Tooky Mills Pub

Soup of the Day

Italian Wedding

Appetizers

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

Duck Bacon & Corn Dumplings: *Traditional dumplings made with duck bacon corn and cream cheese then deep fried and served with General Tso's sauce. $11.99*

Catch of the Day

Grilled Swordfish: *Fresh steak brushed with oil and herbs then char grilled with fresh lemon. $31.99*

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 Nantucket: *Sweet sea scallops baked in casserole with wine, butter, seasoned crumb, and mozzarella cheese. $26.99*

Entrées

N.Y. Sirloin: *Choice 12oz N.Y. strip loin chargrilled to your liking then topped with chimichurri sauce. $ 29.99*

Jaeger Schnitzel: *Center cut pork cutlet pounded thin and breaded, then deep fried & topped with a zesty onion & mushroom gravy. single $16.99 Double $23.99*

Baltic Mills Pasta: *Roasted butternut squash ravioli tossed with grilled chicken and crispy prosciutto in a sweet butter broth, then topped with grated Romano. $23.99*