

# CELEBRATE EASTER WITH GREAT SOUTHERN SUNDAY, APRIL 9

Join us for Easter Sunday at Great Southern Restaurants! Each of our restaurants will be open, offering special Easter features created by our chefs.

### **The Fish House:**

Sunday Brunch 11:00 a.m. – 3:00 p.m. Dinner Service 3:00 p.m. – Until

### Jackson's Steakhouse:

Sunday Brunch 11:00 a.m. – 3:00 p.m. Dinner Service 5:00 p.m. – 9:00 p.m.

Five Sister's Blues Café: Sunday Brunch 10:00 a.m. - 4:00 p.m.

### Angelena's Ristorante Italiano:

Sunday Service 10:00 a.m. - 3:00 p.m

Follow the link to view menus as well as Easter specials for each restaurant.



CELEBRATE Easter AT OUR HOUSE!

Join us April 9th on Easter Sunday! Each restaurant will offer a special brunch feature created by our chefs.





To view our Easter features, grab and go package, and hours, visit:

GREATSOUTHERNRESTAURANTS.COM

### SAVE THE DATE MOTHER'S DAY, MAY 14

Join us on Sunday, May 14, for Mother's Day at Great Southern Restaurants! All of our restaurants will be open, and each will offer special features created by our chefs.

<u>Follow this link</u> for additional information regarding menus, specials and hours.



### GREAT SOUTHERN EMPLOYEE OF THE QUARTER

We are happy to announce our employee of the quarter at each of our restaurants. Each embody our standards for excellence and customer service based on the values of fellowship, respect, and commitment.



Please join us in recognizing these outstanding employees!

### The Fish House

Michael Brooks, Server Jason Parker, Cook

Jackson's Steakhouse Seth Williams, Busser **Five Sisters Blues Café** Janet Cervantes, Server Alejandro Roper, Cook

**Angelena's Ristorante Italiano** Rebecca Replogle, Server Maxine Kasper, Pastry Chef

## THE FISH HOUSE

### A.B.C. ATLAS BEVERAGE CLASSES

Mechello McCormick, Dishwasher

Atlas Oyster House is proud to present the next installment of Atlas Beverage Classes (A.B.C.). This semester we will be focusing on breweries, wineries and distilleries. In addition to the beverage tastings, we will feature small plates paired with each beverage, as prepared by Chef Jason Hughes.

The first class begins promptly at 5:00 p.m. with the second class beginning at 7:00 p.m. Class cost is \$25 per person (plus tax and gratuity). Seating is limited, reservations are required; be sure to make yours by



emailing <u>Taylor Dawson</u> or calling 850-287-0200. Reservations are required.

### Upcoming Events

- May 4: Cinco De Mayo Celebration
- June 1: Urban South Brewery, New Orleans, LA



# FISH HOUSE CRAFT BEER FESTIVAL SATURDAY, JUNE 17

Join us on the Fish House Deck for our 9th annual Craft Beer Fest on Saturday, June 17, 3:00 p.m. until 6:00 p.m. We will be featuring over 50 different beers with a portion of the event proceeds benefiting Big Brothers Big Sisters of Northwest Florida. We will offer a number of local and regional breweries. In addition, we will also have spirits tables featuring a number of small-production vodkas, rums and bourbons. Ticket holders will be given a souvenir beer glass and will have full access to all of the beers and

spirits.

This is a 21-and-over event and will occur rain or shine. Beginning April 1, 2023, tickets will be available for purchase at the Tackle Shop, our gift and souvenir shop at the Fish House, for \$25 (plus tax), or through our <u>online shop, here.</u> Should there be tickets still available, price will increase to \$35 (plus tax) beginning June 1. Day of, if still available, tickets can be purchased at the door.

## **JACKSON'S STEAKHOUSE**



### SAVE THE THIRD FOR CHEF IRV COOKING DEMONSTRATIONS

Join Chef Irv Miller of Jackson's Steakhouse as he leads a series of cooking classes on the third Wednesday of each month. Classes cover everything from shopping to preparation to presentation. Two classes are scheduled for each month. The first class begins promptly at 5:00 p.m. and ends at 6:30 p.m. The second class begins at 7:30 p.m. and concludes at 9:00 p.m.

Each class costs \$55 per person, which covers the cooking demonstration, tastings of the recipes, wine pairings, and a take-home recipe booklet. <u>Tickets are required</u>, so be sure to reserve your ticket here!



### JACKSON'S SPRING MENU FRIDAY, APRIL 14

Our new Spring Menu, debuts on Friday, April 14th! <u>View additional information here.</u>

"As always, our spring menu will highlight many of my favorite ingredients that are teeming with flavor, color and texture, and free of unnecessary ingredients." - Chef Irv Miller

## **FIVE SISTERS BLUES CAFÉ**

### EASTER GRAB AND GO

Great Southern Restaurants will be offering a full Easter Dinner Grab and Go

featuring Five Sisters Blues Café. The package is based on six people with additional orders available in increments of six.

The Easter Meal includes: Smoked Sliced Ham with Apricot Creole Mustard Glaze Roasted Carrots Parmesan Whipped Potatoes Dinner Rolls Homemade Carrot Cake with Cream Cheese Frosting

The package is \$85 plus tax. Orders can be placed until 4:00 p.m. on Wednesday, April 5. Pickups will be available at the Fish House on Saturday, April 8, 12:00 p.m. until 3:00 p.m. The meal will be fully cooked and will include reheating directions. To place your order and schedule pickup, please contact our events team, 850-433-9450 or email <u>events@goodgrits.com</u>



### LIVE MUSIC AT FIVE SISTERS BLUE CAFÉ

Come see us for delicious food and great music at Five Sisters featuring John Wheeler, Glenn Parker Band, and Curt Bol Quintet!

**Thursdays:** John Wheeler from 6 p.m. - 8 p.m. **Saturdays:** Glenn Parker Band from 6:30 p.m. - 10 p.m. **Sunday:** Curt Bol Quintet from 11 a.m. - 3 p.m.



### ANGELENA'S RISTORANTE ITALIANO

#### ANGELENA'S COOKING CLASS THURSDAY, MAY 18 Sacred Lemon Feast "La Sagra del Limone"

Angelena's is pleased to offer a special cooking class celebrating La Sagra del Limone. The event will be held in the Garden Room on Thursday, May 18th at 6:00 p.m. Celebrate the beautiful, coastal spirit of Angelena's with our Sacred Lemon Feast cooking class. Similar to the Monterosso Lemon Festival in Cinque Terre, Italy, our very own executive chef James Briscione will host a special cooking class dedicating the evening to local produce, pasta, Gulf seafood and special sweets, complete with live demonstration, tasting and Q&A.



The lemon, the symbol of the Amalfi Coast and of Angelena's, will be front and center in this special Spring menu. Wine Director Brooke Parkhurst will pour the most-requested wines from her all-Italian list. Price for the event is \$125 plus tax and gratuity per person. Reservations are required, to reserve your spot, please visit Angelenaspensacola.com or call 850-542-8398.

View additional information here.

