

Jackson's

• STEAKHOUSE •

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.

Jackson’s, owned by Will, Burney, and Collier Merrill, is a part of Great Southern Restaurants, which includes The Fish House, Atlas Oyster House, The Deck Bar, Five Sisters Blues Café, Angelena's Ristorante Italiano, Palafox House, and Great Southern Catering & Events. 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

Pensacola Breeze <i>Flor De Cana four year rum, pineapple juice, fresh citrus, triple sec, muddled basil</i> 12	Black Magic <i>Blackberry and sage simple syrup, fresh citrus, Cointreau, Grey Goose Vodka, sugar rim, blackberries</i> 14.25	Rosemary's Paloma <i>Housemade rosemary simple syrup, fresh citrus, Don Julio Blanco Tequila, fresh grapefruit juice, triple sec, rosemary</i> 13.75
Peach Fever <i>Benvolio Prosecco, housemade peach and citrus syrup, splash of peach liqueur</i> 12	Silver Dreams <i>Nolet's Gin, housemade kiwi syrup, Lillet Blanc, fresh citrus, muddled jalapeno, lemon wheel</i> 11.50	Raspberry Beret <i>Muddled raspberries, fresh basil, Pallini Limoncello, Absolut Citron Vodka, soda water, fresh raspberries</i> 13.50
Smoked Maple Old Fashioned <i>House-smoked maple simple syrup, Angostura Bitters, Bitter Truth Orange Bitters, orange slice, Michter's Rye Whiskey, Luxardo Cherry</i> 12.50	King's Chalice <i>Woodford Reserve Bourbon, Solerno Blood Orange Liqueur, fresh citrus, agave nectar, Courvoisier VSOP, orange twist</i> 13	The Sandman <i>Union Mezcal, St. Germain Elderflower Liqueur, fresh lime juice, Yellow Chartreuse, ginger beer, lime wheel</i> 12

WINES

WHITE WINES BY THE GLASS

Champagne and Sparkling

<i>Benvolio Prosecco, Veneto, Italy.</i>	9
<i>Piper Sonoma Brut, Sonoma County, California.</i>	12
<i>Charles Bove Brut, Loire Valley, France</i>	15
<i>Veuve Clicquot Ponsardin Brut, Champagne, France</i>	20

Rosé

<i>La Jolie Fleur Rose Provence, France</i>	10
---	-----------

Chardonnay

<i>Bernier, Loire Valley, France</i>	9.5
<i>Sonoma-Cutrer, Russian River Valley, California</i>	14.5

Sauvignon Blanc

<i>Mohua, Marlborough, New Zealand</i>	9.5
<i>Emmolo, Solano County, California</i>	12

Riesling

<i>August Kessler "R" Kabinett, Rheingau, Germany</i>	9.5
---	------------

Pinot Grigio

<i>Villa Sandi, Veneto, Italy</i>	9
-----------------------------------	----------

Moscato

<i>La Perlina, Piedmont, Italy</i>	10
------------------------------------	-----------

RED WINES BY THE GLASS

Cabernet Sauvignon

<i>Bonanza, Napa Valley, California</i>	10
<i>Carlidge & Brown, Napa Valley, California</i>	16
<i>Jax Y3 Cabernet Sauvignon North Coast, California</i>	18

Pinot Noir

<i>Cycles Gladiator, Central Coast, California</i>	9
<i>Firesteed, Willamette Valley, Oregon</i>	12
<i>Ken Wright Cellars, Willamette Valley, Oregon</i>	15

Malbec

<i>Terrazas Reserva, Mendoza, Argentina</i>	14
---	-----------

Merlot

<i>Oberon, Napa Valley, California.</i>	11.5
---	-------------

Other Reds

<i>Michael David Petite Petit, Lodi, California.</i>	10.5
<i>Edmeades Zinfandel, Mendocino County, California.</i>	11
<i>Conundrum, Red Blend, California</i>	13
<i>Termes, Temperanillo, Toro D.O. , Spain.</i>	14

BOTTLED BEER

Budweiser 5	Fairhope Amber Ale 5	Guinness 6
Bud Light 5	Props Blonde Bomber Ale 5	Corona Light 6
Michelob Ultra 5	Stella Artois 6	Blue Moon 6
		Local IPA Feature

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

APPETIZERS

French Onion Soup

Oven-roasted Vidalia onion soup
Crouton, and Gruyere cheese crust 11

Ricotta Toast with Sliced Smoked Salmon

Grilled rustic Italian bread, homemade ricotta, extra virgin olive oil,
smoked salmon, capers, baby heirloom tomatoes,
local microgreens and balsamic drizzle 14.75

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

Artisanal greens, herb-roasted mushrooms, and
broken goat cheese, jumbo lump crab,
and shallot-champagne vinaigrette 17.50

EASTER FEATURE

Grilled Lamb Chops Salad

Three single lamb chops with mint salsa Verde, grilled Romaine,
red onion, roasted rainbow potatoes, heirloom baby tomatoes,
roasted garlic vinaigrette and broken feta 25

ENTREES

Plates served with roasted rainbow potato medley and Brussels sprouts.

Cajun Omelet

Three-egg omelet, Thibodaux Andouille sausage,
bell peppers, onions and garlic, white cheddar cheese,
Cajun spice and green onions (GF) 15.75

Chef Irv's Crab Cakes

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

Panéed Chicken Breast Medallions

With soft poached egg, lemon-parsley
butter sauce and capers 16.75

Bill-E Bacon Eggs Benedict

Toasted English muffin, smoky small batch bacon,
two poached eggs your way, and hollandaise sauce 22

Deep Dish Quiche Lorraine

Bacon, caramelized onion, Gruyere, and savory custard
baked in deep dish pie crust 16.75

'Steak and Eggs'

Steaks are hand-selected, wet-aged, grain-fed beef from
the heartland of America. All steaks are gluten free.

Two eggs your way with choice of the following:

8-ounce Filet Mignon 49 • 6-ounce Petite Filet 44

14-ounce New York Strip 47 • 14-ounce Delmonico 54

Ask about our Prime cuts

CONSUMER INFORMATION: There is risk associated with consuming raw or undercooked beef, fish, chicken, and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.