

GREAT SOUTHERN RESTAURANTS

CELEBRATE FATHER'S DAY WITH GREAT SOUTHERN RESTAURANTS SUNDAY, JUNE 18

Join us for Father's Day at Great Southern Restaurants! Each of our restaurants will be open, offering special features and menus 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. – 2:00 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:

Dinner Service 4:00 p.m. – 8:00 p.m.

[Follow the link](#) to view menus as well as Father's Day specials for each restaurant.



HOUSE GUESTS

Look who joined us for dinner at Our House!

Phil Griffin, Former president of MSNBC

Kory Apton, Film producer, Director and Partner of Conglomerate Media

Here they are pictured with Great Southern owner Collier Merrill.

Thanks for stopping by!

HOSPITALITY HERO NOMINATION

Danielle Miles

Congratulations to Danielle Miles from our team

at Jackson's who was recently nominated for the Hospitality Hero Award, presented by Visit Pensacola. Thank you for going above and beyond for our guests and providing excellent service and hospitality!



THE FISH HOUSE

A.B.C. ATLAS BEVERAGE CLASSES

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 \$30 per person (plus tax and gratuity). Seating is limited, reservations are required; be sure to make yours by emailing [Taylor Dawson](#) or calling 850-287-0200. Reservations are required.



Upcoming Events

- August 3rd: Ghost Train Brewery (Birmingham, AL)
- September 7th: Fords Gin & Gin Mare
- October 5th: Doc's Hop Shop (Pensacola, FL)
- November 2: Cutwater Spirits Canned Cocktails
- December 7th: Perfect Plain Brewery (Pensacola, FL)

[View additional information here!](#)



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. Tickets are available for

purchase at the Tackle Shop, our gift and souvenir shop at the Fish House, for \$35 (plus tax), or through our [online shop, here](#). Day of, if still available, tickets can be purchased at the door.



FOURTH OF JULY AT THE FISH HOUSE

Come join us at the Fish House to celebrate the Fourth of July! We will broadcast the fireworks show live. The Fish House will be open for walk-in dining, serving from our standard dinner menu all evening.

In addition, on the Harborview Deck at Atlas Oyster House, we will be offering our special four-course food and wine dinner. Each table will have prime waterfront seating overlooking beautiful Pensacola Bay. All tables will have an unobstructed view of the thrilling fireworks show, which begins at 9:00 p.m. The table reservations are for 7:00 p.m. and will be yours for the evening — to come and go from as you please.

For the special food and wine dinner, the price per person is \$125, which includes four food courses and four wines as well as reserved parking (does not include tax and gratuity). Please note, vintages are subject to change. For reservations, please call Taylor Dawson: (850) 287-0200 or email taylor@goodgrits.com.

[View menu and additional information here.](#)

JACKSON'S STEAKHOUSE

UPDATE FROM JACKSON'S

Beginning Monday, July 3 through Sunday, July 9, Jackson's will be temporarily closed for renovations in effort to better serve our guests. We thank you for your continued support and look forward to welcoming you back Monday, July 10.



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. [Tickets are required, so be sure to reserve your ticket here!](#)



DINNER WITH STRINGS ATTACHED THURSDAY, JUNE 22

Jackson's is proud to once again partner with the Pensacola Symphony Orchestra for the tenth annual "Dinner with Strings Attached" event on Thursday, June 22, at Jackson's Steakhouse. As the Pensacola Symphony Orchestra enters its 98th season, it is dedicated to promoting the well-being of the community through engaging musical activities, like this special performance at Jackson's. This is a wonderful opportunity that will offer newcomers and symphony enthusiasts alike an evening dinner performance by Pensacola

Symphony musicians; Stephanie Riegle, flute; and Katie Ott, harp. There will be two seatings for this event: 5:00 p.m. and 7:30 p.m. In addition to our full dinner menu, Chef Miller has prepared a special feature for the evening, [view additional information here.](#)

BASTILLE DAY THURSDAY, JULY 13

In anticipation for the upcoming celebration, Jackson's Steakhouse is proud to present the 14th annual wine and food tasting, "Vive la France," on Thursday, July 13, at 5:30 p.m.

Bastille Day is the French national holiday, la Fête du 14 juillet. It commemorates the storming of the Bastille prison in 1789, an act that led to the conclusion of the French Revolution and the beginning of French independence.

With Bastille Day serving as the inspiration for the tasting, our own Jean Pierre N'Dione has hand selected four stellar French wines to complement a selection of classic French dishes as prepared by Chef Irv Miller. [View menu and additional information here.](#)



HOOK & BARREL FEATURE "FROM PROBLEM TO PLATE"

Jackson's Executive Chef Irv Miller was recently featured in Hook and Barrel Magazine. Learn more about how Chef Irv Miller is doing his part to help eradicate the invasive lionfish species. He says "It takes an army to battle this invasive fish! Awareness is key and I am honored to be part of the platoon! My love affair with Gulf of Mexico seafood began in 1982, and four decades later, I am finally able to give back!"

[Read the article here.](#)

FIVE SISTERS BLUES CAFÉ



FIVE SISTERS CELEBRATES JUNETEENTH NOW THROUGH JUNE 19

Juneteenth is the oldest nationally celebrated commemoration of the ending of slavery in the United States. Dating back to 1865, it was on June 19th that the Union soldiers, led by Major General Gordon Granger, landed at Galveston, Texas with news that the war had ended and that the enslaved were now free. Juneteenth meals feature foods connecting cooking traditions of the African Diaspora. African American pit masters displayed their barbecue skills while women cooks lovingly created side dishes such as greens and black eye peas that represented prosperity and good fortune. Summer fruits and flowers in shades of red are a special highlight during Juneteenth.

It is with this in mind that Five Sisters' Chef John Huggins is once again offering a selection of Juneteenth features adaptations to honor African American contributions to America's culinary tradition and celebrating Juneteenth, the day all Americans were made free. Five Sisters Blues Café will offer Juneteenth specials at both lunch and dinner service all month long through Monday, June 19, 2023, excluding Sundays.

[View specials and additional information here.](#)

ANGELENA'S RISTORANTE ITALIANO

ANGELENA'S COOKING CLASS THURSDAY, JUNE 15

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, June 15th 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 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.](#)

ANGELENA'S
RISTORANTE ITALIANO

**COOKING CLASS EVENT
WITH CELEBRITY CHEF
JAMES BRISCIONE**



**ONCE-A-YEAR,
SPECIAL OPPORTUNITY**

JUNE 15 AT 6 P.M.

SACRED LEMON FEAST
LA SAGRA DEL LIMON

RESERVATIONS ARE REQUIRED
ANGELENASPENSACOLA.COM | 850-542-8398

The Fish House

ATLAS
CENTER STREET

The Deck

Don's Tackle Shop
GOLF & SOUVENIRS

**GREAT SOUTHERN
EVENTS**

Jackson's
STEAKHOUSE

5 SISTERS
BOUTIQUE CAFE

ANGELENA'S
RISTORANTE ITALIANO

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