



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Hot Collard Geens Dip

Swiss, parmesan, cream cheese, and shallots mixed with our house collard greens then topped with more cheese then baked, served with toasted French bread

Fried Green Tomatoes

Cornmeal breaded green tomatoes topped with crawfish ravigote and Crystals hot sauce glaze

Charcuterie Board

Pimento cheese, shaved country ham, tear drop peppers, C&D Mills pickles and crusty French bread

ENTRÉE

CHOICE OF

Mojo-Marinated Snapper Throats

Snapper throats marinated in citrus and spices then grilled and served with black beans and rice and grilled lime

Soft Shell Crab Almondine

Fried softshell crabs served over sauteed gnocci in lemon burre blanc and roasted tomatoes, garnished with toasted almonds, parsley and lemon

Pork Porterhouse

Cider-brined, grilled Porterhouse pork chop served with goat cheese mashed potatoes and mustard green gravy

DESSERT

CHOICE OF

Peach Tamarind Custard

With spiced brown sugar baked pineapple

Triple Chocolate Cheesecake Cookies

With praline pecans

Coconut Cream Stroopwafel Tart

With mango sorbet

- John Huggins, Chef de Cuisine & David Williams, Pastry Chef -

The Fish
House

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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Jackson's · STEAKHOUSE ·

APPETIZER

CHOICE OF

Clear Summer Soup

Sweet corn, summer peas, green beans, bell peppers, yellow onion, smoked ham broth, bacon, basil Chermoula

Chef Irv's Crab Cake

Small-sized single crab cake, Bill-E's small batch bacon, charred tomatillo relish, red Chile aioli

Jackson's Featured Salad

(As presented by your server)

ENTRÉE

CHOICE OF

Hickory Wood-Fired Fresh Gulf Catch

Southern succotash, jasmine rice, lemon butter sauce, fresh chives

Tournedos Forestiere

Paneed beef tenderloin medallion, shallots, sautéed wild mushrooms, Brabant potatoes, bacon, fresh thyme, white wine demi-glace and cream reduction

Shrimp Orecchiette

'Little ears' pasta, sautéed Gulf shrimp, leeks, garlic, roasted Brussels sprouts, vegetable broth, pesto butter, extra virgin olive oil

DESSERT

CHOICE OF

Marbled Chocolate Hazelnut Torte

Dark chocolate ganache, white chocolate, marbled chocolate truffle

Roasted Alabama Peach

Vanilla ice cream, toffee, caramel sauce

Vanilla Bean Cake

Chantilly cream and fresh strawberry berry compote

- Irv Miller, Executive Chef & Blade Herring, Chef de Cuisine -

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· STEAKHOUSE ·

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APPETIZER

CHOICE OF

Crab Deviled Eggs
with Bacon

Strawberry Salad

With fresh spring mix with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes, finished with crumbled feta and toasted almonds with strawberry vinaigrette

Pork Belly Burnt Ends

Smoked pork belly served with BBQ sauce

ENTRÉE

CHOICE OF

Pork Osso Bucco

Pork shank with a demi-wine sauce, served with rutabaga mash and broccolini

Blackened Redfish

Served with white rice, topped with a creamy andouille sauce and served with fried okra

Chicken Crawfish Tasso

Three pan-seared chicken thighs over dirty rice, topped with crawfish Tasso sauce and served with coleslaw

DESSERT

CHOICE OF

Blackberry Cobbler

Served warm

Orange Florida Sunshine Cake

Served with a cream cheese frosting

Blueberry Bread Pudding

Served warm with our spiced rum sauce

- Chef Jennifer Compton -

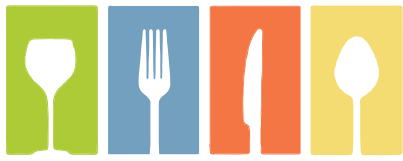
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PRIMI

CHOICE OF

Calabrian Potato Salad "Pipi e Patate"

Crispy local potatoes, chili aioli,
preserved lemon, arugula, pecorino

Local Peach Bruschetta

Honey ricotta, prosciutto, balsamic

Sweet Corn Bisque

Charred corn, bacon, basil

SECONDI

CHOICE OF

Gulf Fish Puttanesca

Pan seared local fish, spicy Neapolitan tomato sauce, creamy polenta

Pasta alla Norma

Housemade pasta, seared eggplant, creamy tomato, mozzarella

Angelena's Featured Pizza

DOLCI

CHOICE OF

Summer Panna Cotta

Buttermilk, peach, vanilla cookies

Cannoli Tart

House made ricotta creme, cannoli shell crust

Gelato

Seasonal flavors

- James Briscione, Executive Chef -

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