



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Winter Ravioli

House-made ravioli with 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

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

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

Key Lime Pie

Florida's official state pie; ours is naturally yellow

Seasonal Dessert Feature

As presented by our pastry chef, David Williams

- John Huggins, Chef de Cuisine -

The Fish
House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE

5
SISTERS
BLUES CAFE

GREATSOUTHERNRESTAURANTS.COM



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Jackson's · STEAKHOUSE ·

APPETIZER

CHOICE OF

Cauliflower and Corn Chowder

Crispy Brussels sprout leaves, smoky bacon

Mignonette Peppered Goat Cheese

Red grapes, moon drops, lamb's lettuce, balsamic drizzle,
toasted pine nuts, grilled French bread

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

Panéed Beef Tournedo

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

Premium Crab Cake

Fresh tarragon tartar sauce, sun-dried tomato tapenade,
roasted pearl onions, bacon jam

DESSERT

CHOICE OF

Grand Gala Crème Brulée

Sugar-crusted orange custard, fresh berries, orange supreme

Chicory Coffee Cake

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

Triple Chocolate Walnut Torte

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

- Irv Miller, Executive Chef -

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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

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

Tangerine Cheesecake

With blood orange coulis and chocolate shards

- Chad Gorey, Sous Chef -

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APPETIZER

CHOICE OF

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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