



Blancos Restaurant Week Dinner Menu

First Course

Choice of:

Spinach Salad

Baby spinach topped with brown sugar turkey bacon, red onions, candied pecans, and Granny Smith apples, served with Apple Cider Vinaigrette.

White Peach Sangria Mussels

P.E.I. mussels simmered in white wine, garlic, fresh basil, white peach puree, and butter.

Blancos Signature Wings

Juicy, flame-grilled wings tossed in your choice of bold flavors: *Jerk, Hot Honey Old Bay, Buffalo, or Honey Lemon Pepper*

Soup of the Day

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

Second Course

Choice of:

Chef Davon's Ziggy Marley Pasta

Jerk chicken and shrimp penne pasta with caramelized onions and peppers in a jerk Alfredo sauce.

Skirt Steak

Tender, flavorful skirt steak marinated and grilled to perfection, served sliced for rich, juicy bites with a bold taste. *Served with mashed potatoes and steamed broccoli.*

Jerk Salmon

Glazed with a bold Scotch bonnet and allspice blend, topped with fresh pineapple salsa. *Served with mashed potatoes and steamed broccoli.*

Smothered Turkey Chops

Slow simmered turkey chops in pan gravy with caramelized onions and peppers. *Served with mashed potatoes and steamed broccoli.*

Third Course

Triple Chocolate Brownie Sundae

Chocolate Brownie served with vanilla ice cream, chocolate syrup, and whipped cream.