

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

Steamers: Long neck clams steamed in beer, served with drawn butter. \$20.99

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

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

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

Stuffed Chop: Thick center cut boneless pork chop, butter flied and stuffed with bacon, cranberry and raisin dressing topped with a walnut crust, oven roasted then topped with a spiced apple and maple rum sauce. \$20.99