



## JACKSON'S STEAKHOUSE

**Pensacola, Florida**

**850-433-9450**

**[www.greatsouthernrestaurants.com](http://www.greatsouthernrestaurants.com)**

# GREAT SOUTHERN EVENTS

*Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for up to 500 or more guests.*

*To schedule your next event at Jackson's Steakhouse, contact our private event coordinators at 850-433-9450 or email [event@goodgrits.com](mailto:event@goodgrits.com).*

# JACKSON'S STEAKHOUSE

## PRESIDENT'S ROOM

*Within the President's Room—the main dining room—90 guests can be accommodated for a sit-down affair, and 120 guests for a reception. The view is of historic downtown Ferdinand Plaza. With its handcrafted chandeliers, a stunning mural, and wrap-around windows, this is the perfect venue for a private event.*

## GOVERNOR'S ROOM

*The private dining room, known as the Governor's Room, is perfect for a more intimate evening or for audiovisual and guest-speaker programs. It seats up to 50 guests for dinner and accommodates up to 65 for a reception. The room overlooks historic Ferdinand Plaza in downtown Pensacola. In addition, the room features handcrafted lighting, a beautiful still life painting, and the restaurant's wine cellar.*



## BRUNCH PACKAGE

— \$25 per person —

### APPETIZERS

· French Onion Soup ·

*Oven-roasted Vidalia onion soup  
crouton, and Gruyere cheese crust*

· Ricotta Toast with Sliced Smoked Salmon ·

*Grilled rustic Italian bread, homemade ricotta, extra virgin olive oil, smoked salmon,  
capers, baby heirloom tomatoes, live microgreens and balsamic drizzle*

· Steakhouse Chopped Salad ·

*Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked  
bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette*

### ENTRÉE

CHOICE OF

· Cajun Omelet ·

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

· Chef Irv's Crab Cake ·

*Charred poblano tartar sauce, blistered tomatillo and pickled Fresno pepper salsa, fresh  
cilantro, arugula, pomegranate fig jam and toasted pepitas*

· Panéed Chicken Breast Medallions ·

*With soft poached egg, lemon-parsley butter sauce and capers*

· Bill-E Bacon Eggs Benedict ·

*Toasted English muffin, smoky small batch bacon,  
two poached eggs your way, and hollandaise sauce*

· Deep Dish Quiche Lorraine ·

*Bacon, caramelized onion, Gruyere, and savory custard baked in  
deep dish pie crust, herb-roasted fingerling potatoes, grilled asparagus*



## LUNCH PACKAGE A

— \$20 per person —

### SOUP

· Cup of Creamy Asparagus Soup ·  
*With grilled tips*

### ENTRÉE CHOICE OF

· Panéed Chicken Sandwich ·  
*Herb-and panko-crusteD panéed chicken breast with lettuce, tomato,  
dill pickles and aioli, gourmet bun, served with homemade fries*

· Grilled Chicken Caesar Salad ·  
*Grilled chicken in a classic romaine salad with homemade Caesar dressing,  
croutons, and fresh-grated Parmesan Reggiano*

### DESSERT

· Chef's Choice Homemade Cookie ·



## LUNCH PACKAGE B

— \$25 per person —

### SALAD

· Steakhouse Chopped Salad ·

*Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette*

### ENTRÉE CHOICE OF

· Belle's Farfalle Pasta ·

*Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, spinach, extra virgin olive oil, butter, corn broth, and fresh-grated Parmesan Reggiano*

· Panéed Chicken Breast Medallions ·

*With lemon-parsley butter sauce, three-cheese macaroni, and sautéed vegetables*

### DESSERT

· Classic Crème Brûlée ·

*Vanilla crème, turbinado sugar crust, and fresh berries*



## DINNER PACKAGE A

— \$55 per person —

### SALAD

· Steakhouse Chopped Salad ·

*Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette*

### ENTRÉE CHOICE OF

· Grilled Freshest Gulf Catch ·

*Glazed with Duke's mayo and red Chile smear,  
with roasted leeks, shitake mushrooms, potato and carrot hash*

· 6-oz. Aged Petite Filet ·

*With baby green beans and whipped potatoes*

· Panéed Chicken Breast Medallions ·

*Two lightly breaded chicken medallions with lemon-parsley butter sauce,  
three-cheese macaroni, and sautéed vegetables*

### DESSERT

· Chocolate Mousse and Toffee Crunch ·

*With crushed toffee, caramel, and Chantilly cream*



## DINNER PACKAGE B

— \$65 per person —

### SALAD

CHOICE OF

· Caesar Salad ·

*Hearts of romaine salad, homemade croutons and Caesar dressing,  
and fresh-grated Parmesan Reggiano*

· Creamy Asparagus Soup ·

*With grilled tips*

### ENTRÉE

CHOICE OF

· Grilled Freshest Gulf Catch ·

*Glazed with Duke's mayo and red Chile smear,  
with roasted leeks, shitake mushrooms, potato and carrot hash*

· 14-oz. Aged Delmonico ·

*With grilled asparagus and three-cheese macaroni*

· 6-oz. Aged Petite Filet ·

*With baby green beans and whipped potatoes*

· Panéed Chicken Breast Medallions ·

*Two lightly breaded chicken medallions with lemon-parsley butter sauce,  
three-cheese macaroni, and sautéed vegetables*

### DESSERT

CHOICE OF

· Miko's Deep Dish Cheesecake with Molten Blueberry Center ·

*Baked to order with fresh blueberry center and confectioners' sugar*

· Classic Crème Brûlée ·

*Vanilla crème, turbinado sugar crust, and fresh berries*





## DINNER PACKAGE C

— \$75 per person —

### APPETIZER BUFFET

· Beef Satays ·

*With tamari and ginger sauce*

· Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·

*With spinach and slow-cooked cheddar cheese grits*

### SALAD OR SOUP

CHOICE OF

· Caesar Salad ·

· Cream of Asparagus Soup ·

### ENTRÉE

CHOICE OF

· Grilled Freshest Gulf Catch ·

*Glazed with Duke's mayo and red Chile smear,  
with roasted leeks, shitake mushrooms, potato and carrot hash*

· 14-oz. Aged Delmonico ·

*With grilled asparagus and three-cheese macaroni*

· Panéed Chicken Breast Medallions ·

*Two lightly breaded chicken medallions with lemon-parsley butter sauce,  
three-cheese macaroni, and sautéed vegetables*

· 8-oz. Aged Filet Mignon ·

*With baby green beans and whipped potatoes*

### DESSERT

CHOICE OF

· Key Lime Phyllo Purse ·

*Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis*

· Chocolate Mousse and Toffee Crunch ·

*With crushed toffee, caramel, and Chantilly cream*

· Classic Crème Brûlée ·

*Vanilla crème, turbinado sugar crust, and fresh berries*



## DINNER PACKAGE D

— \$85 per person —

### APPETIZER BUFFET

- Beef Satays ·  
*with tamari and ginger sauce*
- Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·  
*With spinach and slow-cooked cheddar cheese grits*
- Crispy Vegetable Spring Roll ·  
*With scallion-ginger sauce*

### SALAD OR SOUP

CHOICE OF

- Caesar Salad ·
- Cream of Asparagus Soup ·

### ENTRÉE

CHOICE OF

- Grilled Freshest Gulf Catch with Creamy Jumbo Lump Crab ·  
*Glazed with Duke's mayo and red Chile smear,  
with roasted leeks, shitake mushrooms, potato and carrot hash*
- 14-oz. Aged Delmonico with Grilled Gulf Shrimp  
*With grilled asparagus and three-cheese macaroni*
- Chef Irv's Crab Cakes with Bill-E's Smoky Bacon ·  
*Bacon confit debris, pearl pepper and sweet corn sauté, preserved red onions,  
avocado sauce and smoked watercress aioli*
- 8-oz. Aged Filet Mignon with Seared U-10 Sea Scallop ·  
*With baby green beans and whipped potatoes*

### DESSERT

CHOICE OF

- Key Lime Phyllo Purse ·  
*Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis*
- Chocolate Mousse and Toffee Crunch ·  
*With crushed toffee, caramel, and Chantilly cream*
- Classic Crème Brûlée ·  
*Vanilla crème, turbinado sugar crust, and fresh berries*



## À LA CARTE HORS D'OEUVRES SELECTIONS

— \$6 per person, two pieces per person —

- Crostini with Pesto, Goat Cheese, and Smoky Bacon ·
- Crispy Vegetable Spring Rolls with Scallion-Ginger Sauce ·
- Roasted Roma Tomato Crostini with Tapenade and Goat Cheese ·
- Crostini with Tomato, Fresh Basil, and Feta ·
- Fresh Mozzarella Crostini with Olives, Roasted Peppers, Fried Capers, and Fresh Basil ·
- Wood-fired Vegetable Skewers with Balsamic Vinaigrette ·

— \$7 per person, two pieces per person unless noted —

- New Potatoes with Sour Cream and Lump Crab and Crisp Bacon ·
- Skewered Fried Mozzarella with Hickory Basil Marinara ·
- Prosciutto-Wrapped Marinated Asparagus ·
- Pork Pot Stickers with Gingered Arugula and Sesame Seeds ·

— \$8 per person —

- Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 1.5 each ·
- Asian-Marinaded Beef Satays with Smoky Hoisin Sauce, 2 each ·
- Crab-Stuffed Mushrooms with smoky bacon and Aioli Sauce, 2 each ·
- Firecracker Shrimp with Red Pepper Aioli , 3- per skewer ·
- Fried Cannonball Oysters with Sweet Red Chili Sauce , 2 each ·



## À LA CARTE HORS D'OEUVRES SELECTIONS

— \$10 per person —

- Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 1 each ·
- Fried Wontons with Fresh Tuna, Asian Salsa,  
Ponzu Drizzle, and Thai Sweet Chili Sauce, 2 each ·
- Smoked Salmon on Flat Bread with Dill, Mustard Crème Fraîche, and Capers, 2 each ·
- Sliced Pepper-Crusted Prime Tuna, 3 slices ·
- Sliced Grilled Pork Tenderloin with Smoked Tomato Chutney, 3 slices ·
- Oysters Rockefeller with Spinach and Parmesan, 2 each ·

*Limited to parties of 30 or less*



## SPECIALTY PLATTERS

— Serves 25 people —

· Mini Crème Brûlée ·

—\$75—

· Chocolate Truffles ·

—\$75—

· Assorted Fresh Fruit Pastries ·

—\$100—

· Mediterranean Savory Cheesecake ·

*Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes, Kalamata Olives, Fresh Basil, and Bruschettas*

—\$100—

· Grilled Vegetables ·

*With Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction*

—\$100—

· Seasonal Fruit Platter ·

—\$150—

· Seasonal Fruit and Gourmet World Cheeses ·

—\$200—