



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK JANUARY 26-30, 2016

ATLAS

OYSTER HOUSE

Appetizers – Choice of

Tasso Buffalo Baked Oysters

Topped with blue cheese crumbles and fresh chives

Sun-Dried Tomato Hummus

Served with baked garlic-infused pita chips

Southwestern Crab Soufflé

Drizzled with a crawfish-caper cream sauce

Entrées – Choice of

Bronzed Pan-Seared Grouper

Over a goat cheese and dill risotto with bacon-wrapped asparagus finished with a sun-dried tomato cream sauce

Grilled Beef Medallions

With bacon-wrapped oysters on a bed of farfalle pasta tossed in a white cheddar mornay with sautéed onions, peppers, and spinach

Atlas Carnitas Enchiladas

Served over a poblano rice pilaf with roja and queso sauce

Dessert – Choice of

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

Key Lime Pie

Florida's official state pie; ours is naturally yellow

Vanilla Bean Crème Brûlée

A rich vanilla-bean-infused custard with a crisp, caramelized crust

-Chef Billy Ballou-

The Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE

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