



Blancos Restaurant Week Lunch Menu

First Course

Choice of:

Watermelon Salad

Fresh watermelon, baby kale, and red onions tossed with feta, mint, balsamic glaze, and honey.

Garden Salad

Fresh mixed greens topped with tomatoes, cucumbers, red onions. Served with your choice of dressing.

Soup of the Day

Chef's daily selection made with fresh, seasonal ingredients. Ask your server for today's offering.

Second Course

Choice of:

BBQ Shrimp

Succulent shrimp sautéed in a smoky, tangy house BBQ sauce with a touch of sweetness and Southern spice.

Cajun Catfish Tenders

Crispy catfish bites seasoned with Cajun spices, served with house-made chipotle tartar sauce.

Curry Chicken Spinach Dip

A rich, creamy blend of tender curry-seasoned chicken, fresh spinach, and melted cheeses, baked to perfection. Packed with bold Caribbean flavor and served warm with pita bread.

Third Course

Choice of:

Jerk Chicken Cheesesteak

Spicy jerk-marinated chicken topped with melted pepper jack cheese, tomato, lettuce, sautéed peppers and onions, and mango chutney mayo, all served on soft coco bread. *Served with fries.*

Chef's Beyond Burger

Plant-based beyond burger topped with crispy fried onions, lettuce, tomato, and creole mustard aioli on a toasted brioche bun. *Served with fries.*

Fried Catfish Sandwich

Crispy fried catfish topped with lettuce, tomato, American cheese, and Chipotle mayo on Texas Toast. *Served with fries.*