

PROPRIETOR'S RESERVE WINES BY THE BOTTLE

CONUNDRUM 2014 RED WINE BLEND – CALIFORNIA. ALLURING CRIMSON COLOR WITH AROMAS OF DARK GERMAN CHOCOLATE, RICH BERRIES, AND FRESH LAVENDER. BOTTLE 38

DREAMING TREE 2015 PINOT NOIR – CALIFORNIA. FLAVORS AND AROMAS OF BLACK CHERRY, WILD STRAWBERRY, AND TOASTY CARAMEL. A WINE BY DAVE MATTHEWS. BOTTLE 38

FEATURED WINES BY THE GLASS OR BOTTLE

MARK WEST PINOT NOIR 9 / 12 / 34 LOUIS MARTINI CABERNET SAUVIGNON 10 / 13 / 38

MEIOMI PINOT NOIR 12 / 16 / 48 KIM CRAWFORD "MARLBOROUGH" SAUVIGNON BLANC 10 / 13 / 36

SIGNATURE DRINKS

PULEO'S PUNCH – MALIBU, CAPTAIN MORGAN & HOUSE RUM WITH FRUIT JUICES 7

MANGO MARGARITA – JOSE CUERVO, MANGO SYRUP WITH AN ORANGE SUGAR RIM 8

APPLE BURST – CROWN ROYAL APPLE WITH A SPLASH OF LEMON AND CHERRY JUICE 8

ASK YOUR SERVER ABOUT OUR CRAFT BEER SELECTION

Puleo's Weekly Specials

**Ask your server about our
Sensational 7 for 7 Lunch Specials**

Monday

Fresh Fish Tacos \$6.99 11am – 4pm

Thursday

Burger and fries \$5.99 11am – 4pm

Sunday

Brunch starting at 10am

Brunch Menu Choices at Merchants

Buffet Style at Cedar Bluff and Alcoa

Puleo's Happy Hour Specials

Monday – Sunday 3 – 7pm

\$1 Off Well Drinks

\$1 Off Ice Cold Draft Beer

\$1 Off House Wine by the Glass

\$1 Off Red or White Sangria

Margarita Madness All Day Friday

\$3.50 All House Margaritas

All Day Sunday

\$3.50 Bloody Marys, Mimosas & Screwdrivers

Half Off Select Bottles of Wine

Including Proprietor's Reserve Wines

3 – 7pm & All Day Friday & Saturday



CHEF SPECIAL LUNCH FEATURES

AVAILABLE MON – SAT UNTIL 4:00 PM

NOT AVAILABLE ON SUNDAY

SHRIMP & GRITS Lunch portion of sautéed shrimp, Italian sausage, peppers and onions over stone ground cheese grits with tasso gravy, topped with green onions. 12.99

TENNESSEE MUSHROOM AND KALE CANNELLONI Baked cannelloni stuffed with crimini mushrooms and kale topped with tomato basil cream sauce and Italian cheese blend with your choice of house or Caesar salad. 12.99

CHICKEN PENNE PASTA Grilled chicken, penne pasta, baby spinach, mushrooms, tomatoes tossed in a Chardonnay cream sauce. 10.99

***PRIME RIB SANDWICH** Slow roasted prime rib on a French roll served with creamy horseradish sauce, Au Jus for dipping and mashed potatoes. 13.99

CHICKEN PICCATA Lunch portion of sautéed breast of chicken with artichokes, capers and tomatoes in lemon wine sauce, served over linguini. 12.99

CRAB CAKE & SALAD Maryland-style crab cake with stone ground cheese grits topped with tasso gravy and served with your choice of house or Caesar salad. 11.99

VEGGIE BURGER ON HONEY WHEAT BUN Fried in a panko crust on a honey wheat bun topped with house made honey mustard with lettuce, tomato, onion, and fontina cheese. Served with Sweet Potato Waffle Fries and our special dipping sauce. 8.99

***HICKORY GRILLED SALMON** Lunch portion topped with Italian herb butter and served over wild rice with choice of side. 14.99

CITRUS GRILLED CHICKEN Marinated grilled chicken breast served with mashed potatoes and steamed broccoli and carrots. 11.99

***AHI TUNA** Grilled with soy ginger dipping sauce, pickled ginger, wasabi and choice of side. 14.99

***HICKORY GRILLED SIRLOIN** Tender & juicy grilled sirloin steak served with choice of side. 14.99

GEORGES BANK SCHROD Coated in Ritz crumbs and perfectly baked. Served with choice of side. 11.99

CHICKEN TENDERS Lunch portion of chicken breast tenderloins fried to a golden brown, with honey mustard dipping sauce, Napa slaw and fries. 11.99

FISH & CHIPS A generous portion of fried whitefish served with fries and Napa slaw and dill caper remoulade. 11.99

BEEF STROGANOFF Thin sliced prime rib, penne pasta, mushrooms in a demi-cream sauce topped with parmesan cheese, sour cream and green onions. 11.99

CHOCOLATE HAZELNUT MOUSSE CAKE

FULL SIZE 5.99

HALF SIZE 3.99

HOUSE-MADE KEY LIME PIE 4.99

**Item may be cooked to specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*