JACKSON'S STEAKHOUSE

GREAT SOUTHERN
RESTAURANTS

## **GREAT SOUTHERN EVENTS**

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for up to 120 or more guests.

To schedule your next event at Jackson's Steakhouse, contact Melissa Bailey at (850) 433-9450 or at melissa@goodgrits.com.

## JACKSON'S STEAKHOUSE

Jackson's welcomes large parties in either the main dining room or its private room. For luncheon events, the dining rooms are available Tuesday through Friday, and for dinner, on an available-space basis, Tuesday through Saturday. If you would like to schedule your event on a Monday, or if you would be interested in reserving the entire restaurant for your special occasion, please call us to discuss requirements.

### A LITTLE HISTORY

Jackson's Steakhouse occupies the ground floor of the revitalized 1860s-era building that originally housed H. Pfeiffer & Company Mercantile. The building overlooks Plaza Ferdinand—where, in July 1821, General Andrew Jackson accepted the transfer of Florida from Spain to the United States and raised the American flag in Pensacola for the first time. He served briefly as governor of Florida and then returned to Tennessee with his wife Rachel. In 1828, Jackson was elected seventh president of the United States. In 1935, to commemorate this historic event, a bust of Jackson was commissioned and placed in Plaza Ferdinand.

Today, the French door-arrayed entryway of this historic building, set along the beautiful, tree-lined Plaza Ferdinand, invites guests into an elegant dining room that boasts handcrafted, inverted-hickory-branch wrought iron chandeliers by New Orleans French Quarter master blacksmith, Thor Thorson, and showcases a magnificent mural created by noted New York artist Joe Radoccia. From the cypress planks to the burlap walls, the designer's commitment to historic preservation and attention to detail are evident in every aspect.

Since 1999, under the guidance of Chef Irv Miller, Jackson's Steakhouse has earned *Florida Trend* magazine's Golden Spoon Award nine times consecutively. Since 2009 to date, Jackson's has received the Golden Spoon Hall of Fame award, the highest honor *Florida Trend* can bestow on a restaurant. Further, Jackson's earned the Award of Excellence from *Wine Spectator* each year since 2000. Also, Jackson's is placed by the Distinguished Restaurants of North America in the top two percent of all fine-dining restaurants in North America.

#### THE PRESIDENT'S ROOM

Within the President's Room—the main dining room—90 guests can be accommodated for a sit-down affair, and 120 guests for a reception.

#### THE GOVERNOR'S ROOM

The private dining room, known as the Governor's Room, is perfect for a more intimate evening or for audiovisual and guest-speaker programs. It seats up to 50 guests for dinner and accommodates up to 75 for a reception.

A complete line of audio visual equipment is available through our in-house company. A price list is available upon request. Jackson's Steakhouse will apply a 22% surcharge on any outside contractor supplying equipment or performing work which is available through the restaurant directly.

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Lunch Packages A and B

## **DINNER PACKAGES**

Dinner Packages A through D

## **COCKTAIL RECEPTIONS**

A la Carte Hors d'Oeuvres Selections Individual menus items priced per person

## SPECIALTY PLATTERS

Each specialty platter serves 25

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## LUNCH PACKAGE A

— \$20 per person —

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

### **SOUP**

· Cup of Asparagus Soup · With grilled tips

### ENTRÉE CHOICE OF

· Panéed Chicken Sandwich ·

Herb- and panko-crusted panéed chicken breast with lettuce, tomato, bread-and-butter pickles and tarragon aïoli on a brioche bun. Served with homemade fries

· Grilled Chicken Caesar Salad · Grilled chicken in a classic romaine salad with Irv's Caesar dressing, homemade croutons, and fresh-grated Romano

### **DESSERT**

· Chef's Choice Homemade Cookie ·

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### LUNCH PACKAGE B

— \$25 per person —

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

### **SALAD**

· Steakhouse Chopped Salad ·

Iceberg and romaine, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

### ENTRÉE CHOICE OF

· Belle's Farfalle Pasta ·

Bowtie pasta with sautéed shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, buttered spinach, extra virgin olive oil, and butter broth with fresh Romano cheese

· Panéed Chicken Breast Medallions · With lemon-parsley butter sauce, three-cheese macaroni, and sautéed vegetables

### **DESSERT**

· Madagascar Vanilla Crème Brûlée · Bourbon-soaked vanilla bean crème, torched organic sugar, and fresh berries

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## DINNER PACKAGE A

- \$40 per person -

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

# SALAD CHOICE OF

· Steakhouse Chopped Salad ·

## ENTRÉE

• Open-Fired Yellowedge Gulf Grouper • With sliced Indian River tomato, fuerte avocado, herb vinaigrette, and creamy rice grits

- · 6-oz. Aged Petite Filet Mignon · With baby green beans and whipped potatoes
- Panéed Chicken Breast Alfredo Two lightly breaded chicken medallions with bacon, onions, and Parmesan cream sauce with pasta and garden vegetable sauté

### DESSERT

Mini Chocolate Mousse and Toffee Crunch
 With crushed toffee, caramel, and Chantilly cream

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## DINNER PACKAGE B

\$45 per person -

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

### SALAD CHOICE OF

- · Caesar Salad ·
- · Steakhouse Chopped Salad ·

## ENTRÉE

CHOICE OF

- 12-oz. Aged Delmonico With grilled asparagus and three-cheese macaroni
  - · 6-oz. Aged Petite Filet Mignon · With baby green beans and whipped potatoes
- · Open-Fired Yellowedge Gulf Grouper · With sliced Indian River tomato, fuerte avocado, herb vinaigrette, and creamy rice grits
  - Panéed Chicken Breast Alfredo Two lightly breaded chicken medallions with bacon, onions, and Parmesan cream sauce with pasta and garden vegetable sauté

### DESSERT CHOICE OF

- Mini Chocolate Mousse and Toffee Crunch
   With crushed toffee, caramel, and Chantilly cream
- Madagascar Vanilla Crème Brûlée Bourbon-soaked vanilla bean crème, torched organic sugar, and fresh berries

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## DINNER PACKAGE C

- \$55 per person -

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

# SALAD CHOICE OF

- · Caesar Salad ·
- · Baby Iceberg and Blue Cheese Salad ·

- · Open-Fired Yellowedge Gulf Grouper · With sliced Indian River tomato, fuerte avocado, herb vinaigrette, and creamy rice grits
  - · 14-oz. Aged Delmonico · With grilled asparagus and three-cheese macaroni
- · Panéed Chicken Breast Alfredo Two lightly breaded chicken medallions with bacon, onions, and Parmesan cream sauce with pasta and garden vegetable sauté
  - · Irv's Premium Crab Cakes ·

With crispy eggplant, bacon-wilted kale, baby heirloom tomato relish, and spicy rémoulade

· 8-oz. Aged Filet Mignon · With baby green beans and whipped potatoes

## DESSERT

CHOICE OF

- · Miko's Deep Dish Cheesecake with Molten Blueberry Center Baked to order with fresh blueberry center and confectioners' sugar
  - Madagascar Vanilla Crème Brûlée Bourbon-soaked vanilla bean crème, torched organic sugar, and fresh berries

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## DINNER PACKAGE D

- \$60 per person -

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

### APPETIZER BUFFET

- · Tamari-Ginger Beef Satays ·
- · Garlic Sherry Shrimp and Thibodaux Andouille Sausage · With spinach and cheddar grits

### SALAD OR SOUP

CHOICE OF

· Caesar Salad ·

· Asparagus Soup · With grilled tips

## ENTRÉE

CHOICE OF

Open-Fired Yellowedge Gulf Grouper
 With sliced Indian River tomato, fuerte avocado, herb vinaigrette, and creamy rice grits

· 8-oz. Aged Filet Mignon · With baby green beans and whipped potatoes

· 14-oz. Aged Delmonico ·

With grilled asparagus and three-cheese macaroni

· Irv's Premium Crab Cakes ·

With crispy eggplant, bacon-wilted kale, baby heirloom tomato relish, and spicy rémoulade

## DESSERT

· Key Lime Phyllo Purse ·

Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis

- Chocolate Mousse and Toffee Crunch
   With crushed toffee, caramel, and Chantilly cream
- · Madagascar Vanilla Crème Brûlée · Bourbon-soaked vanilla bean crème, torched organic sugar, and fresh berries

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#### THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

If you're interested in a more interactive event, an hors d'oeuvres and cocktail reception may be for you. This type of event focuses on hors d'oeuvres, either all stationary or a combination of passed and stationary. Instead of having a seated meal, guests stand and mingle with small tapas-laden plates while enjoying cocktails. The variety of hors d'oeuvres depends on the length of the party. A good rule of thumb: For a two-hour party, serve at least six different kinds of hors d'oeuvres; for a four-hour affair, at least eight.

## À LA CARTE HORS D'OEUVRES SELECTIONS

## \$4 per person, per item

- · Crostini with Pesto, Goat Cheese, and Benton's Bacon, 2 each
- · Pita Crisps with Smoked Salmon Cream Cheese and Fresh Dill, 2 each
  - · Crispy Vegetable Spring Rolls with Scallion-Ginger Sauce, 2 each
- · Grilled Tomato Crostini with Roasted Garlic, Brie, and Scallions, 2 each
- · Roasted Roma Tomato Crostini with Tapenade and Goat Cheese, 2 each
  - · Crostini with Tomato, Fresh Basil, and Feta, 2 each
  - · Thick-Sliced Cucumber with Smoked Salmon Cream Cheese, 2 each
- · Fresh Mozzarella Crostini with Olives, Roasted Peppers, Fried Capers, and Fresh Basil, 2 each
  - · Wood-fired Vegetable Skewers with Balsamic Vinaigrette, 2 each
- · Grilled Zucchini with Southwest-Spiced Cream Cheese, Tomato Salsa, and Crisp Tortillas, 2 each

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THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

## À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

### \$5 per person, per item

- · New Potatoes with Sour Cream and Lump Crab and Crisp Bacon, 1 each
- · Rosemary-Skewered Fried Mozzarella with Hickory Basil Marinara, 1 each
- $\cdot\,$  Crostini with Seared Prime Tuna and Roasted Sweet Peppers and Wasabi Caviar, 2 each
  - · Prosciutto-Wrapped Marinated Asparagus, 2 each
  - · Pork Pot Stickers with Gingered Arugula and Sesame Seeds, 2 each
    - · Fried Cannonball Oysters with Sweet Red Chili Sauce, 2 each
- · Baked Oysters with Hot Peppered Collards, Cornbread Crust, and Andouille Cream, 2 each
  - · Salmon-Potato Clusters with Spicy Fresh Dill Vinaigrette, 2 each
- · Fried Wontons with Fresh Tuna, Asian Salsa, Ponzu Drizzle, and Red Chili Sauce, 2 each
  - · Crimini Mushrooms Filled with Crab Stuffing and Glazed with Hollandaise, 2 each
    - · Firecracker Shrimp with Red Pepper Aïoli, 4 each

## \$6 per person, per item

- · Basil and Goat Cheese Stuffed Calamari with Fire-Roasted Pepper Coulis, 1 each
  - · Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 1.5 each
    - · Asian-Marinated Beef Satays with Smoky Hoisin Sauce, 2 each
    - · Beef Carpaccio Crostini with Dijon Horseradish Cream, 2 each
- $\cdot\,$  Asian-Style Glazed Pork Satays with Sesame Seeds and Spicy Peanut Sauce, 2 each
  - · Griddled Ginger-Marinated Salmon Cake with Thai Pesto Rub, 2 each
- · Shrimp Empanadas, Goat Cheese, Roasted Garlic, and Sweet Peppers with Chipotle Salsa, 2 each
  - · Crab-Stuffed Mushrooms with Benton's Bacon and Aïoli Sauce, 2 each
  - · Oysters Rockefeller with Spinach and Parmesan, 2 each (Limited to parties of 30 or less)

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THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

## À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

### \$8 per person, per item

- · Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 2 each
  - · Goujonnettes of Grouper with Old Bay Tartar Sauce, 2 each
- · Skewered Cornmeal Tempura Baby Lobster with Ginger-Scallion Vinaigrette, 2 each
- · Smoked Salmon on Flat Bread with Dill, Mustard Crème Fraîche, and Capers, 2 each
  - · Skewered Barbecued Beef Sirloin, 3 each
  - · Sliced Smokehouse Pepper-Crusted Prime Tuna, 3 slices
  - · Sliced Roast Beef with Demi-Glace and Gratin Potatoes, 4 ounces
  - · Sliced Grilled Pork Tenderloin with Smoked Tomato Chutney, 4 ounces

## \$11 per person, per item

- · Grilled Marinated Shrimp with Dipping Sauces, 4 each
- · Iced Spiced Shrimp with Cocktail and Rémoulade Sauces, 4 each
- · Pecan-Crusted Grouper with Louisiana Meunière Sauce, 4 ounces
- · Duck Breast with Candied Pecans and Cherry Reduction Sauce, 4 ounces, sliced
  - · Sautéed Crab Claws with Drawn Butter, 5 ounces

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THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

## À LA CARTE HORS D'OEUVRES SELECTIONS (Cont.)

## \$14 per person, per item

- · Single Lamb Chop with Gorgonzola, Roasted Garlic, and Rosemary Demi-Glace, 1 each
- · Foie Gras Crostini with Fresh Berries, Cornmeal Tempura Onions, and Balsamic Reduction, 1.5 each
  - · Pepper-Seared Tuna with Marinated Mushrooms and Asian Sauces, 4 ounces

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## SPECIALTY PLATTERS

— Serves 25 people —

THE GOVERNOR'S ROOM · THE PRESIDENT'S ROOM

- · Mini Crème Brûlée · —\$75—
- · Chocolate Truffles · —\$75—
- · Assorted Fresh Fruit Pastries · —\$100—
- · Mediterranean Savory Cheesecake · Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes, Kalamata Olives, Fresh Basil, and Bruschettas
  —\$85—
- · Grilled Vegetables with Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction · —\$100—
  - · Seasonal Fruit Platter · —\$125—
  - · Seasonal Fruit and Gourmet World Cheeses · —\$200—

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