



GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

The Fish House

APPETIZER

CHOICE OF

Pimento Cheese Fritters

House-made pimento cheese rolled in panko bread crumbs and fried crispy, served with a sweet and hot mustard glaze

Creamy Seafood Chowder

Smoked Gulf fish, blue crab, roasted local corn, and potatoes in white wine cream with fresh thyme, topped with minced chives and served with oyster crackers

Pear Salad (GF)

Caramelized pears, applewood bacon, candied Renfroe pecans, shaved red onion, and mixed greens tossed in Gorgonzola vinaigrette

ENTRÉE

CHOICE OF

Duck and Waffles

Crispy buttermilk-fried confit duck leg and Mississippi sweet potato waffle, served with braised collard greens and topped with cranberry-maple glaze

Shrimp Roll

Chilled shrimp salad and leaf lettuce in a buttery toasted brioche roll, served with crispy beer battered fries and malt vinegar glaze

Balsamic Beef Stew (GFA)

Tender beef braised with red potatoes, baby peeled carrots, fresh herbs, and caramelized cipollini onions in a red wine-balsamic broth, served with golden corn bread and honey butter

DESSERT

CHOICE OF

Key Lime Pie

Florida's official state pie, graham cracker crust with naturally yellow filling and homemade meringue

Triple Chocolate Cheesecake

Oreo cookie crust filled with a layer of milk chocolate cheesecake, topped with a layer of white chocolate cheesecake and dark chocolate ganache

Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cream, dusted with cocoa and served with espresso cocoa nib truffle and marsala chocolate sauce

- Chef Jason Hughes -

(GF) Gluten Free

(GFA) Gluten Free Available

The Fish House

ATLAS
OYSTER HOUSE

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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APPETIZER

CHOICE OF

Winter Squash Bisque (V, GF)

Roasted red kuri squash, Granny Smith apple, caramelized fennel, fresh ginger, coconut milk, spiced pepitas

Duck Tamales (GF)

Chipotle-spiced duck confit, guajillo chili masa, cumin sour cream, house hot sauce

Truffle Fries

Crispy fries, white truffle oil, shaved pecorino romano, black garlic aioli

ENTRÉE

CHOICE OF

Maple-Lacquered Pork Belly

Beeler's heritage Duroc pork, maple and miso glaze, ginger-soy soba noodles, hand-cut stir-fried vegetables

Crab-Stuffed Flounder

Gulf flounder filet, local blue crab stuffing, purée of roasted cauliflower and parsnip, sautéed baby green beans, toasted almond, creole mustard butter

Flat Iron Steak (GF)

Chargrilled Angus beef, herb-roasted fingerling potatoes, grilled asparagus, house-made Worcestershire sauce

DESSERT

CHOICE OF

Matcha Mont Blanc Trifle

Green tea-soaked ladyfingers, pistachio granola, white chocolate custard, chestnut cream

Cherry-O Cream Cheese Ice Cream (GF)

House-made cream cheese ice cream, brandy flambéed cherries, orange zest, vanilla, gluten free graham crumble

Bourbon Chocolate Pecan Pie

Renfroe pecans, semisweet chocolate, Steen's cane syrup & bourbon filling, caramel

- Executive Chef Jason Hughes -

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WINTER RESTAURANT WEEK



• STEAKHOUSE •

APPETIZER

CHOICE OF

Butternut Squash Risotto

Parmesan Reggiano, crispy prosciutto ham

Oyster Chowder

Cream-style with Louisiana oysters, potato, sweet corn, fresh thyme, smoky bacon and kale

Harvest Salad

Assorted greens, roasted vegetables, goat cheese, balsamic red onions, roasted garlic vinaigrette, toasted pecans

ENTRÉE

CHOICE OF

Hickory-Wood-Fired Gulf Catch

Sautéed white mushrooms and shallots, capers, lemon butter sauce, angel hair pasta, charred lemon

Bourbon Spice-Rubbed Tournedos

Single beef tenderloin medallion, rustic Yukon Gold mashed potatoes, BG 196 mustard demi-glace

Grilled Shrimp

Gulf shrimp, fire-roasted green chiles and orange blossom honey glaze, vegetable and black bean rice dressing

DESSERT

CHOICE OF

Challah Bread Pudding

Egg bread, golden raisins, cinnamon-infused whiskey caramel sauce, confectioners sugar

Chocolate Decadence

Rich chocolate cake, chocolate mousse, ganache, whipped cream

Pecan Bark Crème Brûlée

Traditional crème brûlée, orange blossom honey pecan bark crumble

- Executive Chef, Irv Miller & Chef de Cuisine, Jeremiah Taylor -



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APPETIZER

CHOICE OF

Baked Pimento Cheese Dip

Alabama firecracker saltines

Southwest Chicken Flatbread

Roasted garlic cilantro cream, chicken, pico de gallo, roast corn and black bean salsa and smoked jalapeno aioli

Oyster Bienville Crostini

Four fried oysters on a bed of Bienville mix of bacon, mushrooms, lemon, white wine and seasonings, served on toasted Gambino bread, drizzled with Creole hollandaise sauce

ENTRÉE

CHOICE OF

Catfish Lafayette

Fried catfish served over three-cheese grits, grilled asparagus, crawfish étouffée, charred tomatoes, fried crawfish tails and scallions

Asian Inspired Braised Oxtails

Slow roasted and braised oxtails in a sweet soy, ginger and garlic broth served over Nishiki rice and topped with GoChuJang vegetable salad

Smoked and Braised Ham Shank

Served over slow roasted cabbage, corn, butter beans, Conecuh sausage and fresh herbs

DESSERT

CHOICE OF

Milk Chocolate Cheesecake

Oreo crust, Amaretto white chocolate sauce

Warm Apple Crisp

Served à la mode

Pound Cake

Served warm with Lemon Mascarpone whip cream, crème anglaise, fresh blueberries

- Chef John Huggins - - Pastry Chef Stephon Adams -

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RISTORANTE  ITALIANO

PRIMI

CHOICE OF

Sicilian Orange Salad

Local citrus, fennel, mint, Sicilian olives

Venetian Chicken Soup

Pancetta, rosemary, white wine

Cauliflower Sformatino

Italian vegetable flan, Parmesan, herb beurre blanc

SECONDO

CHOICE OF

Grilled Chicken Spiedini

Creamy polenta, Italian sausage, local mushrooms, sage

Pasta Al Forno

Creamy four cheese sauce, housemade pasta

Gulf Fish Alla Ligure

Tomato, caper, olive, braised greens, cannellini

DOLCE

CHOICE OF

Bodacious Olive Oil Cake

Citrus, vanilla bean whipped cream

Angelena's Tiramisu

Coffee, ladyfingers, marsala, mascarpone

Gelato

- Executive Chef, James Briscione -

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