

GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

JANUARY 24 - 28, 2017

The Fish House

APPETIZER

CHOICE OF

Fowl Gumbo

Duck confit, roasted chicken, and grilled quail simmered in a Cajun dark roux.
Served with basmati rice and house-made cornmeal cracker

Crawfish Pot Pie

Creamy crawfish étouffée baked in a flaky house-made crust

Spinach Salad

Cane-candied Renfro pecans, Tomato Joe's tomatoes, white mushrooms, and
Gorgonzola cheese tossed with warm bacon vinaigrette

ENTRÉE

CHOICE OF

Maple-glazed Chicken

Seared marinated chicken breast over sweet potato gnocchi tossed in bourbon brown
butter. Served with sautéed Swiss chard and finished with a pan sauce of maple syrup,
Granny Smith apple, and fresh sage

Stuffed Flounder

Gulf coast flounder with butternut squash, bacon, and jalapeño cornbread stuffing.
Served with warm andouille potato salad, hand-cut roasted vegetables, and finished
with white wine-lemon butter

Bistro Filet

Marinated 8-ounce CAB chuck tenderloin over pan-roasted confit fingerling potatoes.
Served with roasted Brussels sprouts and wild mushrooms tossed in whole-grain
mustard cream

DESSERT

CHOICE OF

Triple Chocolate Cheesecake

Oreo crust with three different layers of chocolate

Key Lime Pie

Florida's official state pie; ours is naturally yellow

Vanilla Crème Brûlée

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

-Sous Chef Jason Hughes-

The
Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE



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APPETIZER

CHOICE OF

Steakhouse Chili

Beef-and-red beans, grated Big Johns Cajun cheese,
jalapeno and green onions

Fried Artichoke Chaurice

With rice grits and Chaurice sausage gravy

Jackson's Unique Mixed Greens Salad

(As presented by your server)

ENTRÉE

CHOICE OF

Hickory-fired Fresh Gulf Catch with Pepita Pico de Gallo

Coriander roasted butternut squash, garlic and buttered rappini

Beef Tenderloin Diablo

6-ounces spice-rubbed beef tenderloin, black pepper and wine sauce,
parsnip-whipped potatoes and grilled asparagus

'Florida Shrimp and Grits'

Chorizo, Vidalia onions, garlic, shrimp broth, mushrooms,
tomatoes, smoky paprika, and chervil butter

DESSERT

CHOICE OF

Sour Cream Coffee Cake

With pecans and praline sauce

Cappuccino Gelato Tart

with Oreo cookie crust, whipped cream and caramel

Grand Marnier Crème Brule

With candied orange

-Chef Irv Miller-



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ATLAS

OYSTER HOUSE

APPETIZER

CHOICE OF

Crab-stuffed Pasta

Jumbo pasta shells stuffed with crab and smothered in a rich carbonara sauce

Seafood Chalupa

With baby Gulf shrimp and lump crab in a creamy sauce with black bean purée over a fried corn tortilla

Scampi Baked Oysters

With lemon-garlic butter, hand-grated Parmesan cheese, and micro basil.

ENTRÉE

CHOICE OF

Char-grilled Jumbo Shrimp

Served in a zesty puttanesca sauce with capers, artichokes, kalamata olives, linguini, and Romano cheese

Braised Beef Short Rib Tacos

Served with a corn and black bean rice pilaf, honey cilantro-lime vinaigrette, and pickled daikon radish slaw

Herb-broiled Mahi

Over a bed of gnocchi tossed in a blackened butter cream sauce with tomatoes, peppers, onions, and broccolini

DESSERT

CHOICE OF

Triple Chocolate Cheesecake

Oreo crust with three different layers of chocolate

Key Lime Pie

Florida's official state pie; ours is naturally yellow

Vanilla Crème Brûlée

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

-Sous Chef Jason Hughes-

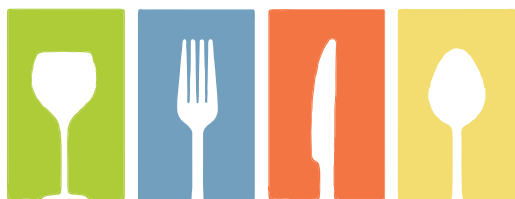
The Fish
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APPETIZER

CHOICE OF

Cajun Beignets

Deep-fried crawfish and andouille beignets dipped in a Cajun rémoulade sauce

Balsamic-Glazed Steak Rolls

Stuffed with carrots, peppers, zucchini, and green onions

Crab Rangoon

Crab-filled wontons served with sweet and sour sauce

ENTRÉE

CHOICE OF

Louisiana Chicken

Baked Louisiana-spiced boneless chicken breast stuffed with pepper jack cheese and spinach over orzo pasta

Baja Fish Tacos

Beer-battered Baja-style fish tacos accompanied by Spanish rice topped with fresh pico de gallo and finished with an avocado-Sriracha aioli

Seafood Pasta

Seafood medley Alfredo pasta with a combination of shrimp, bay scallops, and crabmeat

DESSERT

CHOICE OF

New York-Style Turtle Cheesecake

Topped with caramel sauce and garnished with chopped pecans

Berry Cheesecake

Raspberry and blueberry white chocolate graham-cracker-crust cheesecake

Coconut Crème Pie

-Chef Corey Humble-

The Fish
House

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ATLAS
OYSTER HOUSE

APPETIZER
CHOICE OF

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Scampi Baked Oysters

With lemon-garlic butter, hand-grated Parmesan cheese, and micro basil.

ENTRÉE
CHOICE OF

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Served in a zesty puttanesca sauce with capers, artichokes, kalamata olives, linguini, and Romano cheese

Braised Beef Short Ribs Tacos

Served with a corn and black bean rice pilaf, honey cilantro-lime vinaigrette, and pickled daikon radish slaw

Herb-broiled Mahi

Over a bed of gnocchi tossed in a blackened butter cream sauce with tomatoes, peppers, onions, and broccolini

DESSERT
CHOICE OF

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Oreo crust with three different layers of chocolate

Key Lime Pie

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Vanilla Crème Brûlée

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

-Sous Chef Jason Hughes-



APPETIZER
CHOICE OF

Beef-and-Red-Bean Chili

Grated Big John's Cajun cheese, jalapeño and green onions

Crispy Artichoke Bottom

With rice grits and Chaurice sausage gravy

Jackson's Unique Mixed Greens Salad

(As presented by your server)

ENTRÉE
CHOICE OF

Hickory-fired Fresh Gulf Catch with Pepita Pico de Gallo

Coriander roasted pie pumpkin, garlic and buttered rapini

Teres Major Steak

Diablo sauce, whipped potatoes and grilled asparagus

'Florida Shrimp and Grits'

Chorizo, Vidalia onions, garlic, shrimp broth, mushrooms, tomatoes, smoky paprika, and chervil butter

DESSERT
CHOICE OF

Bread Pudding

With bananas Foster sauce

Cappuccino Gelato Tart

With Oreo cookie crust

Grand Marnier Crème Brûlée

With orange marmalade

-Chef Irv Miller-



APPETIZER
CHOICE OF

Cajun Beignets

Deep-fried crawfish and andouille beignets
dipped in a Cajun rémoulade sauce

Balsamic-Glazed Steak Rolls

Stuffed with carrots, peppers, zucchini, and green onions

Crab Rangoon

Crab-filled wontons served with sweet and sour sauce

ENTRÉE
CHOICE OF

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Beer-battered Baja-style fish tacos accompanied by
Spanish rice topped with fresh pico de gallo and finished
with an avocado-Sriracha aioli

Seafood Pasta

Seafood medley Alfredo pasta with a combination
of shrimp, bay scallops, and crabmeat

DESSERT
CHOICE OF

New York-Style Turtle Cheesecake

Topped with caramel sauce and
garnished with chopped pecans

Berry Cheesecake

Raspberry and blueberry white chocolate
graham-cracker-crust cheesecake

Coconut Crème Pie

-Chef Corey Humble-

G R E A T S O U T H E R N R E S T A U R A N T W E E K	
<div><div>The</div><div>Fish House</div></div>	
APPETIZER	
CHOICE OF	
Fowl Gumbo	
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Crawfish Pot Pie	
Creamy crawfish étouffée baked in a flaky house-made crust	
Spinach Salad	
Cane-candied Renfroe pecans, Tomato Joe's tomatoes, white mushrooms, and Gorgonzola cheese tossed with warm bacon vinaigrette	
ENTRÉE	
CHOICE OF	
Maple-glazed Chicken	
Seared marinated chicken breast over sweet potato gnocchi tossed in bourbon brown butter. Served with sautéed Swiss chard and finished with a pan sauce of maple syrup, Granny Smith apple, and fresh sage	
Stuffed Flounder	
Gulf coast flounder with butternut squash, bacon, and jalapeño cornbread stuffing. Served with warm andouille potato salad, hand-cut roasted vegetables, and finished with white wine-lemon butter	
Bistro Filet	
Marinated 8-ounce CAB chuck tenderloin over pan-roasted confit fingerling potatoes. Served with roasted Brussels sprouts and wild mushrooms tossed in whole-grain mustard cream	
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	
-Sous Chef Jason Hughes-	

<div><div>ATLAS</div><div>OYSTER HOUSE</div></div>		<div><div>5</div><div>SISTERS</div><div>BLUES CAFE</div></div>	
APPETIZER		APPETIZER	
CHOICE OF		CHOICE OF	
Crab-stuffed Pasta		Cajun Beignets	
Jumbo pasta shells stuffed with crab and smothered in a rich carbonara sauce		Deep-fried crawfish and andouille beignets dipped in a Cajun rémoulade sauce	
Seafood Chalupa		Balsamic-Glazed Steak Rolls	
With baby Gulf shrimp and lump crab in a creamy sauce with black bean purée over a fried corn tortilla		Stuffed with carrots, peppers, zucchini, and green onions	
Scampi Baked Oysters		Crab Rangoon	
With lemon-garlic butter, hand-grated Parmesan cheese, and micro basil.		Crab-filled wontons served with sweet and sour sauce	
ENTRÉE		ENTRÉE	
CHOICE OF		CHOICE OF	
Char-grilled Jumbo Shrimp		Louisiana Chicken	
Served in a zesty puttanesca sauce with capers, artichokes, kalamata olives, linguini, and Romano cheese		Baked Louisiana-spiced boneless chicken breast stuffed with pepper jack cheese and spinach over orzo pasta	
Braised Beef Short Ribs Tacos		Baja Fish Tacos	
Served with a corn and black bean rice pilaf, honey cilantro-lime vinaigrette, and pickled daikon radish slaw		Beer-battered Baja-style fish tacos accompanied by Spanish rice topped with fresh pico de gallo and finished with an avocado-Sriracha aioli	
Herb-broiled Mahi		Seafood Pasta	
Over a bed of gnocchi tossed in a blackened butter cream sauce with tomatoes, peppers, onions, and broccolini		Seafood medley Alfredo pasta with a combination of shrimp, bay scallops, and crabmeat	
DESSERT		DESSERT	
CHOICE OF		CHOICE OF	
Triple Chocolate Cheesecake		New York-Style Turtle Cheesecake	
Oreo crust with three different layers of chocolate		Topped with caramel sauce and garnished with chopped pecans	
Key Lime Pie		Berry Cheesecake	
Florida's official state pie; ours is naturally yellow		Raspberry and blueberry white chocolate graham-cracker-crust cheesecake	
Vanilla Crème Brûlée		Coconut Crème Pie	
A rich vanilla bean-infused custard with a crisp, caramelized crust			
-Sous Chef Jason Hughes-		-Chef Corey Humble-	

The Fish House

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Spinach Salad

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DESSERT
CHOICE OF

Bread Pudding

With bananas Foster sauce

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With Oreo cookie crust

Grand Marnier Crème Brûlée
With orange marmalade

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