

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

Spanakopita: Filo dough stuffed with spinach, feta, and ricotta cheese, baked until golden brown and served with marinara sauce. \$10.99

Catch of the Day

Stuffed Flounder: Fresh filets stuffed with a crab meat dressing then baked in casserole with sherry wine, fresh garlic, and butter. \$26.99

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

Chicken Chimichanga: Mexican chicken and chorizo sausage stuffed in a flour tortilla with our black bean and corn mix, rice, jack and cheddar cheese then baked and topped with all of the traditional fixings. \$16.99

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

Pot Roast: Choice beef slow roasted with fresh vegetables until very tender then served on our mashed potatoes with the pan gravy and veggies. \$21.99