

Tooky Mills Pub

Soup of the Day

Southwest Chicken & Black Bean

Appetizers

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

Chipotle Pepper Wings: Large wings coated with our own blend of spicy chipotle peppers & seasonings then oven roasted & served with veggie sticks. \$13.99

Catch of the Day

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon. \$30.99

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

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

Chefs Pasta: Portabella mushrooms sautéed with spinach & grape tomatoes in a creamy Marsala wine sauce & tossed with braised short rib stuffed ravioli. \$23.99