



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Crawfish Pot Pie

Creamy crawfish etouffee, house-made flaky pastry crust, crispy Louisiana crawfish tails

Bone Marrow Crostini

Emerald Coast Bread Co. baguette, roasted beef bone marrow, garlic confit, oven-dried tomato jam, rosemary-pignoli gremolata

Acorn Squash Bisque

Bread boule, creme fraiche, spicy seeds, basil oil

ENTRÉE

CHOICE OF

Upside-Down Pork Tenderloin

Marinated duroc pork tenderloin, pineapple upside-down cake, sautéed baby green beans, sour cherry gastrique, butterscotch pineapple compote

Shrimp & Couscous

Grilled gulf shrimp, merguez sausage, caramelized fennel, roasted winter root vegetables, smoked paprika, sumac, and tomato butter sauce, couscous, dried fruit, preserved lemon, marcona almond

Scottish Salmon

Spice-rubbed seared Scottish salmon, burnt brussels sprouts, spiced pecans, pecorino Romano, orange-honey glazed roasted sweet potatoes, bourbon-cane syrup glaze

DESSERT

CHOICE OF

"Chocolate Covered Strawberry"

Chocolate cake, strawberry mousse, chocolate shards, and macerated strawberries

Cinnamon Roll Cheesecake

Cinnamon roll crust, cinnamon swirl vanilla cheesecake, icing, and salted espresso caramel

Ambrosia Tart

Orange, coconut, pineapple, maraschino cherry, marshmallow cloud, oat pecan crust, and passion fruit coulis

- Chef Jason Hughes & Pastry Chef David Williams -

The Fish House

Jackson's STEAKHOUSE

5 SISTERS BLUES CAFE

ANGELENA'S RISTORANTE ITALIANO

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APPETIZER

CHOICE OF

Fried Green Tomatoes

Cajun 'holy trinity', Worcestershire-spiked butter sauce, and Andouille chips

Gulf Coast Seafood Chowder

Cream-style with oyster, crab, shrimp, littleneck clams, fish, pork sausage, potato, thyme, and Parmesan

Flight Deck Greens

Assorted greens, red grape tomatoes, cucumber, thick-sliced red onion, moody blue cheese, Bill-E's bacon strips, and roasted garlic vinaigrette

ENTRÉE

CHOICE OF

Hickory-Fired Gulf Catch

With jumbo asparagus, citrus-herb and olive oil butter, caper, and charred lemon

Beef Tournedos with Cabernet Demi-Glace

Tallahassee wild mushrooms, rainbow carrots, and garlic-celeriac whipped potatoes

Shrimp Bucatini

Sautéed Gulf shrimp, bucatini pasta, artichokes, spinach, with sundried tomato and basil cream sauce

DESSERT

CHOICE OF

Cappuccino Crème Brûlée

Whipped cream, toffee, and dark roasted coffee bean dust

Bourbon Street Bread Pudding

Raisins, rich whiskey sauce, praline topping, confection sugar

Miko's Mississippi Mud Tart

Dark chocolate ganache and pecans, Oreo crust, chocolate whipped cream, and marshmallow brulee

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

The **Fish**
House

Jackson's
· STEAKHOUSE ·

5
SISTERS
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APPETIZER

CHOICE OF

Brisket Eggrolls

Wonton filled with smoked brisket, grilled onions, mushrooms and Swiss cheese with a garlic BBQ aioli

Southern Caprese

Fried green tomatoes, goat cheese and Chipotle mayo stacked and garnished with a fried Bay leaf

Pulled Pork Nachos

Tortilla chips topped with pulled pork, cheddar cheese, shredded lettuce, diced tomatoes, jalapeños served with sour cream on the side

ENTRÉE

CHOICE OF

Short Ribs

Served with demi glaze, mashed potatoes and broccolini

Shrimp & Andouille Cajun Pasta

Shrimp and Andouille sausage over linguine pasta with Cajun cream sauce and garlic bread

Baked Teriyaki Chicken Thighs

Served over fried rice

DESSERT

CHOICE OF

Chocolate Lava Cake

Chocolate cake with dark chocolate flowing through the middle, served with ice cream

Peach Cobbler

A Southern tradition, served warm

Tres Leches Bread Pudding

Served with vanilla cream sauce

- Chef Jenn Compton -





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ANGELENA'S

RISTORANTE  ITALIANO

APPETIZER

CHOICE OF

Zucchini Fritte

Pecorino, truffle aioli, fried capers

Local Greens Salad

Satsumas, shaved red onion, buttermilk Parmesan dressing

Spiced Winter Squash Soup

Fenugreek, ginger, toasted pumpkin seeds

ENTRÉE

CHOICE OF

Gnocchi al Forno

Housemade gnocchi, fontina, mozzarella, pecorino

Grilled & Marinated Swordfish

Slow-cooked white bean and greens, bacon, salsa Verde

Seared Bone-In Pork Chop

Roasted potatoes, apples, mustard-sage cream sauce, charred brocolini

DESSERT

CHOICE OF

Mulled Winter Fruits with Vanilla Gelato

Chianti and spice simmered fruits, housemade gelato

Torta Caprese

Flourless chocolate and almond cake

Ricotta and Local Citrus Zeppole

Fried to order

- James Briscione, Executive Chef -

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