

HAPPY HOLIDAYS!

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.

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

HANDCRAFTED COCKTAILS

Spiced Cranberry Fizz

Housemade spiced cranberry syrup,
Benvolio Prosecco, Chambord Raspberry
Liqueur, fresh cranberries **11**

Harvest Rum

Apple cider, Captain Morgan
Spiced Rum, housemade cinnamon
simple syrup, apple slice **12**

Smoked Maple Old Fashioned

House-smoked maple simple syrup,
Angostura Bitters, Bitter Truth Orange
Bitters, orange slice, Michter's Rye Whiskey,
Luxardo Cherry **12.50**

Black Magic

Blackberry and sage simple syrup, fresh
citrus, Cointreau, Grey Goose Vodka,
sugar rim, blackberries **14.25**

Silver Dreams

Nolet's Gin, housemade kiwi syrup,
Lillet Blanc, fresh citrus,
muddled jalapeno, lemon wheel **11.50**

King's Chalice

Woodford Reserve Bourbon, Solerno Blood
Orange Liqueur, fresh citrus, agave nectar,
Courvoisier VSOP, orange twist **13**

Rosemary's Paloma

Housemade rosemary simple syrup,
fresh citrus, Don Julio Blanco Tequila, fresh
grapefruit juice, triple sec, rosemary **13.75**

Raspberry Beret

Muddled raspberries, fresh basil,
Pallini Limoncello, Absolut Citron Vodka,
soda water, fresh raspberries **13.50**

The Sandman

Union Mezcal, St. Germain Elderflower
Liqueur, fresh lime juice, Yellow Chartreuse,
ginger beer, lime wheel **12**

WINES

WHITE WINES BY THE GLASS

Champagne and Sparkling

Benvolio Prosecco, Veneto, Italy. **9**
Piper Sonoma Brut, Sonoma County, California. **12**
Charles Bove Brut, Loire Valley, France **15**

Rosé

Chateau Miraval, Studio by Miraval, Mediterranee I.G.P., France . . **9**

Chardonnay

Bernier, Loire Valley, France **9.5**
Sonoma-Cutrer, Russian River Valley, California **14.5**
Jordan, Russian River Valley, California **17**

Sauvignon Blanc

Mohua, Marlborough, New Zealand **9.5**

Riesling

August Kessler "R" Kabinett, Rheingau, Germany **9.5**

Pinot Grigio

Villa Sandi, Veneto, Italy. **9**

Moscato

Corvo, Sicily, Italy **9**

RED WINES BY THE GLASS

Cabernet Sauvignon

Raymond "R" Collection Napa Valley, California **9.5**
Martin Ray, Napa Valley, California **16**
Rodney Strong Knights Valley, Sonoma County, California . . . **18**

Pinot Noir

Cycles Gladiator, Central Coast, California **9**
Hess Shirltail Ranches, Central Coast, California **11.5**
Ken Wright Cellars, Willamette Valley, Oregon **15**

Malbec

Terrazas Reserva, Mendoza, Argentina **14**

Merlot

Oberon, Napa Valley, California. **11.5**

Other Reds

Michael David Petite Petit, Lodi, California. **10.5**
Edmeades Zinfandel, Mendocino County, California. **11**

BOTTLED BEER

Budweiser **5**

Bud Light **5**

Michelob Ultra **5**

Fairhope Amber Ale **5**

Props Blonde Bomber Ale **5**

Stella Artois **6**

Guinness **6**

Corona Light **6**

Oyster City Brown Ale **6**

Local IPA Feature

APPETIZERS

French Onion Soup

Oven-roasted Vidalia onion soup topped with croutons, Gruyère cheese crust **10**

Burnt Ends Confit

6-hour Bill-E's bacon belly confit, smoked maple spice, tangy barbeque glaze and bourbon-pickled jalapeños **19**

Fried Green Tomatoes

Roasted Poblano pepper relish and Bill-E's bacon **10**

Blue Crab Beignets

Spicy garlic chili tartar sauce, lemon **16**

SALADS

Salad Toppings: Grilled Chicken **6** or Shrimp **7**

Caesar Salad Your Way

Classic romaine salad with Irv's Caesar dressing, homemade croutons, and fresh-grated Parmesan Reggiano **12**

Fried Green Tomato and Jumbo Lump Crab Salad with Bill-E's Smoked Bacon

Artisanal greens, herb-roasted mushrooms, goat cheese, jumbo lump crab, and shallot-champagne vinaigrette **19.50**

Shrimp and Avocado Stacked Salad

Boiled shrimp, tarragon aioli, avocado, sliced Roma tomatoes, white balsamic vinaigrette, and tortilla shards **17.75**

Jackson's Giant Chopped Salad

Iceberg, cucumber, Roma tomatoes, red onion, red sweet pepper, radish, hickory-smoked bacon, sliced button mushrooms, feta, candied pecans, and herb-red wine vinaigrette **(GF) 14**

Dressings **(GF)**: Ranch | Balsamic Vinaigrette | Moody Blue Cheese | Honey Mustard | Herb Vinaigrette | Champagne Vinaigrette

SANDWICHES

All sandwiches are served with homemade fries, unless noted otherwise.

"Old Hickory's" Fried Chicken Sandwich

6-ounce chicken breast with chef's breading, gourmet bun, spicy mayonnaise, honey and Sriracha glaze, dill pickles **14.75**

Grilled Mahi Mahi Sandwich

Hickory-fired 6-ounce mahi mahi, lettuce, tomato, Vidalia onions, dill pickles, pepper jack cheese, griddled gourmet bun, tartar sauce, sweet potato fries **17.75**

The 28th Amendment

Jackson's spice-rubbed 8-ounce short rib blend burger with sharp yellow cheddar cheese, pecan-wood smoked dill pickle relish, small batch bacon, gourmet bun, herb aioli, and chipotle cane and maple ketchup **17.50**

LARGE HOT PLATES

Jumbo Lump Crab Cakes

Bacon confit debris, pearl pepper and sweet corn sauté, preserved red onions, avocado sauce, smoked watercress aioli **23/46**

Panèed Chicken Breast Medallions

With lemon-parsley butter sauce, three-cheese macaroni with bacon, vegetable julienne **15.75**

Belle's Farfalle Pasta

Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, spinach, extra virgin olive oil, butter, corn broth, fresh-grated Parmesan Reggiano **16.75**

STEAKS AND PRIME BEEF

Steaks are hand-selected, wet-aged, grain-fed beef from the heartland of America. All steaks and chops are gluten free. Grilled meats served with garlic confit and 100% natural demi-glaze, vegetable julienne, and homemade fries.

6-oz. Petite Filet **39**

8-oz. Filet Mignon **45**

14-oz. Delmonico **49**

14-oz. New York Strip **42**

PRIME BEEF CUTS

Prime beef is the superior USDA beef grade in the U.S. with abundant marbling, tenderness and flavor.

16-oz. Prime New York Strip **72** 16-oz. Prime Rib Eye **79**

DEEP DISH SIDES

Three-Cheese Macaroni with Bacon **8** Sweet Potato Fries or House Cut Fries **4** Crispy Pecan-wood Smoked Bacon **4**

DESSERTS

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

- Executive Chef Irv Miller -

- Chef de Cuisine Blade Herring -