

# The Fish House

## APPETIZER

CHOICE OF

### Chicken and Wild Rice Soup

Arugula, lemon oil

### Balsamic Brussels Sprouts and Pork Belly

With winter fruit chutney

### Roasted Squash and Radicchio Salad

Dried cranberries, crushed pecans, maple-mustard vinaigrette

## ENTRÉE

CHOICE OF

### Grilled Gulf Catch

Honey-chili-glazed leeks, almond salsa verde, cauliflower-farro gratin

### Deep-Fried Blue Crab Cakes

Sweet onion marmalade, roasted-corn tartar sauce

### Seared Redfish

Crispy mushrooms and bacon, creamy white beans, kale

## DESSERT

CHOICE OF

### Key Lime Pie Cheesecake

Torched marshmallow fluff, graham cracker crust

### Chocolate Mousse

With whipped cream and chocolate sauce

### Pecan Blondie

With vanilla bean ice cream

- John Huggins, Chef de Cuisine & Chad Gorey, Sous Chef -

ATLAS

OYSTER HOUSE

APPETIZER

CHOICE OF

Twice-Baked Sweet Potatoes  
With East Hill honey butter

Deep-Fried Dirty Risotto  
With giblet gravy

Ham and Chickpea Soup with Kale  
Sourdough bread, rosemary oil

ENTRÉE

CHOICE OF

Fried Louisiana Oysters  
Andouille-fried rice, micro wasabi, rémoulade

Pork Tenderloin Curry  
Wild rice, Greek yogurt, celery, cilantro

Blackened Sea Scallops  
C & D Mill tomato grits, chef's choice of vegetable, ham hock gravy

DESSERT

CHOICE OF

S'mores Stack  
Brownie and graham cracker cake, torched marshmallow fluff

Arroz Con Leche  
Rice pudding, cinnamon puff pastry, caramel sauce

Cafe Latte Cake  
Coffee-flavored cake, cream cheese frosting

- John Huggins, Chef de Cuisine & Chad Gorey, Sous Chef -



# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK



## APPETIZER

CHOICE OF

### Roasted Butternut Squash Soup

With black garlic honey, coriander crema, serrano crisps,  
spice-toasted pepita seeds and fried sage

### Sorghum and Mustard-glazed Pork Belly

Slow-braised smoky bacon, baby heirloom tomato relish and arugula

### Jackson's Unique Mixed Greens Salad

As presented by your server

## ENTRÉE

CHOICE OF

### Open-Fired Freshest Catch

Lemon butter, parsley, toasted pine nuts, Calabrian Chili rice grits,  
and roasted Brussels sprouts with smoky bacon

### Hunter's-style Beef Tournedos

Demi-glace tomatoes, mushrooms, white wine and shallots,  
whipped potatoes, Tasso and winter vegetable hash

### Pan-seared Sea Scallops

U-10 Maine scallops, toasted pasta pearls, garlic, roasted Roma tomatoes,  
basil and Parmesan-Reggiano

## DESSERT

CHOICE OF

### Chocolate Mousse Pie

Toasted coconut crust with ganache whipped cream and chocolate shavings

### Miko's Puffy Cinnamon Buns

Pecan and cream cheese filled with confectioner's sugar glaze

### "Coffee with Cream"

Sugar-crust ed coffee gelato tartelette, Swiss meringue,  
caramel and fresh berries  
gelato tartelette

- Irv Miller, Executive Chef -

The Fish  
House

ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

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## **APPETIZER**

CHOICE OF

### **Smoked Brisket Chimichanga**

Smoked brisket wrapped in a flour tortilla with cheddar cheese, resting in a black bean puree

### **Shrimp & Corn Chowder**

Homemade shrimp and corn chowder served in a bread bowl

### **Hog Head Cheese**

Homemade hog head cheese served with garlic herb toast and cornichon

## **ENTRÉE**

CHOICE OF

### **Surf & Turf**

Cold-smoked NY strip and jumbo shrimp kabobs with a loaded baked mac and cheese

### **Nashville Hot Chicken**

Fried chicken thighs brushed with a spicy butter glaze and served with jambalaya and house pickles

### **BBQ-Braised Short Ribs**

Served over smoked gouda grits and roasted Brussels sprouts

## **DESSERT**

CHOICE OF

### **Peach Cobbler**

Topped with vanilla ice cream

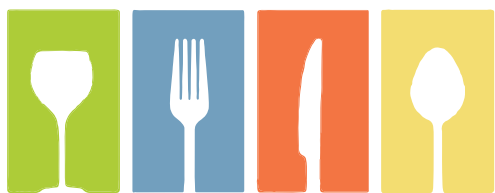
### **Strawberry Bread Pudding**

With nutella

### **New York-style Cheesecake**

With macerated berries

*- Chef Billy Ballou, Executive Chef -*



# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

## ANGELENA'S

RISTORANTE  ITALIANO

### PRIMI

CHOICE OF

#### Insalata Cavolini

Raw Brussels sprouts salad, pecorino, walnuts, lemon, parsley

#### Fegato alla Toscana

Chicken liver bruschetta, Chianti onion jam

#### Gnocco Fritto

Savory beignet, mortadella, Parmesan, ricotta

### SECONDI

CHOICE OF

#### Wood-Fired Pizza

Kale, wild mushrooms, fontina

#### Paccheri Verde alla Bolognese

Beef, veal and pork ragu, cream, Parmesan

#### Gulf Fish 'Saltimbocca'

Pan-seared local fish with sage and crisp prosciutto, C & D Mill polenta

### DOLCI

CHOICE OF

#### Bomboloni

Cinnamon sugar doughnuts

#### Tiramisu

Mascarpone, coffee, cocoa

#### Gelato

Sea salt vanilla, tangerine

- *James Briscione, Executive Chef* -

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House

ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE  ITALIANO

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