Uptown Blanco Restaurant
Dinner
Friday & Saturday 5pm-9pm

soup of the day

CUP $4 - BOWL $6

appetizers

GOAT CHEESE STARTER $10
fresh goat cheese, pistachios, diced figs, honey,
homemade pita chips

GRILLED SHRIMP & AVOCADO $12
marinated shrimp, fresh avocado, roasted
tomato vinaigrette

LUMP CRAB CAKE $13
pan-seared crab cake, jicama slaw, tomato jam

salads

optional dressings: bleu cheese, ranch, lemon vinaigrette,
maple balsamic vinaigrette, 1000 island

HOUSE GARDEN $7
mixed greens, tomatoes, pickled onions,
cucumbers, carrots, beets

CAESAR $7
romaine lettuce, house croutons, white
anchovies, lemons, asiago cheese, Caesar
dressing

GREEK $8
romaine lettuce, pickled onions, Kalamata olives,
feta cheese, tomatoes, cucumbers, Greek
dressing

add any of the following to any salad:
- goat cheese fritters $3
- grilled shrimp or chicken $6
- pan-seared salmon or crab cake $8

entrées

CHICKEN FRIED STEAK petite $11/large $14
black pepper gravy, green beans, potato purée

PORTOBELLO BEET RISOTTO $15
portobello cap, wilted beet green risotto, crumbled
pistachios, sautéed asparagus

CHICKEN MARSALA $16
pan-seared breast, marsala mushroom sauce, pasta,
vegetable of the day

GRILLED PORK CHOPS $16
chipotle glaze, potato purée, sautéed asparagus

SHRIMP & GRITS $18
sautéed gulf shrimp, sautéed peppers & onions,
creamy grits, beer demi sauce

PAN-SEARED DUCK BREAST $20
pomegranate demi sauce, rice pilaf, butternut
squash

SALMON ALA PLANCHA $21
pesto cream sauce, rice pilaf, vegetable of the day

FILET $23
port wine demi sauce, creamed spinach, potato
purée

12OZ RIBEYE $25
compound butter, potato purée, vegetable of the
day

sides

green beans - cream spinach - rice pilaf - sautéed
asparagus - potato purée - vegetable of the day
(additional side $3)

beverages

iced tea, hot tea, coffee $2
fountain drinks $3