



# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## The Fish House

### APPETIZER

CHOICE OF

#### Summer Cucumber Salad

Cucumbers, fresh corn and heirloom tomatoes drizzled in a tangy butterbean vinaigrette, finished with fresh basil and toasted baguette

#### Smoked Tomato Bisque

Served with an Irish Porter cheese bite

#### Blue Crab Cake

Served over a roasted sweet potato succotash, finished with an Old Bay-lemon-hollandaise and crispy fried leeks

### ENTRÉE

CHOICE OF

#### Mesquite-Smoked Brisket

Served over house-made Johnny cakes topped with a blackberry barbeque sauce presented with an apple-fennel slaw and fried Vidalia onions

#### Pecan-Fried Mahi Mahi

Presented atop sweet potato grits, sautéed turnip greens and crispy house-cured bacon, finished with a brown butter meunière sauce

#### Smoked Gouda-Stuffed Chicken

Chicken breast with smoked Gouda cheese, spinach, roasted peppers and onions, served with a warm potato salad and finished with lemon butter sauce

### DESSERT

CHOICE OF

#### Key Lime Pie

Florida's official state pie, ours is naturally yellow

#### Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate

#### Plum Clafoutis

Served with De Luna Cherry sangria sauce

*-Sous Chef Chad Gorey-*

The Fish  
House

Jackson's  
STEAKHOUSE

ATLAS  
OYSTER HOUSE

5  
SISTERS  
BLUES CAFE

GREATSOUTHERNRESTAURANTS.COM



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*Jackson's*  
· S T E A K H O U S E ·

## APPETIZER

CHOICE OF

### August Tomato Soup

Caramelized Vidalia onion pesto and goat cheese toast

### Bacon and Shrimp

Bill-E's small batch bacon, fried Gulf shrimp, dill tartar sauce, and sweet corn relish

### Jackson's Unique Mixed Greens Salad

As presented by your server

## ENTRÉE

CHOICE OF

### Grilled Fresh Gulf Catch

Brown butter, lemon and caper gremolata, sliced tomatoes, balsamic reduction, and toasted pecan rice

### Slow-Roasted New York Strip Loin Medallions

Sliced with roasted garlic aioli, fresh thyme reduction sauce, smashed new potatoes and garden vegetable sauté

### Crab Cake

Fresh tarragon creamed corn, herb-baked Roma tomato with mozzarella, Mission fig-bacon jam, and crispy basil leaves

## DESSERT

CHOICE OF

### Chocolate Cream Tart

With macerated black berries and whipped cream

### Leches Cake with Dark Rum

Classic white cake soaked in caramel crème Anglaise with whipped cream frosting

### Brown Sugar-Roasted Peach Vanilla Ice Cream

Orange blossom honey, pecan streusel, and fresh blueberries

*-Executive Chef Irv Miller-*

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## ATLAS

OYSTER HOUSE

### APPETIZER

CHOICE OF

#### Jalapeño Poppers

Stuffed with pimento cheese and served with red pepper jelly

#### Crawfish Bisque

Served with grilled New Orleans Gambino bread

#### Chargrilled Oysters

Louisiana oysters with a chipotle-bourbon butter, Romana cheese and fresh basil

### ENTRÉE

CHOICE OF

#### Gulf Coast Fisherman Stew

Fresh mahi mahi, calamari, shrimp, oysters, clams and mussels  
in a savory, rich tomato-saffron broth

#### Hickory-Smoked Ribs

Pork ribs with a smoked jalapeño barbeque sauce served over sweet potato  
and golden raisin pilaf, served with peach and blueberry coleslaw  
and buttermilk cornbread

#### Stuffed Flounder

Filled with andouille sausage cornbread dressing, sautéed Brussels sprouts,  
house-made bacon, maple butter, finished with crawfish gravy and crispy onions

### DESSERT

CHOICE OF

#### Key Lime Pie

Florida's official pie, ours is naturally yellow

#### Vanilla Crème Brûlée

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

#### Peanut Butter Banana Bread

Served with banana pudding and blackberry muesli

*-Sous Chef Chad Gorey-*

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## APPETIZER

CHOICE OF

### Crispy Wontons

Filled with braised oxtail and served with pepper jelly

### Chargrilled Oysters

Louisiana oysters with Cajun butter, grated Romano cheese and served with grilled New Orleans Gambino bread

### Conch Fritters

House-made fritters served with smoke corn and poblano tartar sauce

## ENTRÉE

CHOICE OF

### HOT Chicken

Nashville-style HOT fried chicken served with mac and cheese, grilled Texas toast and house-made pickles

### BBQ Brisket

Smoked and served over toasted jalapeño-cheese cornbread, finished with a Louisiana-style BBQ shrimp and Cajun fennel slaw

### Seafood Capellini

Grilled lobster and shrimp with caramelized leeks and fennel cream sauce, finished with fresh herbs and toasted baguette

## DESSERT

CHOICE OF

### Pecan Pralines

Homemade pralines featuring Renfro pecans served with vanilla ice cream

### Apple Pie

Homemade pie served with vanilla whip cream and caramel sauce

### Strawberry Cheesecake

Graham cracker crust, topped with macerated berries

*-Executive Chef Billy Ballou-*

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