

# UPTOWN BLANCO

## DINNER

### SOUP

#### Soup of the Day

Cup 6  
Bowl 9

#### French Onion Soup 12

Provolone, Fresh Crostini

### SALADS

#### House Salad 7

Iceberg Lettuce, Cucumber, Cherry Tomato, Pickled Onion, Shredded Carrot, Choice of Dressing **GFO**  
*Ranch, Balsamic, or Vinaigrette*

#### Black and Bleu Wedge 14

Iceberg Lettuce, Pickled Onion, Blackened Chicken, Bacon Crumble, Tomato, Smoked Bleu Cheese Dressing

#### Uptown Cobb 16

Mixed Greens, Cherry Tomato, Bacon, Mixed Cheese Blend, Hard Boiled Egg, Grilled Chicken, Avocado **GFO**  
*Ranch, Balsamic, or Vinaigrette*

#### Caesar 14

Baby Romaine, Creamy Parmesan-Peppercorn Dressing, Romano Cheese, Sourdough Crouton Crumble

#### Uptown Louie 18

Mixed Greens, Lump Crab Meat, 4 Grilled Shrimp, Hard Boiled Egg, Cherry Tomato, Parmesan, Lemon, Louie Dressing

#### Salad Enhancements:

Shrimp \$9 | Chicken \$8 | Salmon \$12

### STARTERS

#### Spinach & Artichoke Dip 12

Fresh Crostini **GFO**

#### Crispy Brussels 12

Bacon Jam, Cranberry, Aged Balsamic Glaze **GFO**

#### Truffle Fries 12

Herbed Truffle Aioli, Lemon, Parmesan

#### Petite Crab Cakes 16

Citrus Butter, Fennel Salad, Herb Oil

#### Creole Loaded Potato Wedges 13

Cajun Gravy, Andouille Sausage, Smoked Gouda, Crema, Scallions

### SIDES

6

Whipped Potato  
Vegetable of the Day  
Glazed Carrot  
Hot Honey Brussels  
Rice Pilaf  
Green Beans

8

Smoked Mac and Cheese  
Creamed Spinach  
Baked Potato

### MAINS

#### 14oz Grilled Ribeye Steak 39

Choice of Side, Served with Maitre D' Butter  
Steak Accoutrements \$3  
Chimichurri or Black Garlic Truffle Butter

#### Pescado a la Plancha 28

Grilled Fish of the Day, Rice Pilaf, Roasted Peppers and Onions, Tabasco Lime Butter Sauce, 4 Grilled Shrimp

**GFO**

#### Grilled Salmon 27

Whipped Potato, Vegetable of the Day, Lucy's Pesto, Seared Lemon **GFO**

#### Fried Catfish 20

French Fries, Pimento Cheese Hushpuppies, Pineapple Coleslaw, Tartar Sauce, Cocktail, Lemon

#### Shrimp and Grits 25

Sauteed Shrimp, Spinach, White Cheddar Grits, Charred Corn and Bacon Relish. with Cajun Gravy **GFO**

#### Baked Rigatoni alla Vodka 22

Italian Sausage Crumbles, Creamy Tomato Vodka Sauce, Parmesan, Ricotta, Cheesy Garlic Bread

#### Chicken Fried Steak 21

Whipped Potato, Vegetable of the Day, Country Gravy **GFO**

#### Chicken Fried Chicken 23

Crispy Brined Chicken, Smoked Gouda Mac and Cheese, and Vegetable of the Day **GFO**

*Nashville Hot 3*

#### Cajun Seafood Alfredo 31

Fresh Shrimp, Lump Crab, Crawfish, Andouille Sausage, Broccoli, Sun Dried Tomato, and Cajun Cream Sauce

#### FRIDAY & SATURDAY

#### Certified Angus Prime Rib 38

12oz Cut of Garlic Herb Roasted Prime Rib  
*Creamy Horseradish Sauce, Au Jus, Fresh Rolls*

Restaurant Hours: Tuesday - Saturday 11am-9pm

20% gratuity will be automatically added to parties of 6 or more. Substitutions or split items may incur an upcharge.  
Menu items marked with **GFO** can be made Gluten Free. **Please notify your server if you would like the GF option.**