

BRUNCH STARTERS

French Onion Soup
*Oven-roasted Vidalia onion soup
Crouton, and Gruyère cheese crust* **9**

Bananas Foster Waffle
*Pecan Belgian waffle, bananas,
dark rum praline sauce, whipped cream* **11.75**

Bacon and Oysters
Bill-E's smoked bacon, fried Gulf oysters, lime aioli **17**

Avocado Toast
*Wheat berry toast, chunky avocado mash,
teardrop tomatoes, bacon jam* **12.50**

Sliced Smoked
Nova Salmon
*Whipped cream cheese, fresh dill, capers,
red onions and everything bagel chips* **14.75**

SALADS

Salad Toppings: Grilled Chicken 6 or Shrimp 7

Baby Iceberg Salad
*Baby Iceberg wedges, roasted Roma tomato and
Portobello mushrooms, Vidalia onion and
blue cheese dressing* **12**

Fried Green Tomato and Jumbo Lump
Crab Salad with Bill-E's Smoked Bacon
*Artisanal greens, herb-roasted mushrooms,
broken goat cheese, jumbo lump crab,
shallot-champagne vinaigrette* **16.50**

President's Chopped Salad
*Iceberg, cucumber, Roma tomatoes, red onion,
red sweet pepper, radish, pecan wood-smoked bacon,
sliced button mushrooms, feta, candied pecans,
red wine herb vinaigrette* **12**

Shrimp and Avocado Stacked Salad
*Boiled shrimp tossed with fresh tarragon aioli,
avocado, tortilla shards, sliced Roma tomatoes,
white balsamic vinaigrette* **16.75**

PLATES

All plates served with Brabant potato hash and roasted Brussels sprouts.

‘Steak and Eggs’
Two eggs your way with choice of the following:

8-ounce Filet Mignon **49** • 6-ounce Petite Filet **45**
14-ounce New York Strip **47** • 14-ounce Delmonico **54**

~ Ask your server about our Prime cuts ~

Gulf Coast Seafood Omelet
*Three-egg omelet, shrimp, oysters, Big John's Cajun
cheese, creamy lump crab, and green onions* **32**

Deep Dish Quiche Lorraine
*Pecan wood-smoked bacon, caramelized onion,
Gruyère, and savory custard* **15.75**

Smoked Brisket Eggs Benedict
*12-hour hickory-wood smoked with poached eggs,
hollandaise, roasted rainbow fingerling potatoes,
and roasted Brussels sprouts* **22**

Cajun Omelet
*Three-egg omelet, Thibodaux Andouille
sausage, bell peppers, onions and
garlic, white cheddar cheese,
Cajun spice and green onions* **14.75**

Jumbo Lump Crab Cakes
*Red sweet pepper and charred sweet
corn-off-the cob relish, jalapeño and fresh
tarragon tartar sauce, radish slices,
and Old Bay Seasoning* **21/41**

EXTRAS

Egg **1.50**
Fig Preserves **2.50**
Bacon Jam **3.50**
Jumbo Lump Crab **11**

Brabant Potato Hash **4**
Fresh-Cut Fries **4**
Roasted Brussels Sprouts **4**

Pecan Wood-Smoked
Bacon (4 slices) **4**
Bill-E Small Batch Bacon
(1 extra-thick slice) **4**

DESSERTS

Crème Brûlée **9** Key Lime Phyllo Purse **8** Chocolate Mousse **10** Bread Pudding **8** Miko's Deep Dish Cheesecake **9**

- Executive Chef Irv Miller -

- Chef de Cuisine Blade Herring -

Jackson's
• STEAKHOUSE •

Jackson’s Steakhouse occupies the 1860s-era building that faces Plaza Ferdinand — where, in July 1821, General Andrew Jackson accepted the transfer of Florida to the United States from Spain. A bust of Andrew Jackson now stands in the Plaza commemorating the event. When he lived in Pensacola, Jackson’s home was located one block north of Jackson’s. Andrew Jackson then went on to serve as governor of Florida, and, in 1828, was elected the seventh president of the United States.

In 1998, a group of entrepreneurs renovated the building and, opened Jackson’s Steakhouse. The restaurant is filled with symbolic décor that honors the historic event. Jackson’s original signature serves as the restaurant’s logo. The chandeliers mimicking the Plaza’s tree roots, the one-of-a-kind mural, and the French door-lined walls that overlook the Plaza create an atmosphere that invites you into the Plaza to be a witness to the event.

Jackson’s, owned by Will, Burney, and Collier Merrill, is a part of Great Southern Restaurants, which includes The Fish House, Atlas Oyster House, The Deck Bar, Five Sisters Blues Café, Angelena's Ristorante Italiano, Palafox House, and Great Southern Catering & Events. For over two decades, under the guidance of Executive Chef Irv Miller, Jackson’s Steakhouse has been a cornerstone of Pensacola dining, earning the Hall of Fame Award of Excellence from *Wine Spectator*, *Florida Trend* magazine’s Golden Spoon Award. Jackson’s is placed by the Distinguished Restaurants of North America in the top two percent of all fine dining restaurants in North America.



Andrew Jackson

W I N E S

WHITE WINES BY THE GLASS

Champagne and Sparkling

<i>Benvolio Prosecco, Veneto, Italy.</i>	9
<i>Piper Sonoma Brut, Sonoma County, California.</i>	12
<i>Nicolas Feuillatte Brut Reserve, Champagne, France</i>	15

Rosé

<i>Chateau Miraval, Studio by Miraval, Méditerranée I.G.P., France</i> . .	9
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Chardonnay

<i>Bernier, Loire Valley, France</i>	9.5
<i>J.Lohr, Arroyo Vista Vineyard, Monterey, California</i>	12.5
<i>Sonoma-Cutrer, Russian River Valley, California</i>	14.5

Sauvignon Blanc

<i>Atalon, North Coast, California</i>	9.5
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Riesling

<i>August Kessler "R" Kabinett, Rheingau, Germany</i>	9.5
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Pinot Grigio

<i>Villa Sandi, Veneto, Italy.</i>	9
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Moscato

<i>Corvo, Sicily, Italy</i>	9
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RED WINES BY THE GLASS

Cabernet Sauvignon

<i>Raymond "R" Collection</i>	9.5
<i>Stephen Vincent, Napa Valley, California</i>	14
<i>Hunt and Harvest, Napa Valley, California</i>	16

Pinot Noir

<i>Cycles Gladiator, Central Coast, California</i>	9
<i>Hess Shirttail Ranches, Central Coast, California</i>	11.5
<i>Ken Wright Cellars, Willamette Valley, Oregon</i>	15

Malbec

<i>Decero, Mendoza, Argentina</i>	10
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Merlot

<i>Oberon, Napa Valley, California.</i>	11.5
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Other Reds

<i>Michael David Petite Petit, Lodi, California.</i>	10.5
<i>Edmeades Zinfandel, Mendocino County, California.</i>	11

H A N D C R A F T E D C O C K T A I L S

9.75 each (unless otherwise noted)

The Jackson’s Bloody Mary
*Angel’s Envy Bourbon, house-made
beef stock, tomato juice, Worcestershire,
Dijon mustard, fresh squeezed citrus,
green pepper sauce*

Raspberry Peach Bellini
*Prosecco, Grand Marnier No. 2,
peach puree, fresh raspberries*

Fancy Mary
*Stoli Elit Vodka, muddled cherry tomatoes
and basil, house-made balsamic reduction,
agave syrup, tomato juice*

French 75
*Courvoisier VS, fresh-squeezed citrus,
simple syrup, Champagne*

Bottomless Piper
Sonoma Champagne 10
with purchase of an entrée

Aperol Spritz
*Aperol, fresh-squeezed orange juice,
sparkling water, Prosecco*

Jackson’s Pimm’s Cup
*Pimm’s No. 1, cucumber vodka,
house-made sour mix, simple syrup,
ginger beer, sparkling water*

Corpse Reviver #2
*St. Augustine Gin, Lillet Blanc,
Cointreau, fresh-squeezed citrus,
St. George Absinthe*

Cognac Milk Punch
*Courvoisier VS, heavy cream, simple
syrup, Madagascar vanilla bean paste,
chocolate bitters*

B O T T L E D B E E R

Budweiser 5

Bud Light 5

Michelob Ultra 5

Fairhope Amber Ale 5

Gulf Coast Blonde Ale 5

Stella Artois 6

Guinness 6

Dos Pilatos 6

Pensacola Bay Brewery
Li'l Napoleon IPA 6