

GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Crab Louis Salad

Baby iceberg lettuce, grape tomatoes, marinated cucumbers, egg, and lump crab, served with grilled baguette

Fried Artichokes

With lemon dill aioli

Mussels

With Spanish chorizo, tomatoes, fennel and baguette

ENTRÉE

CHOICE OF

Scallops Spedini

Seared sea scallops, kale risotto, shaved prosciutto with a rosemary-sherry vinaigrette

Tuna Kalbi

Grilled marinated tuna, cilantro-lime sushi rice, miso baby bok choy and sweet soy reduction

Chicken Tagine

Classic North African braised stew slow roasted spices, ginger, apricots and butternut squash served over basmati rice pilaf

DESSERT

CHOICE OF

Strawberry Pretzel Tart

With blueberry compote

Tropical Trifle

Banana pudding, pineapple cake, and coconut cream

Cherry Marble Cake

With chocolate ganache and peanut buttercream frosting

- John Huggins, Chef de Cuisine -

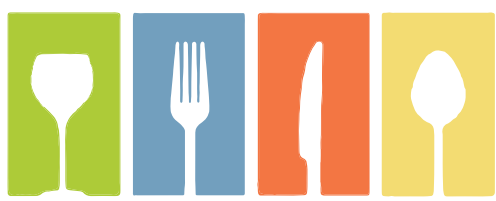
The
Fish
House

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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Jackson's · STEAKHOUSE ·

APPETIZER

CHOICE OF

Sweet Corn Chowder

Sweet corn and broth, cream, rainbow potatoes, English peas and smoky bacon

Crab Beignet and Bacon

Tempura-fried crab ball, Bill E's small batch bacon, spicy red chili sauce

Jackson's Unique Mixed Greens Salad

As presented by your server

ENTRÉE

CHOICE OF

Hickory Wood-Fired Fresh Catch

Saffron, rice, spinach, blistered cherry tomatoes, garlic butter sauce, capers

Tournedo Marchand de Vin

Beef tenderloin, mushrooms, fresh thyme, red wine demi-glace, Yukon gold rustic mashed potatoes

Shrimp Farfalle

Sautéed Gulf shrimp, bow tie pasta, grilled red onion and zucchini, Calabrian chili peppers, Parmesan aioli sauce, pesto crumble

DESSERT

CHOICE OF

Chefs Ice Cream Sandwich

White chocolate cookie with vanilla and cocoa nib ice cream cake

Roasted Alabama Peach

Whipped cream, toffee, caramel sauce

Lemon Cream Cake

Lemon curd, fresh berries, lemon cream icing

- Irv Miller, Executive Chef & Mikosha Franklin, Pastry Chef -

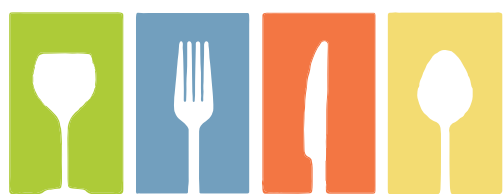
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APPETIZERS

CHOICE OF

Strawberry Salad

With fresh spring greens tossed in strawberry vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onion, and grape tomatoes; finished with crumbled feta and toasted almonds

Deviled Eggs

Served southern style

Smothered Potato Skins

Crispy, fried potato skins smothered in roast beef gravy, topped with cheddar cheese, tomatoes, green onion finished with a sour cream drizzle

ENTREES

CHOICE OF

Fried Beef Ribs

Tender, braised beef ribs fried, topped with a smokey jalapeño BBQ sauce, served with Southern-style coleslaw, field peas and snaps

Blackened Redfish

Served over Cajun rice, topped with crawfish gravy and served with a side of fried okra and a buttermilk biscuit

Nashville Hot Chicken Thighs

Three thighs, spicy hot, served with house made pineapple coleslaw, grilled Texas toast and house made pickles

DESSERTS

CHOICE OF

Peach Cobbler

A Southern tradition, served warm

Red Velvet Cake

Served with cream cheese frosting

Blueberry Bread Pudding

Served warm with our spiced rum sauce

- Chef Billy Ballou, Executive Chef -

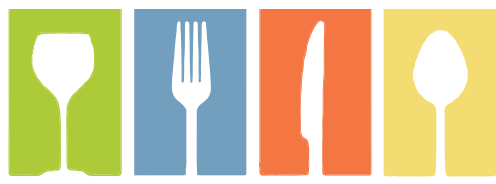
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ANTIPASTI

CHOICE OF

Chilled Tomato Soup

Local tomatoes, Bodacious olive oil,
basil, grilled focaccia

Italian Chopped Salad

Chickpeas, salami, provolone,
pepperoncini, oregano

Eggplant Parm

Fried eggplant, mozzarella, Parmesan, basil

SECONDI

CHOICE OF

Wood-Fired Pizza

Seasonal feature, ask your server for details

Comfrey Farm Pork Chop

Espresso rub, blistered cherry
tomatoes, molasses vinaigrette

Gulf Shrimp Fra Diavola

Housemade bucatini, Calabrian chili,
garlic breadcrumbs

DOLCI

CHOICE OF

Buttermilk Panna Cotta

Seasonal fruit, balsamic, mint

Housemade Gelato

Duo of seasonal flavors

Italian Icebox Cake

Chocolate cookies, mascarpone,
chocolate budino

- James Briscione, Executive Chef -

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