

Tooky Mills Pub

Soup of the Day

Shepherd's Pie

Appetizers

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

Jalapeno Fries: Jalapeno strips lightly battered then deep fried and served with our ranch dressing for dipping. \$10.99

Catch of the Day

Shrimp Agean Burrata: Large white shrimp sautéed in olive oil with garlic, oregano, fresh basil, tomatoes, black olives, scallions, lemon, white wine and butter, tossed with basil pesto burrata ravioli and lightly topped with feta cheese. \$27.99

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

Pork Porterhouse: A 16-ounce true bone in porterhouse consisting of choice pork tenderloin and center cut loin coated in our dry BBQ spice then char grilled and topped with a mixture of caramelized onion and brandied granny smith apples. \$27.99

Veal Parmesan: Tender veal steak cutlet lightly breaded and sautéed in olive oil, then topped with marinara, melted mozzarella and Parmesan cheese and served over linguini with marinara. \$23.99