

# 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. 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

*-Chef Billy Ballou-*

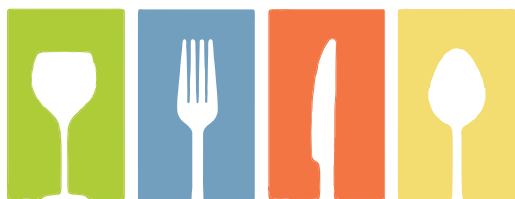
The  
Fish  
House

*Jackson's*  
STEAKHOUSE

ATLAS  
OYSTER HOUSE



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## 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-*



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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, 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

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Oreo crust with three different layers of chocolate

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*-Chef Billy Ballou-*

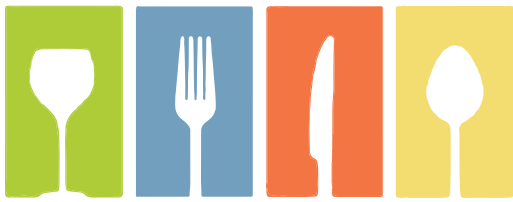
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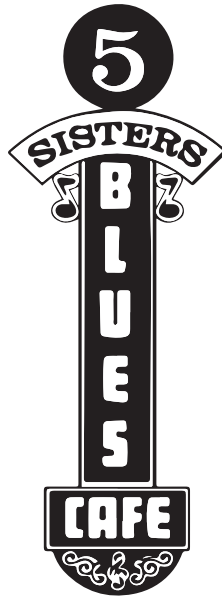
ATLAS  
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**RESTAURANT WEEK**  
JANUARY 24 - 28, 2017



*-Chef Corey Humble-*

The **Fish**  
House

*Jackson's*  
STEAKHOUSE

**ATLAS**  
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