



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 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





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, glace cherry

- Executive Chef Jason Hughes -

(GF) Gluten Free





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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, capers, lemon vinaigrette

Local Peach Bruschetta
honey ricotta, prosciutto, balsamic

Sweet Corn Bisque
charred corn, bacon, basil

ENTRÉE

CHOICE OF

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

Grilled Swordfish (GFA)
Italian salsa verde, local vegetables, creamy polenta

Chicken Scapariello (GFA)
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

The Fish House

ATLAS
OYSTER HOUSE

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE  ITALIANO

GREATSOUTHERNRESTAURANTS.COM



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

Grilled Freshest Gulf Catch (GF)

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

Tournedos with Duxelle Butter

Panéed beef tenderloin medallion, minced wild mushrooms 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 ·

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SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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