

## 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

11am – 4pm

Fresh Fish Tacos \$6.99

#### Thursday

11am – 4pm

Burger and fries \$5.99

### 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 housemade 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.*