

GREAT SOUTHERN RESTAURANTS

CELEBRATE MOTHER'S DAY WITH GREAT SOUTHERN SUNDAY, MAY 14

Join us for Mother'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 10:00 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:

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

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



SAVE THE DATE

FATHER'S DAY, JUNE 18

Join us on Sunday, June 18th, for Father's Day at Great Southern Restaurants! All of our restaurants will be open, and each will offer special features

created by our chefs.

[Follow this link](#) for additional information regarding menus, specials and hours.



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 \$25 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

- June 1: Urban South Brewery, New Orleans, LA

[Click here for next semester's classes!](#)



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 [online shop, here](#). 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.



HOUSE GUESTS NASA CREW AND ARTEMIS ASTRONAUT

Look who joined us for lunch at the Fish House! This team from NASA including astronaut Reid Wiseman! Commander Wiseman has been chosen as one of four astronauts who will venture around the Moon on Artemis II. Artemis is NASA's program to return astronauts to the Moon by 2024.

TEMPLE GRANDIN

Temple Grandin is the 2017 National Women's Hall of Fame inductee and an Honorary Fellow of the Society for Technical Communication. She is a Double Helix Medal recipient and is listed as one of Time's 100 Most Influential People in the World. Dr. Grandin is the world's most sought-after speaker on both autism and animal behavior. Today she is a professor of Animal Science at Colorado State University. She also has a successful career consulting on both livestock handling equipment design and animal welfare. HBO made an Emmy Award winning movie about her life called "Temple Grandin", and she was inducted into the American Academy of Arts and Sciences in 2016.



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. 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 Riegler, 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.](#)

FIVE SISTERS BLUES CAFÉ

DELTA HOT TAMALE TUESDAY

Ever heard of them? Believe it or not. Greenville, Mississippi, in the heart of the Delta is the hot tamale capital of the world.

So how did they end up in the heart of the south? The most widely accepted theory is that these tamales came with Mexican migrant workers to the region's cotton plantations in the early 1900s. In the fields they were introduced to African American sharecroppers who took to them as they proved to be a hearty food and easily transported. These field workers would go on to develop their own recipes which have been handed down for generations.

Delta Hot Tamales are slightly smaller, with a lot more spice and flavor, simmered rather than steamed and are served with the juice that is the by-product of simmering.

It is in the spirit of this tradition that Five Sisters will be offering a special [Delta Hot Tamale special](#) each and every Tuesday beginning at 4:00 p.m.; two tamales served with beans and rice for \$12.95. Dine in only.





LIVE MUSIC AT FIVE SISTERS BLUE CAFÉ

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

Tuesdays: Greg Bond from 5:30 p.m. - 8:30 p.m.

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.



FIVE SISTERS CELEBRATES JUNETEENTH

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 on Friday, June 16 and Saturday, June 17, and Monday, June

19, 2023.

[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, 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.](#)



The Fish
House

ATLAS
CENTER STREET

The Deck

Don
Bryant's
Tackle
Shop
Gifts &
Souvenirs

GREAT SOUTHERN
EVENTS

Jackson's
STEAKHOUSE

5
SISTERS
BOUTIQUE CAFE

ANGELENA'S
RISTORANTE ITALIANO

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