



# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

## The Fish House

### APPETIZER

CHOICE OF

#### Winter Ravioli

House-made ravioli with a slow-roasted leg of duck confit and braised turnips greens served with turnip pot liquor

#### Pickled Shrimp Cocktail

Marinated Gulf shrimp, peppers, onions and okra with lemon aioli and house cocktail sauce

#### Red Lentil Dal Dip & Grilled Flatbread

A classic vegetarian Indian dish of red lentils, spices, coconut milk, cilantro and lime; served with house-made grilled flatbread

### ENTRÉE

CHOICE OF

#### Duo of Pork Belly

Creole and Bourbon braised pork belly, sautéed baby kale with house-cured bacon and corn bread pudding

#### Fish Camp Flounder

Fried local flounder served with a winter vegetable hash of Brussels sprouts, baby potatoes, parsnips and fresh herbs, and smoked-tomato butter sauce

#### Curried Vegetable Rice Bowl

A stew of cauliflower, chickpeas, potatoes, green peas, and curry spices over basmati rice with cilantro-mint chutney

### DESSERT

CHOICE OF

#### Hummingbird Cake

Banana pineapple spice cake with coconut cream cheese frosting and candied pecans

#### Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

#### Key Lime Pie

Florida's official state pie; ours is naturally yellow

- John Huggins, Chef de Cuisine -

The Fish  
House

Jackson's  
STEAKHOUSE

ATLAS  
OYSTER HOUSE

5  
SISTERS  
BLUES CAFE

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## *Jackson's* · STEAKHOUSE ·

### APPETIZER

CHOICE OF

#### **Cauliflower and Corn Chowder**

Crispy Brussels sprout leaves, smoky bacon

#### **'Crescere Farms' Heirloom Tomato Salad**

Local organic hoop house tomatoes, basil oil, balsamic drizzle, goat cheese, toasted pine nuts

#### **Jackson's Unique Mixed Greens Salad**

As presented by your server

### ENTRÉE

CHOICE OF

#### **Open-Fired Freshest Catch**

Beurre noisette, lemon supremes, squash and Boursin casserole, crispy kale

#### **Beef Tournedo**

Roasted garlic demi-glace, salsa verde, hickory-smoked cherry tomatoes, Yukon gold potato mash

#### **Premium Crab Cake**

Fresh tarragon tartar sauce, sundried tomato pesto, roasted pearl onions, bacon jam

### DESSERT

CHOICE OF

#### **Grand Gala Crème Brulée**

Sugar-crusted orange custard, fresh berries, orange supreme

#### **Coffee Cake**

Bourbon sauce, praline cookie streusel, chocolate-covered coffee beans

#### **Triple Chocolate Walnut Torte**

Milk, rich dark and white chocolate, walnut crust, Nutella whipped cream

- Irv Miller, Executive Chef -

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## ATLAS

OYSTER HOUSE

### APPETIZER

CHOICE OF

#### Southern-Style Rockefeller

Baked Louisiana oysters with bacon, creamed collards, and Pernod with smoked gouda served with a fresh grilled flatbread

#### Slow-Cooked Chicken and Kale Soup

A stew of chicken, bacon, and kale topped with a bacon-bit gremolata, sliced radish, and red onion finished with herb-infused oil

#### Pork in a Pillow

Conecuh sausage wrapped with puff pastry and baked; served with a winter fruit chutney and hot mustard sauce

### ENTRÉE

CHOICE OF

#### Herbed Pork Tenderloin

Pork tenderloin marinated with herbs; served with sweet potato risotto and winter root vegetables roasted with whole-grain mustard vinaigrette, Worcestershire reduction, and spiced Renfroe pecans

#### Chicken-Fried Mahi Mahi

Mahi Mahi marinated in buttermilk and then fried; served with a purple sweet potato and oven-roasted baby carrots with pickled currants and honey

#### Braised Lamb Shank Ragù

Braised lamb-shank ragù with winter root vegetables over cavatappi; served with pickled onions, crispy kale, shredded Romano and a toasted baguette slice

### DESSERT

CHOICE OF

#### Rocky Road Blondie

A chocolate chip blondie bar with walnuts and house-made marshmallow fluff

#### Vanilla Crème Brûlée

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

#### Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

- Chad Gorey, Sous Chef -

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## APPETIZER

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### Rockefeller Oysters

Half dozen Louisiana oysters baked and topped with spinach, bacon, Parmesan and Pernody

### Southern-Style Deviled Eggs

Homemade deviled eggs served with the Sisters' pickle relish

### Irish Porter Grilled Cheese and Tomato Soup

Bite-size sandwich with melted Irish Porter cheese, grilled and served alongside a cup of rich tomato soup

## ENTRÉE

CHOICE OF

### Venison Pot Roast

Slow-roasted venison served alongside new potatoes, baby carrots and braised cabbage

### HOT Chicken

Nashville-style HOT fried chicken served with smoked-sausage jambalaya and house-made pickles

### Sea Scallop Orzo

Pan-seared sea scallops served over orzo pasta tossed in a goat cheese and corn Mornay with roasted squash, zucchini and Roma tomatoes

## DESSERT

CHOICE OF

### Pumpkin Pie

House-made pumpkin pie served with a vanilla bean whipped cream

### Peach Cobbler

The Sisters' warm peach cobbler served with a scoop of homemade vanilla ice cream

### Red Velvet Cake

Just like Grandma used to make – red, velvety, with cream cheese frosting

- *Billy Ballou, Executive Chef* -

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