

Tooky Mills Pub

Soup of the Day

Buffalo Chicken

Appetizers

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

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. \$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

Pot Roast: Choice beef slow roasted with fresh vegetables until very tender then served on our mashed potatoes with the pan gravy and veggies. \$22.99

Baltic Mills Pasta: Roasted butternut squash ravioli tossed with grilled chicken and crispy prosciutto in a sweet butter broth, then topped with grated Romano. \$23.99

Country Fried Pork: Center cut pork loin dredged in seasoned flour then deep-fried and topped with mushroom gravy. \$20.99