sauce tossed with penne pasta. \$23.99

Jaeger Schnitzel: Center cut pork cutlet pounded thin and breaded, then deep fried & topped with a zesty onion & mushroom gravy. single \$16.99 Double \$23.99