



GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Red Bean Hummus

Roasted red peppers and sea salted crackers

Hickory-Smoked Mahi Mahi Salad

Smoked mahi salad, grilled Romaine hearts, sliced red onion, candied pecans, molasses vinaigrette

Conch Fritters

Roasted poblano and corn tartar

ENTRÉE

CHOICE OF

Crab Flounder

Butterbean succotash, lemon-thyme beurre blanc, bourbon balsamic reduction, celery micro greens

Rockefeller Stuffed Pork Loin

Pork loin stuffed with oyster Rockefeller topping, warm potato salad, Worcestershire reduction, spiced almonds

Chicken Creole Over Bay Rice

Stew of chicken thighs, tomatoes, okra, and corn over rice

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

Pastry Chef David's Special Feature

Bourbon peach trifle with pecan divinity

- Chad Gorey, Sous Chef -

The Fish
House

ATLAS
OYSTER HOUSE

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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ATLAS

OYSTER HOUSE

APPETIZER

CHOICE OF

Crawfish Etouffee

Served over Bay Rice

Atlas Signature Summer Salad

Summer greens, cucumber, grape tomato, red onion, crumbled feta, bourbon and brown sugar poached peaches with a blackberry vinaigrette and toasted walnuts

Baked Louisiana Oysters

Tarragon butter, breadcrumbs, hollandaise

ENTRÉE

CHOICE OF

Fish Head Red Beer Battered Flounder

Apple-fennel slaw, hushpuppies, roasted red pepper tartar, spicy balsamic cocktail

Hickory Smoked BBQ Baked Potato

Pulled pork stuffed Russet potato, pineapple slaw, Texas toothpicks, jalapeño BBQ Sauce

7oz. Cold Smoked Pork Chop

Grilled bone-in chop, pimento cheese grits, grilled summer veggies, pecan vinaigrette, aged fig balsamic reduction

DESSERT

CHOICE OF

Vanilla Crème Brulee

A rich vanilla bean infused custard with a crisp caramelized crust

Key Lime Pie

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Pastry Chef David's Special Feature

Mango cream cheese Bavarian with ginger cane syrup and "pillowcase" cookie

- Chad Gorey, Sous Chef -

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Jackson's · STEAKHOUSE ·

APPETIZER

CHOICE OF

Sweet Corn and Smoked Cotija Soup

Annatto crema, charred jalapeño, and toasted pepitas

Oyster B. L. T.

Bill-E's small batch bacon, summer tomatoes, fried Gulf Coast oysters, Southern slaw dressing, and microgreens

Jackson's Unique Mixed Greens Salad

As presented by your server

ENTRÉE

CHOICE OF

Hickory-Fired Spice-Dusted Fresh Catch

Lemon butter sauce, vegetable sauté with fresh herbs, and sweet corn fritters

Beef Tournedo

Florida mushroom sauté, roasted summer squashes, petite Pois puree, cabernet glace

Jumbo Shrimp and Crab Gratin

Gulf shrimp, jumbo lump crab, buttered spinach, Nduja cream reduction, Parmesan cheese, and crispy pork rind crumbles

DESSERT

CHOICE OF

Molten Chocolate Tartelette

With black berry coulis and fresh berries

Caramel Bundt Cake

Strawberry compote and cream Chantilly

Roasted Peach with French Vanilla Ice Cream

Bourbon sauce, candied pistachios, and smoky bacon

- Irv Miller, Executive Chef -

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Jackson's
· STEAKHOUSE ·

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APPETIZER

CHOICE OF

Cajun Fried Chicken and Livers

Served with a trio of dipping sauces

Chicken-Fried Hog Wings

Four individually smoked riblets chicken fried to crispy perfection, served with a BBQ aioli

Black and Blue Pork-Skin Nachos

Crispy pork skins dusted in our own house Cajun seasoning, topped with pulled pork and a blue cheese mornay sauce

ENTRÉE

CHOICE OF

Buffalo Fried Chicken Tacos

Three buffalo chicken tacos topped with pico de gallo, lettuce, shredded cheddar cheese, served with chips and salsa

Blackened Redfish

Drizzled with an andouille cream sauce, served with jambalaya and cracker-fried green beans

Cajun Shrimp Pasta

Blackened shrimp with onions, peppers, mushrooms and tomatoes served on a bed of linguini, tossed in a creamy Alfredo sauce

DESSERT

CHOICE OF

Homemade Peach Cobbler

Topped with vanilla ice cream

White Chocolate Bread Pudding

With homemade rum sauce.

Red Velvet Cake

With cream cheese frosting

- Scott Phillips, Sous Chef -

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GREAT SOUTHERN RESTAURANTS SUMMER
RESTAURANT WEEK

ANGELENA'S

RISTORANTE  ITALIANO

APPETIZER

CHOICE OF

Caprese

Louisiana Creole Tomatoes, Housemade Mozzarella

Caesar Salad

Romaine, Focaccia Croutons

Suppli

Sweet Corn, Pecorino, Pickled jalapeno

ENTRÉE

CHOICE OF

Gulf Shrimp Risotto

Green Tomato, Mint, Charred Tomato Broth

Wood Fired Pizza

Zucchini, Provolone, Pesto

Tuscan Grilled Chicken

Fried Brussels Sprouts, Lemon, C&D Mills Polenta

DESSERT

CHOICE OF

Chilton County Peach Zabaglione

Biscotti Crumble, Mint

Housemade Gelato

Fiore di latte, Cocoa

Torta di Capri

Bourbon Whipped Cream

- James Briscione, Executive Chef -

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