



# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## The Fish House

### APPETIZER

CHOICE OF

#### Lomi-Lomi Salmon Salad (GF)

Chilled salted salmon, diced tomato and sweet onion massaged with sesame oil and served over mixed greens, cucumber and avocado

#### Nashville Hot Fried Green Tomatoes

Panko-crusted green tomatoes with sweet and spicy Nashville hot spice, served with house dill pickles, arugula salad and Kewpie remoulade

#### Crab Cake & Corn Cake

Local blue crab cake and Mexican corn cake stack with corn and black bean vinaigrette, house pico de gallo, chipotle remoulade and whipped avocado

### ENTRÉE

CHOICE OF

#### Sheepshead Piccata

Parmesan-crusted Gulf coast sheepshead served over whipped potatoes, with sautéed spinach and tomato, topped with lemon-caper butter sauce and crispy capers

#### Coffee-Rubbed Pork Tenderloin (GF)

Beeler's Duroc pork tenderloin rubbed with DeLuna Coffee and spices, served with a raw vegetable slaw of jicama and watermelon radish tossed in avocado dressing over black bean yellow rice topped with habanero pepper glaze and pickled watermelon rind

#### Firecracker Chicken

Ginger-crusted fried chicken thighs over coconut jasmine rice, drizzled with creamy orange-chili firecracker sauce, topped with mango slaw tossed in lemongrass vinaigrette, cilantro and toasted sesame

### DESSERT

CHOICE OF

#### S'more Cake

Graham cracker cake with chocolate ganache, torched marshmallow fluff and smoked chocolate sauce

#### Tropic Sunset

Passionfruit cream pie with coconut shortbread crust and guava jam

#### Euro Trip

Cherry clafoutis with port plum compote and almond gelato

- Chef Jason Hughes & Pastry Chef David Williams -

(GF) Gluten Free

The Fish House

ATLAS  
OYSTER HOUSE

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFE

ANGELENA'S  
RISTORANTE ITALIANO

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# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## ATLAS

### OYSTER HOUSE

#### APPETIZER

CHOICE OF

##### Beet Salad (GF)

Roasted red beets, Yuzu Agrodolce, Mascarpone, espresso walnut crumble

##### The Fine Diner

Overnight braised brisket chili, corn chips, fire-roasted poblano, three-cheese sauce, shredded lettuce, cumin sour cream, sharp cheddar

##### Atlas Angels on Horseback

Panko-crusted Gulf coast oysters, Szechuan spice bacon, sweet potato puree, miso foam

#### ENTRÉE

CHOICE OF

##### Oxtail Birria Tacos (GF)

Adobo, braised oxtail, corn tortillas, cotija, pickled onion, jalapeño, yellow rice

##### Korean Chicken & Waffles

Buttermilk-fried chicken thigh, scallion waffle, Gochujang maple syrup, toasted sesame

##### Tuna & Spice (GF)

Grilled ahi tuna, fennel pollen, Za'atar potatoes, Chermoula, Castelvetrano and black olive, pistachio, cucumber, roasted fennel, charred tomato, lemon-dill labneh

#### DESSERT

CHOICE OF

##### Peanut Butter-Chocolate & Banana Pie

Whipped peanut butter, dark chocolate ganache, white chocolate-banana cremeux, flaky pastry crust

##### Blueberry-Lemon Biscuit Pudding

Buttermilk biscuit bread pudding, whipped ricotta, rosemary honey glaze

##### Root Beer Crème Brûlée (GF)

Root beer-infused custard, caramelized crust, old-fashioned vanilla fudge, glaze cherry

- Executive Chef Jason Hughes -

(GF) Gluten Free





# GREAT SOUTHERN RESTAURANTS SUMMER RESTAURANT WEEK

## *Jackson's* · STEAKHOUSE ·

### APPETIZER

CHOICE OF

#### Shrimp & Grits Scampi (GF)

Baked slow-cooked C&D Mill yellow corn grits gratin, Gulf shrimp, garlic, shallots, vermouth, butter, parsley

#### Lobster Gazpacho (GF)

Chilled yellow tomato soup with poblano peppers, cucumbers, yellow bell peppers, onion, garlic, toasted cumin and coriander, white wine vinegar, crema Mexicana

#### Jackson's Featured Salad

As presented by your server

### ENTRÉE

CHOICE OF

#### Hickory Wood-Fired Freshest Gulf Catch (GF)

Jollof long-grain rice, succotash, lemon butter sauce, green onions

#### Tournedos with Duxelle Butter

Panéed beef tenderloin medallion, minced wild mushroom and shallot compound butter, Summer squash orzo, thyme, demi-glace

#### Frenched Chicken Breast

Garlic confit and fresh herb-crusted chicken, bucatini with foie gras butter-cream sauce, roasted red pepper relish

### DESSERT

CHOICE OF

#### Chocolate Surprise Crème Brûlée (GF)

Dark chocolate ganache bottom, vanilla custard, raspberry swirl

#### Roasted Alabama Peach (GF)

Chilton county peach half, vanilla ice cream, toasted pecans, caramel sauce

#### Cast Iron Lemon Pound Cake

Duke's mayonnaise pound cake, lemon simple syrup, pouring cream, fresh berries

- Executive Chef, Irv Miller & Chef de Cuisine, Jeremiah Taylor -

(GF) Gluten Free

The **Fish**  
**House**

**ATLAS**  
OYSTER HOUSE

*Jackson's*  
· STEAKHOUSE ·

**5**  
**SISTERS**  
BLUES CAFE

**ANGELENA'S**  
RISTORANTE ITALIANO

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## APPETIZER

CHOICE OF

### Hot Collard Green Dip (GF)

Swiss gratin and Pecorino Romano mixed with Five Sisters' collard greens, baked golden brown; served with crispy pork rinds

### BBQ Shrimp

Sautéed Gulf shrimp in garlic, butter, Worcestershire sauce and spices and charred tomatoes; served with toasted French bread

### Peruvian Grilled Chicken Wings with Spicy Cilantro Sauce (GF)

Chicken wings marinated in chilies, lime, soy and spices then grilled; served with cilantro, jalapeno, garlic and herb sauce

## ENTRÉE

CHOICE OF

### Stuffed Flounder

Fresh flounder stuffed with shrimp and eggplant; served over dirty rice pilaf and sauce piquant

### Pork Belly (GF)

Smoked pork belly, whipped sweet potatoes, roasted Brussels sprouts, Uncle Nearest whiskey BBQ sauce

### Shrimp Scampi Pasta

Sautéed Gulf shrimp and fresh spinach in a garlic and lemon butter sauce tossed with pasta and Parmesan cheese; finished with red pepper flakes and lemon

## DESSERT

CHOICE OF

### Red Velvet Cake

With cream cheese icing

### Pecan Pie Cobbler

A Southern tradition, served warm

### Banana Pudding

With sweet vanilla flavored custard

- Chef John Huggins -

(GF) Gluten Free



 GREAT SOUTHERN RESTAURANTS  
**SUMMER RESTAURANT WEEK**

# ANGELENA'S

RISTORANTE  ITALIANO

## APPETIZER

CHOICE OF

**Grilled Summer Vegetable Salad (GFA)**  
arugula, carpers, lemon vinaigrette

**Local Peach Bruschetta**  
honey ricotta, prosciutto, balsamic

**Sweet Corn Bisque**  
charred corn, bacon, basil

## ENTRÉE

CHOICE OF

**Pasta al Forno**  
housemade pasta, ragu, mozzarella baked in hearth oven

**Grilled Swordfish (GFA)**  
Italian salsa verde, local vegetable ragu, creamy polenta

**Chicken Scapariello (GFA)**  
saute chicken cutlet, local peppers, sausage

## DESSERT

CHOICE OF

**Seasonal Gelato (GFA)**

**Summer Panna Cotta**  
buttermilk, peach, vanilla crumble

**Olive Oil Cake**  
Citrus glaze, whipped cream

- *Executive Chef, James Briscione* -

(GFA) Gluten Free Available Upon Request

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