

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, the Great Southern Restaurant's 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.](#)



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!](#)

JACKSON'S STEAKHOUSE

UPDATE FROM JACKSON'S

Beginning Monday, July 3 through Sunday, July 9, Jackson's will be closed for the week 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!](#)

FIVE SISTERS BLUES CAFÉ

HOUSE GUESTS

Look who joined us for lunch at Five Sisters! Sanford Greene is a comics artist who has worked for publishers like Marvel, Dark Horse, Image and DC Comics. He created the webcomic 1000 (written by Chuck Brown) and Bitter Root (co-written by Brown and David F. Walker). His Eisner Award-winning comic "Bitter Root" will be made into a movie and whose artwork will appear in the upcoming "Spider-Man: Across the Spider-Verse" movie. He is pictured here with general



manager Chris Stevens and owner Collier Merrill.

Thanks so much for joining us!



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.

[View additional information here.](#)

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. Executive Chef James Briscione will present a selection of welcoming aperitivos followed by a four-course dinner that will feature Italian favorites. In addition, wine pairings will be included as selected by Brooke Parkhurst, Wine Director.



Thursday, August 17: Mediterranean Sips

The word "Mediterranean" invokes sunshine, calm waters, beautiful countryside—

and the most delicious wines in the world. The summer sipping wines produced in Spain, 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 mineral Assyrtiko grape, this is your chance! France's Grenache? Spain's Albariño? Chef James Briscione will accompany the wines with light bites. Event cost is \$75 per person (plus tax and gratuity).

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-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.](#)

The Fish House

ATLAS
OYSTER HOUSE

The Deck

Fish House Tackle Shop
Gifts & Souvenirs

**GREAT SOUTHERN
EVENTS**

Jackson's
STEAKHOUSE

5 SISTERS
BOUTIQUE CAFE

ANGELENA'S
RISTORANTE ITALIANO

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