

GREAT SOUTHERN RESTAURANTS

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 events@goodgrits.com.

Book now, limited dates available! View additional information [here](#).



PRIVATE PARTIES PERFECTED

Celebrate the Holidays
AT OUR HOUSE



HOLIDAY HOURS

CELEBRATE THE HOLIDAYS
WITH GREAT SOUTHERN RESTAURANTS



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 [here](#).

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. [View full menus and additional information here.](#)

THANKSGIVING

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.](#)



RING IN THE NEW YEAR

WITH GREAT SOUTHERN RESTAURANTS

CELEBRATE NEW YEARS EVE WITH GREAT SOUTHERN

Join us on Sunday, December 31st, to celebrate New Year's Eve at Great Southern Restaurants! All of our restaurants will be open, with special New Year's Eve features created by Chef Jason Hughes, Executive Chef Irv Miller, Executive Chef John Huggins and Executive Chef James Briscione. To view hours for each restaurant as well as special features, [click here](#).

EMPLOYEE OF THE QUARTER

Congratulations to our Great Southern Employees of the quarter who are recognized for their hardwork and customer service!



The Fish House

Sarah Webb, Server and Joseph Carlson, Cook

Atlas Oyster House

Anita Banningharris, Bartender and Deven Johnson, Cook

Jackson's Steakhouse

Zoe Small, Host and Tristian Leverette, Cook

Five Sisters Blues Café

Kimberley Brautigan, Server and Cortez Blackmon, Cook

Angelena's Ristorante Italiano

Andeh Baker, Server and Seth Posey, Dishwasher

ATLAS OYSTER HOUSE

THE WORLD IS YOUR OYSTER: A COLLABORATION DINNER Tuesday, November 21

Atlas Oyster House and Executive Chef Jason Hughes are proud to present The World is Your Oyster: A Collaboration Dinner, featuring special guest Executive Chef Irv Miller of Jackson's Steakhouse on Tuesday, November 21, at 5:00 p.m. In celebration of both the reopening of Atlas Oyster House and the six-year anniversary of the release of Chef Irv Miller's cookbook, *Gulf Coast Oysters Classic & Modern Recipes of a Southern*



Renaissance, Chef Hughes and Chef Miller have teamed up to present a family-style oyster dinner event and cookbook signing at Atlas Oyster House. Both Chef Hughes and Chef Miller will be on hand to present the dinner and share stories of the Gulf, their favorite oyster recipes, and their experiences.

[View the menu here.](#)

The event cost is \$50 per person plus tax and gratuity and will include four wines and five courses. Additionally, Chef Irv will have cookbooks available for purchase and signing for \$35. Seating is limited; reservations required. Be sure to make yours by contacting [Taylor Dawson](#), 850-287-0200.

ATLAS OYSTER HOUSE FEATURED AT REPAST DINNER

Our Executive Chef Jason Hughes was one of seven featured chefs at the Repast dinner held at UWF Museum Plaza in Downtown Pensacola this month. The Repast Dinner is a partnership of Friends of Downtown and University of West Florida Historic Trust celebrating Pensacola's rich history.

Chef Jason Hughes featured three different oyster preparations, including two from the Atlas dinner menu.

- Raw oyster topped with Gulf seafood and Florida citrus ceviche
- Oyster à Yaya with applewood bacon, spinach, and mushroom cream, topped with smoked Gouda cheese, buttered breadcrumbs, and orange zest
- Baked Oyster with roasted bone marrow, caramelized leeks, crispy herbs, and brown ale butter



It was an honor to be included in this special culinary local event representing Atlas Oyster House! [Click here to view the full Atlas menu.](#)

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 Class

- December 7: Perfect Plain Brewery (Pensacola, FL)

JACKSON'S STEAKHOUSE

DECK THE HALLS

In celebration of the holidays and back by popular demand, Jackson's will present three special holiday events: "Deck the Halls," on Saturday December 2; Saturday December 9; and Saturday December 16 at Jackson's Steakhouse.

Jackson's has once again teamed up with the Pensacola Opera to present an event filled with holiday cheer featuring costumed carolers strolling from table to table singing all of the traditional carols.



Each Saturday there will be two seatings for this event; 10:30 a.m. and 1:00 p.m. In addition to our full lunch menu, Chef Miller will offer a special feature to celebrate the occasion. Reservations are required and can be made by calling 850-469-9898 or visiting our website www.jacksonsrestaurant.com.

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, www.fivesistersbluescafe.com. 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](#)

CHRISTMAS GRAB AND GO

Five Sisters Blues Café will also be offering a full Christmas Dinner Grab and Go. The package is based on four people with additional orders available in increments of four.

The Christmas Meal includes: 3 Lbs. Creole Mustard Glazed Ham Green Bean Casserole Roasted Potatoes Roasted Carrots Chess Pie Dinner Rolls The four-person package is \$85 plus tax.

Orders are being taken now and can be placed until noon on Monday, December 18. Pickups will be available Sunday, December 24, 9:00 a.m. until 11:00 a.m. 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 our full Grab and Go menu.

To place your order and schedule pickup, please contact our events department at 850-433-9450 or [email](#).



GREAT SOUTHERN

holiday grab and go

FEATURING FIVE SISTERS BLUES CAFÉ

3 LBS. CREOLE MUSTARD HAM | ROASTED POTATOES
GREEN BEAN CASSEROLE | ROASTED CARROTS
CHESS PIE & DINNER ROLLS

FOUR-PERSON PACKAGE \$85 PLUS TAX

HOUSE GUESTS

"The Great American Recipe" Chefs

We were so excited to have finalists from the PBS show "The Great American Recipe" join us Five Sisters!

Pictured from left to right, our own Jean Pierre N'Dione, Leanna Pierre, Salman Hack and the winner of the season, Khela Brewer

Thanks so much for stopping by!



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.](#)



BIRMINGHAM FOOD + CULTURE FEST

Chef James Briscione joined famed Birmingham chef, Frank Stitt, for FOOD+Friends dinner series, as part of FOOD+Culture Fest – a celebration of Birmingham's culinary and cultural vibrancy.

Here is Chef James Briscione pictured with James Beard Award-winner and culinary trailblazer Chef Frank Stitt in the kitchen at Bottega!

It was an honor to cook with Frank and bring a taste of Angelena's to Birmingham!

The Fish House

ATLAS

Deck

Fish House Tackle Shop

GREAT SOUTHERN EVENTS

Jackson's STEAKHOUSE

5 SISTERS BURGERS

ANGELENA'S RISTORANTE ITALIANO

WWW.GREATSOUTHERNRESTAURANTS.COM

Great Southern Restaurant Group | 600 Barracks Street, On the Water, Pensacola, FL 32502

[Unsubscribe jessica@goodgrits.com](mailto:jessica@goodgrits.com)

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Sent by maria@goodgrits.com

