Blanc

FT. MYERS

3 COURSE $39

beverage,taxes & gratuitites not included.

Choose one from each course

• *FIRST* •

"Jenga" Tower
Toasted French Brioche, Swiss Cheese Fondue

Pork Belly Bites
5-Spice Demi, Truffle Potato Puree

Blanc Brussel Sprouts
Bacon, Japanese Miso Glaze, Scallions

• *SECOND* •

French Onion Soup
Swiss, Mozzarella, Golden Brown
Crostini

Strawberry Salad
Kale, Strawberries, Almonds, Goat Cheese, Bacon, White Balsamic Vinaigrette

Grilled Caeser Salad
Charred Romaine, Lemon, Aged Parmesan Caesar Dressing

• *THIRD* •

Add a Wild-Caught Tiger Prawn • $12

Pan-Seared Asian Bass
Roasted tomato & spinach risotto, basil ginger lime Coulis

Grilled Scottish Salmon
Parmesan truffle potato puree, Sautéed chef's veggies, orange blossom hollandaise

Braised Lamb Shank
Roasted Tomato & Spinach Risotto, Red Wine Reduction

Filet Mignon Au Poivre +$10
Potato Gratin, roasted brussel sprouts, brandy peppercorn demi

Honey Roasted Half Duck +$15
Fingerling Potatoes, brussel sprouts, citrus demi glaze

Sizzle Cocktail • $9
Blanc Blush
Sparkling wine, pink grapefruit, simple syrup, citrus sugar rim

SAVE · SUPPORT · CELEBRATE
10 YEAR ANNIVERSARY
SIZZLE DINING
SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DineWithPurpose

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.