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*

Garlic Crusted Cheese Curds: *Chunks of cheese curds, garlic breaded then deep fried and served with our marinara sauce. $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*