

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

10 each

Peach Tea Martini

Burnett's sweet tea vodka, lemon juice, peach puree, lemon wheel garnish

Cucumber Breeze

Beefeater gin, sour mix, splash of elderflower liqueur, muddle cucumber, cucumber wheel garnish

Honey Cosmo

Pickers vodka, triple sec, lime juice, splash of cranberry, honey simple syrup, lime wheel garnish

Rum Punch Martini

Flor de Cana 4yr rum, pineapple juice, orange juice, sour mix, garnished with an orange slice

Blueberry Mint Martini

Campo bravo blanco tequila, sour mix, triple sec, muddled blueberries, fresh mint, garnished with blueberries

Upside Down Cake Martini

Smirnoff whipped vodka, pineapple juice, orange liqueur, splash grenadine splash of prosecco, garnished with a cherry

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
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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
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Pinot Grigio

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

<i>La Perlina, Piedmont, Italy</i>	10
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RED WINES BY THE GLASS

Cabernet Sauvignon

<i>Bonanza, Napa Valley, California</i>	10
<i>Cartlidge & 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>Evolution Willamette Valley, Oregon</i>	15

Malbec

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

<i>Oberon, Napa Valley, California</i>	11.5
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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 & SALADS

French Onion Soup

Oven-roasted Vidalia onion soup topped with croutons, Gruyere cheese crust **10**

Blue Crab Beignets

Spicy garlic chili tartar sauce, lemon **16**

Fried Green Tomato and Jumbo Lump Crab Salad

Bill-E's Smoked Bacon, artisanal greens, herb-roasted mushrooms, goat cheese, jumbo lump crab, and shallot-champagne vinaigrette **18.50**

Caesar Salad Your Way

Classic romaine salad with grilled chicken breast or Gulf shrimp, Irv's Caesar dressing, homemade croutons, and fresh-grated Parmesan Reggiano **19.50**

Shrimp and Avocado Stacked Salad

Boiled shrimp, tarragon aioli, avocado, sliced Roma tomatoes, French white wine vinaigrette, and tortilla shards **17.25**

PLATES & PASTA

The 28th Amendment

Jackson's spice-rubbed 8-ounce short rib blend burger with sharp yellow cheddar cheese, pecan-wood smoked dill pickle relish, small batch bacon, gourmet bun, herb aioli, and chipotle cane and maple ketchup **17.50**

Old Hickory Petite Filet with Fried Green Tomatoes and Lump Blue Crab

6-oz. beef tenderloin, fried green tomatoes, lump crab, Thibodaux andouille cream, three-cheese macaroni with bacon **45**

Tournedos Americana

(2) 4-oz. butter-seared beef tenderloin medallions, sautéed Florida mushrooms, garlic, fresh thyme, red wine demi-glace, whipped potatoes **39**

Belle's Pasta

Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, spinach, extra virgin olive oil, butter, corn broth, and fresh-grated Parmesan Reggiano **17.25**

Hickory-Wood-Fired Gulf Grouper or Salmon

With jumbo asparagus, citrus-herb and olive oil butter, caper, charred lemon
Gulf Grouper **39** Atlantic Salmon **29**

HAND-SELECTED STEAKS

Steaks are hand-selected, wet-aged, grain-fed beef from the heartland of America. All steaks and chops are gluten free.
Grilled meats served with garlic confit and 100% natural demi-glace, vegetable julienne, and homemade fries.

6-oz. Petite Filet **39**

8-oz. Filet Mignon **45**

14-oz. Delmonico **49**

14-oz. New York Strip **42**

16-oz. Prime Rib Eye **79**

- Executive Chef Irv Miller -

- Chef de Cuisine Jeremiah Taylor -

The Fish House

Jackson's
STEAKHOUSE

ATLAS
OYSTER HOUSE

Deck

5
SISTERS
BLUES CAFÉ

ANGELENA'S
RISTORANTE ITALIANO

PALFOX HOUSE
FRENCH CUISINE

GREAT SOUTHERN
EVENTS

The Fish House, Jackson's Steakhouse, Atlas Oyster House, The Deck Bar, Five Sisters Blues Café, Angelenas's Ristorante Italiano, Great Southern Events and the Palafox House are all part of the locally owned Great Southern Restaurants. For more information on any of our restaurants, please visit greatsouthernrestaurants.com.