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*

Hot Honey Chicken Dumplings: *Chicken and vegetables wrapped in a delicate gyoza skin then deep fried until crispy. $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 Grand Marnier molasses 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*

Smoked Chicken Alfredo: *Pulled smoked chicken sautéed in our own pan-built Parmesan rich cream sauce tossed with penne pasta. $23.99*

Veal Genovese: *Tender veal steak cutlet lightly breaded and sautéed in olive oil, then topped with basil pesto, melted mozzarella and Parmesan cheese and served over linguini with marinara. $23.99*