Tooky Mills Pub

Soup of the Day

Chicken Cebolla

Appetizers

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

Korean Beef Spring Rolls: *Traditional spring rolls stuffed with beef, then fried and served with Korean BBQ dipping sauce. $10.99*

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 a Grand Marnier molasses and walnut crust then oven roasted. $24.99*

Scallops Genovese: *Sweet sea scallops topped with a basil pesto crust then baked in casserole with white wine, butter, lemon and Parmesan cheese. $26.99*

Entrées

Creole Duck: *Cajun marinated duck breast pan seared, and thinly sliced then served on a bed of Jambalaya consisting of chicken, andouille sausage, shrimp, fresh vegetables and rice. $30.99*

Chef's Pasta: *Portobello mushrooms, spinach and chopped tomato sautéed in olive oil with garlic and herbs then finished in a light pesto cream sauce and tossed with sausage and broccolini stuffed ravioli. $23.99*

Stuffed Chop: *Thick center cut boneless pork chop, butter flied and stuffed with bacon, cranberry and raisin dressing topped with a walnut crust, oven roasted then topped with a spiced apple and maple rum sauce. $20.99*