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

Pork Porterhouse: *A 16-ounce true bone in porterhouse consisting of choice pork tenderloin and center cut loin coated with our cajun spice then char grilled and topped with cajun fried onions. $26.99*

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*