

NOW BOOKING HOLIDAY PARTIES Great Southern Restaurants has nine distinct event spaces — including our event space, the Palafox House — that can host events of any size.

To learn more about hosting your upcoming holiday event at one of the Great Southern locations, reach out to our event coordinators at 850-433-9450, or send an email to <u>events@goodgrits.com</u>.

Book now, limited dates available! View additional information <u>here.</u>



PRIVATE PARTIES PERFECTED Celebrate the Holidays AT OUR HOUSE





HOLIDAY HOURS

As the holiday season approaches, please note our hours of operation for service on these special dates. Each day, unless otherwise noted, we will be serving from our standard menus.

View Holiday Hours for each restaurant <u>here.</u>

THANKSGIVING Thursday, November 23

Join us for Thanksgiving Day at Great Southern Restaurants! All of our restaurants will be open offering a special Thanksgiving feature created by our Chefs – Jason Hughes, Irv Miller, Billy Ballou, John Huggins and James Briscione. <u>View full menus and</u> <u>additional information here.</u>



THE FISH HOUSE & ATLAS OYSTER HOUSE: DINNER SERVICE: 11 A.M. - UNTIL Dinner Menu served all day along with a Thanksgiving entrée feature available until 5 p.m. Walk in service only.

JACKSON'S STEAKHOUSE: DINNER SERVICE: 11 A.M. - 6 P.M. Dinner Menu served all day along with a Thanksgiving entrée feature. Call 850-469-9898 for reservations.

FIVE SISTERS BLUES CAFÉ: TWO-COURSE THANKSGIVING DINNER Five Seatings: 11 a.m., 1 p.m., 3 p.m., 5 p.m., and 7 p.m. Call 850-912-4856 for reservations.

ANGELENA'S RISTORANTE: DINNER SERVICE: 11 A.M. - 6 P.M. Dinner Menu served all day along with a Thanksgiving entrée feature. Call 850-542-8398 for reservations.

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.



THE FAVIES AWARDS

Our Great Southern Restaurants were recognized at The Favies awards presented by *FACES of Pensacola* magazine which features events within our community.

Best Seafood: The Fish House Best Steakhouse: Jackson's Steakhouse Best Chef: James Briscione, Angelena's Ristorante Italiano Best Italian: Angelena's Ristorante Italiano

Many thanks to all for recognizing Great Southern Restaurants. Pictured left to right:



Steve Barber, Publisher/Editor, FACES of Pensacola, Jessica Ryberg and Taylor Dawson, Great Southern Restaurants Marketing and Jessica Graña, creative director FACES of Pensacola.

HOUSE GUESTS Jarmell Charlo

We were so excited to have World Champion Jarmell Charlo join us for dinner at Five Sisters Blues Café.

Charlo is currently the undisputed light middleweight World Champion, having held the WBC title since 2019 (and previously from 2016 to 2018), the WBA (Super), IBF and Ring magazine titles since 2020, and the WBO title since 2022. He is pictured here with general manager, Chris Stevens.



Boston Rob

It's always a pleasure to welcome Boston Rob and his family to Angelena's! Robert Carlo Mariano, known by the nickname Boston Rob, is known for his appearance on the CBS reality show *Survivor.*

Thanks so much for stopping by!



THE FISH HOUSE



BEST OF THE EMERALD COAST The Fish House was announced as Best Restaurant in Escambia County of the Emerald Coast by the readers of *Emerald Coast Magazine*!

Thanks to *Emerald Coast Magazine* for once again selecting The Fish House as a winner.



THE FISH HOUSE AT PENSACOLA INTERNATIONAL AIRPORT

Take us with you! We are so excited to announce merchandise from The Fish House is now available at the airport! Popular favorites are available including t-shirts, hats, tumblers, magnets, cookbooks and more!

ATLAS OYSTER 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 <u>Taylor Dawson</u> or calling 850-287-0200.

Upcoming Events

- October 5: Doc's Hop Shop (Pensacola, FL)
- November 2: Cutwater Spirits Canned Cocktails
- December 7: Perfect Plain Brewery (Pensacola, FL)

View additional information here!



JACKSON'S STEAKHOUSE

CELEBRATE THE FALL HARVEST Thursday, November 2

Each year, Jackson's presents a special food and wine event to coincide with Pensacola's Foo Foo Festival. Foo Foo Fest is a 12-day celebration each fall, with culturally creative happenings, events and moments attracting all to beautiful Pensacola. Join us for this year's event celebrating the Fall Harvest. The five-course food and wine pairing will be held on Thursday, November 2nd at 5:30 p.m. Chef Irv Miller will highlight seasonal, local and regional ingredients which will be complimented with stellar wine selections.

The event cost is \$90 per person (plus tax and gratuity) and will include four wines and five courses. Seating is limited; reservations required. To view the full menu and for further information, <u>click here.</u>

For more information about the festival, please visit <u>foofoofest.com</u>.

NEW FALL MENU Friday, October 13

Just in time for fall, Jackson's Steakhouse introduces its new dinner menu for the season with distinguishing twists on a number of dishes, including appetizers and entrées.

"We remain true to our handcrafted revolving staple dishes. Our latest steak and seafood dishes have been sensibly composed and will be artfully presented to the table for our patrons. Gulf fresh catch and seafood dishes are purely stated. In addition to reflecting the agriculture of our region and its bordering states, the new fall menu will include superb-crafted preparations



for salad, tuna, duck breast and lamb chops. Our team at Jackson's continuously strives to provide an unparalleled food and wine experience for every guest, every night, seven days a week!" says Chef Irv Miller.

To make reservations, please call 850-469-9898 or <u>follow the link</u>. To view additional information, <u>click here</u>.

FIVE SISTERS BLUES CAFÉ

THANKSGIVING GRAB AND GO

In addition to on-property dining, Great Southern Restaurants will be offering a full Thanksgiving Dinner Grab and Go package featuring, Five Sisters Blues Café. The package is based on four people with additional orders available in increments of four.

The Thanksgiving Meal includes: 2-lbs. sliced Turkey Green Bean Casserole Garlic Mashed Potatoes Cornbread Dressing Cranberry Sauce Brown Gravy Dinner Rolls

The four-person package is \$75 plus tax. Orders are being taken now and can be placed until noon on Friday, November 17. Pickups will be available on Wednesday, November 22, from 10:00 a.m. until 4:00 p.m, at Five Sister's Blues Café. The meal will be fully cooked and will include reheating directions. Please note: there will be no substitutions. Additional sides can be ordered and are listed on Five Sisters' full Grab and Go menu, <u>www.fivesistersbluescafe.com</u>. Home-made pumpkin and sweet potato pies are also available for purchase.



To place your Grab and Go order and schedule pickup, please call our event line 850-433-9450 or email.



GREAT SOUTHERN RESTAURANTS THANKSGIVING GRAB & GO PACKAGE

ORDER NOW THROUGH FRIDAY, NOVEMBER 17 FEATURING FIVE SISTER'S BLUES CAFÉ

let us do the cooking for you! FOUR-PERSON PACKAGE \$75 PLUS TAX.

CLICK HERE FOR ADDITIONAL INFORMATION

ANGELENA'S RISTORANTE ITALIANO

SUPPER CLUBS

Angelena's is pleased to offer a series of Supper Clubs, each themed around Italian traditions. Events will be held in the restaurant at 6:00 p.m.

Laurent-Perrier, A Champagne Dinner Thursday, November 16

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. 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 champagne's. Laurent-Perrier'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. Each champagne pour will be five ounces. 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.



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