

Tooky Mills Pub

Soup of the Day

Chicken Florentine

Appetizers

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

Jalapeno Fries: Strips of lightly pickled jalapenos, crispy panko coated then deep fried and served with our ranch dressing. \$10.99

Catch of the Day

Poke Bowl: Layered rice and spring mix topped with sushi Ahi tuna (tossed in sesame ginger dressing), edamame beans, avocado, green onion, shaved carrots, cucumber, pickled ginger, seaweed salad & crispy fried wonton strips. Then lightly topped with toasted sesame seeds & spicy mayo. \$21.99

Atlantic Salmon: Fresh filet topped with a bourbon maple and walnut crust then oven roasted. \$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

Italian O'Shea: Boneless chicken breast breaded with Italian breadcrumbs then deep fried, topped with Boursin cheese, prosciutto ham, roasted garlic, tomato and spinach. Then fished in the oven with mozzarella cheese. \$20.99