



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

The Fish House

Appetizers – Choice of

Homemade Fisherman's Corn Chowder

Served in a fresh-baked bread bowl

Ginger-Fried Grouper Cheeks

Topped with a fennel and chayote squash slaw

House-Cured Pork Belly

Served with a sweet potato purée finished with fig jam and dried apricots

Entrée – Choice of

Parmesan-Crusted Mahi-Mahi

Served over linguine pasta tossed in a goat cheese mornay with grape tomatoes, spinach, and artichokes and finished with a fennel pesto

Braised Short Rib

Served with a crispy, loaded potato cake with grilled asparagus and herb compound butter

Slow-Cooked Duck Confit

Served over a wild mushroom risotto with grated Romano cheese

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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