

# 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

**Philly Cheese Steak Quesadilla:** Flour tortilla stuffed with jack/cheddar cheese, chunks of prime rib sautéed with onions, mushrooms & chef's seasonings then baked until crisp and served with all the fixings. \$14.99

## **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**

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

**Tortellini Carbonara:** Applewood smoked bacon, cracked black pepper, garlic and herbs sautéed in olive oil, finished with heavy cream and Parmesan cheese then tossed with tri colored cheese tortellini. \$23.99

**Tooky Meatloaf:** Our loaf made with ground pork, beef and fresh vegetables topped with mushroom gravy. **half pound** \$16.99 **pound** \$22.99