

GREAT SOUTHERN RESTAURANTS

GREAT SOUTHERN RESTAURANT WEEK AUGUST 7-13

The Fish House, Atlas Oyster House, Jackson's Steakhouse, Five Sisters Blues Café and Angelena's Ristorante Italiano will once again team up to present Summer Restaurant Week, August 7-13, 2023. In step with similar events in cities all around the country, Restaurant Week is a culinary celebration that offers residents and visitors alike world-class dining at a great value.

Now in its thirteenth year, Great Southern Restaurants' Restaurant Week continues to be a great hit two times a year with both locals and visitors.

Chefs from each restaurant will prepare a three-course, fixed-price dinner menu utilizing the best in local and seasonal ingredients, showcasing their culinary expertise, for \$33.00 per person, per restaurant. Diners are encouraged to try each special menu at all four restaurants during Restaurant Week. Menus will be available at each restaurant Monday, August 7, through Sunday, August 13, beginning at 5:00 p.m. along with our standard dinner menus.

[For further information](#) and to [view each menu](#), [click here](#).



GREAT SOUTHERN DIGITAL E-GIFT CARDS NOW AVAILABLE!

Gift giving just got easier with digital E-Gift cards from Great Southern which are able to be used at any of our restaurants! Send a gift to family and friends instantly, delivered to their inbox.

[Click here to purchase.](#)

DIGITAL E-GIFT
CARDS NOW
AVAILABLE!



THE FISH HOUSE

PENSACOLA MAGAZINE FEATURE Redfish Lafayette

Check out Chef Jason's Redfish Lafayette recipe in the latest issue of *Pensacola Magazine*! The July issue's theme is "Iconic Pensacola" featuring fresh coastal fish recipes and local landmarks. [Click here to view the full article.](#) Redfish Lafayette is currently available on The Fish House dinner menu, come try out!



ATLAS OYSTER HOUSE

ATLAS OYSTER HOUSE IS BACK!

Due to the pandemic, bridge outage, Hurricane Sally and the labor shortage, Atlas has remained closed for the past three years. During this time, a number of updates have been made; creating a whole new look and feel to Atlas, while retaining what we have always been known for: fresh oysters, cold beer and a great atmosphere. It is with much anticipation; Great Southern Restaurants is pleased to announce the re-opening of Atlas Oyster House.



Upon arrival, guests will be welcomed with a brand new covered outdoor seating area which provides shade as well as a pristine view of Seville Harbor and Marina. Once inside, guests will be greeted with a fresh new look complete with custom touches including new seating, ambient lighting, and artwork which shares Pensacola's rich maritime history. Most noteworthy of the changes is a whole new menu which focuses on oysters – raw and baked, chilled seafood towers, sushi, soups and salads, small plates and entrees.

Atlas Executive Chef Jason Hughes has been working on the menu for the past months created innovating and delicious dishes, highlighting the best of our local area's offerings. In addition to the sixteen beers on tap, Atlas will be offering a new handcrafted cocktail menu featuring fresh juices and house-made mixes.

Current hours are Tuesday through Saturday at 5:00 p.m. for dinner service, walk in service only. Bicycle, car and boat parking available. Check out the [Atlas Oyster House Facebook page](#) for the full feature in the *Pensacola News Journal* [here](#).

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

- 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!](#)



GIVING BACK

Big Brothers Big Sisters

We are excited to present our donation to Big Brothers Big Sisters of Northwest Florida from our Eighth Annual Fish House Craft Beer Festival!

Big Brothers Big Sisters provides children facing adversity with strong and enduring, professionally supported one-to-one relationships that change their lives for the better, forever. For more information

and to get involved, visit www.bbbsnwfl.org! Thanks for all you do BBBS!

JACKSON'S STEAKHOUSE

JACKSON'S OPENS FOR FRIDAY LUNCH SERVICE

Friday, August 4

We are pleased to announce Jackson's will be open for lunch service every Friday beginning August 4, 2023. Lunch service is 11:00 a.m. until 2:00 p.m.

Chef Irv Miller has created a lunch menu that will be available each and every Friday. New features include selections of appetizers, salads, sandwiches, featured plates and hand-selected steaks. [View lunch menu here.](#)



SAVE THE THIRD FOR CHEF IRV COOKING DEMONSTRATIONS

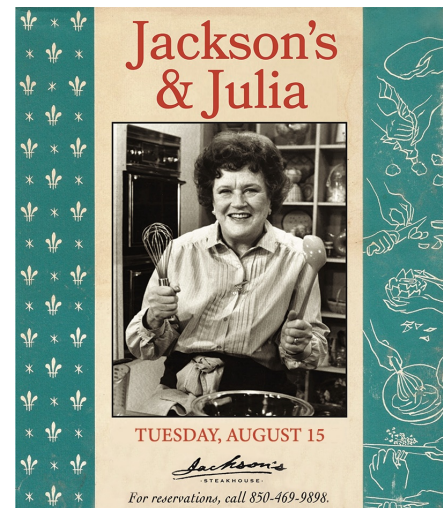
Join Chef Irv Miller of Jackson's Steakhouse as he leads a series of cooking classes on the third Wednesday of each month. Classes cover everything from shopping to preparation to presentation. Two classes are scheduled for each month. The first class begins promptly at 5:00 p.m. and ends at 6:30 p.m.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

JACKSON'S & JULIA Tuesday, August 15

In celebration of famed chef Julia Child's birthday, Jackson's Steakhouse will be offering special features for dinner service in her honor on Tuesday, August 15, 2023.

In addition to our regular dinner menu, Chef Irv Miller has created two Julia Child-inspired features for the evening; Julia's renowned Beef Bourguignon recipe and classic Niçoise Salad. This is a wonderful opportunity to enjoy some of Julia Child's most-loved recipes. For reservations, please call Jackson's Steakhouse, 850-469-9898 or visit jacksonsrestaurant.com. Bon appétit! [View additional information here.](#)



ROSH HASHANAH Friday, September 15

Celebrate Rosh Hashanah and begin your New Year at Jackson's on Friday, September 15, beginning at 5:00 p.m. For the past decade, Jackson's has offered a traditional Rosh Hashanah meal celebrating the first night of this New Year

celebration.

In addition to our regular dinner menu, Chef Irv Miller has prepared an additional Rosh Hashanah feature for the evening: Local challah, red and golden delicious apples with orange blossom honey, to start; then a first course of Yukon gold potato latkes, apricot preserves, sour cream and fresh chives finishing with the entrée — house spice-rubbed and pecan wood smoked brisket with onion marmalade, Mom's kugel, rainbow carrots, toasted almonds and roasted Brussels sprouts halves. The Rosh Hashanah dinner is \$35 per person. For reservations, please call 850-469-9898 or [follow the link](#).



JAZZ AT JACKSON'S Thursday, September 21

"Bobby and Ellen's Favorites by Request"
Together, they will present a program featuring many jazz standards of songs by composers with enduring popularity highlighting the American Songbook. In addition, guests can request from a number of Broadway favorites and some of their favorite songs they have performed at Jackson's over the past nine years. [For full details, please follow the link.](#)

FIVE SISTERS BLUES CAFÉ

NEW MENU ITEMS ADDED!

Come see us for delicious food and great music at Five Sisters. Live music Tuesday, Thursday & Saturday nights as well as Sunday mornings! New menu items just added, including Chicken and Sausage Gumbo, Pulled Pork Loaded Tater Tots, Sweet & Spicy Fried Chicken Wings and much more! [Click here to view the full menu.](#)



ANGELENA'S RISTORANTE ITALIANO

SUPPER CLUBS

Angelena's is pleased to offer a series of Supper Clubs, offered every other month, each themed around Italian traditions. Each dinner will be held in the restaurant at 6:00 p.m. In addition, wine pairings will be included as selected by Brooke Parkhurst, Wine Director.

Thursday, August 17: Mediterranean Sips

Angelena's is pleased to offer a special event celebrating Mediterranean Sips. The event will be held in the bar area, cocktail style, on Thursday, August 17th at 6:00 p.m. The word "Mediterranean" invokes sunshine, calm waters, beautiful countryside—and the most delicious wines in the world. The summer sipping wines

produced in Italy, France, Greece and Italy range from crisp and light to delightfully round and full. Grab a glass and join Wine Director Brooke Parkhurst for a tasting tour around the Western Mediterranean. If you haven't tried Greece's fresh and minerally Assyrtiko grape, this is your chance! "France's famous Provençal blend," and "Italy's Etna Rosso." Chef James Briscione will accompany the wines with light bites.

Price for the event is \$75 per person (plus tax and gratuity). Space is limited, reservations are required and can be [made here](#).

Thursday, October 19: Brother Fox Collaboration Dinner

Brother Fox is a welcome addition to Historic Pensacola's dining scene! Executive Chef Darien Hernandez draws inspiration from both Spanish cuisine and the art of open-fire grilling. In a unique and rare collaboration, he and Chef James Briscione will team up in the Angelena's kitchen to cook and showcase a delicious array of Spanish and Italian tapas and small plates. Wine Director, Brooke Parkhurst, will pair with wines from the respective countries. Event cost is \$150 per person (plus tax and gratuity).

Thursday, November 16: Champagne Dinner

Champagne – the drink of kings! The most elegant and iconic sparkler in the world represents celebration, luxury and fun. Although the Angelena's wine list is all-



THURSDAY, AUGUST 17, 6 PM

Grab a glass and join us for a tasting tour around the Western Mediterranean. \$75 per person plus tax & gratuity.

VIEW MENU AT ANGELENAPENSACOLA.COM

Italian, there has always been room for a small, select group of premiere champagnes. Domaine Laurent-Perrier is at the top of Wine Director Brooke Parkhurst's list. The Laurent-Perrier Estate was founded in 1812. "Freshness, finesse and elegance" are hallmarks of their sparklers. The Domaine's prestigious past can be enjoyed in every bottle—whether it be in their Ultra Brut, Blanc de Blanc or rosé. Chef James Briscione and Parhurst will work closely with Michael Fix, Winebow's lead luxury wine specialist, to lead guests through a luxury champagne tasting and dinner. Fresh Gulf seafood, light Italian cheeses and more will round out this memorable event. Event cost is \$255 per person (all inclusive).

[View reservation information here.](#)

FRESH CATCH

Chef James Briscione was joined by Unfathomed creator Captain George Gozdz to prepare their fresh catch and feature Angelena's.

Long-time fishing guide and Unfathomed host Captain George Gozdz explores the outdoor lifestyle and illustrates it through cinematic storytelling focusing on appealing destinations, intriguing personalities and quality fisheries. Unfathomed airs nationally on The Sportsman Channel, Outdoor Channel and The World Fishing Network.

Pictured left to right: Collier Merrill owner, Captain Gozdz, Chef James Briscione and co-host Griffin Wilson.



The Fish House

ATLAS
OFFER HOUSE

Deck

The Fish House Tackle Shop
Gifts & Necessities

GREAT SOUTHERN
EVENTS

Jackson's
STEAKHOUSE

5
SISTERS
BOUTIQUE CAFE

ANGELENA'S
RISTORANTE ITALIANO

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