

GREAT SOUTHERN RESTAURANTS

GREAT SOUTHERN RESTAURANTS EMPLOYEES OF THE QUARTER

Thank you to our Great Southern Employees of the Quarter for all your hard work!

The Fish House

Saalihah Hatfield, Host
Willie Stutts, Dishwasher

Jackson's Steakhouse

Mandi Winn, Server
Matthew Gonzales, Cook

Five Sisters Blues Cafe

Addison "Cowboy" Gafford,
Server
Carlos Iguess, Cook

Angelena's Ristorante Italiano

Jennifer Smith, Server
James Long, Cook



INWEEKLY BEST OF THE COAST

Thank you Pensacola for your continuous love and support! We are so fortunate to have such an amazing team at Great Southern Restaurants.

The Fish House

Winner: Best Grits, Best Uniquely Pensacola Dish, Grits à Ya Ya

Runner Up: Best Place for a Rehearsal Dinner, Best Brunch, Best Seafood
Best Outdoor Dining, Best Restaurant to Take Out-of-Town Guests
Best Bloody Mary

Jackson's Steakhouse

Winner: Best Steak

Runner Up: Best Place for a Rehearsal Dinner, Best Steakhouse,
Best Cooking Classes, Best Weekly Special, Prime Time Tuesday

Five Sisters Blues Café

Winner: Best Soul Food

Runner Up: Best Mac-n-Cheese, Best Fried Chicken

Angelena's Ristorante Italiano

Winner: Best Italian Cuisine, Best Weekly Special, Super Tuscan Tuesday

Runner Up: Best Restaurant Overall, Best Restaurant for a Date, Best Desserts,
Best Up-and-Coming Chef: Ian Gillette, Best Waiter, Jamal Jadallah

THE FISH HOUSE



HOUSE GUESTS

Ashley Moody

Florida's Attorney General Ashley Moody was in Pensacola to meet with local law enforcement. While in town, she joined us at The Fish House for lunch. Pictured left to right: Maria Golberg, Honorable Ashley Moody, Gail Tully and Kit Ware.

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 [Taylor Dawson](#) or calling 850-287-0200.



Upcoming Events

- September 7: Fords Gin & Gin Mare

- 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!](#)

WCOA GOING LIVE AT ATLAS OYSTER HOUSE

Rick Outzen with Real News broadcasted live from Atlas Oyster House. A few of the featured guests from the show included Sheriff Chip Simmons, Mayor DC Reeves, Ashton Hayward, Grover Robinson, Troy Rafferty, Commissioners Bender and May, Supervisor of Elections David Stafford, U.S. Senator Rick Scott, and Triumph Chair David Bear.



Pictured left to right: Mayor Ashton Hayward, Rick Outzen, U.S. Senator Rick Scott, Triumph Chair David Bear



Pictured left to right: Collier Merrill, President Great Southern Restaurants, Rick Outzen, Atlas Executive Chef Jason Hughes

JACKSON'S STEAKHOUSE

JACKSON'S NOW OPEN FOR FRIDAY LUNCH SERVICE

We are pleased to announce Jackson's is open for lunch service every Friday 11:00 a.m. until 2:00 p.m.

Chef Irv Miller has created a lunch menu that is 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!](#)

Upcoming Events:

- September 20: Southern Food
- October 18: Taste of Route 66
- November 15: Celebratory Cooking

ROSH HASHANAH

Friday, September 15

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 a 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, plus tax and gratuity. 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, vocalist Ellen Vinson and pianist Bobby Van Deusen, 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.](#)

NEW FALL MENU

Friday, October 6

Chef Irv Miller is currently working on the new



Fall dinner menu – it will roll out on Friday, October 6th. Be sure to join us at Jackson's to savor some of your favorite Summer menu items before they are gone!

FIVE SISTERS BLUES CAFÉ



WEEKLY SPECIALS

There's always something going on at Five Sister's! Come see us for our weekly specials.

Meatloaf Monday \$5 Blue Plate Special! Southern meatloaf, two sides and cornbread. Dine in only.

Tamale Tuesday Delta Hot Tamales starting at 4 p.m.; three tamales served with beans and rice for \$12.95. Dine in only.

Wing Wednesday Join us every Wednesday after 4 p.m. for 50 cent wings at Five Sisters! Dine in only.

Live Music Come see us for delicious food and great music at Five Sisters! Tuesdays: 5:30 - 8:30 p.m. Thursdays: 6 - 8 p.m. Saturdays: 6:30 - 10 p.m. Sunday: 11 a.m. - 3 p.m.

Happy Hour Ever Every Monday through Saturday from 3 p.m. – 6 p.m. \$2 PBR & Miller Highlife, \$3 Draft Beer and Well Drinks, \$4 House Wine

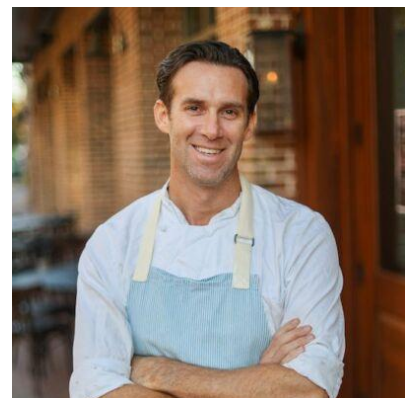
Sunday Brunch 10 a.m. - 4 p.m. every Sunday with live jazz music.



ANGELENA'S RISTORANTE ITALIANO

FOOD+FRIENDS DINNER SERIES BOTTEGA, BIRMINGHAM, ALABAMA Wednesday, October 11

Chef James Briscione will be joining famed Birmingham chef, Frank Stitt, for FOOD+Friends dinner series, a part of FOOD+Culture Fest – a celebration of Birmingham's culinary and cultural vibrancy. On Wednesday, October 11, they will offer a one-night-only collaborative menu. The dinner is not ticketed, allowing the entire Birmingham community to get a taste of FOOD+Culture Fest. For more information and to make a reservation, [follow the link](#).



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. In addition, wine pairings will be included as selected by Brooke Parkhurst, Wine Director.

ANGELENA'S
RISTORANTE ITALIANO

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 Parkhurst 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
CENTER RECK

Deck

The Tackle Shop
GOLF & SOLVENTS

GREAT SOUTHERN
EVENTS

Jackson's
STEAKHOUSE

5 SISTERS
BUREAU DAYS

ANGELENA'S
RISTORANTE ITALIANO

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