

*celebrate*

**VALENTINE'S DAY**  
WITH GREAT SOUTHERN



**CELEBRATE VALENTINE'S DAY AT GREAT SOUTHERN RESTAURANTS**

**Wednesday, February 14**

All of our restaurants will be open, with each restaurant offering their standard menus, as well as special features created by our chefs. For full information, please [follow the link](#).

**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**

Emily Donald, Bartender and Rachael Cole, Cook

**Atlas Oyster House**

Shamaria Williams, Server and Aaron Dennis, Cook

**Jackson's Steakhouse**

Danny Davis, Server and Sean Wilde, Cook

**Five Sisters Blues Café**

Olyvia Woods, Server and Derrick Robinson, Cook

**Angelena's Ristorante Italiano**

William "Berkeley" Thomas, Busser and Michael McGuire, Cook

**THE FISH HOUSE**



## THE FISH HOUSE WELCOMES PENSACON February 23-25, 2024

The Fish House is pleased to welcome Pensacon, Pensacola's Comic Convention, Friday, February 23, through Sunday, February 25, 2024. The Fish House will feature three nights of themed décor, drink specials, photo opportunities and plenty of fun!

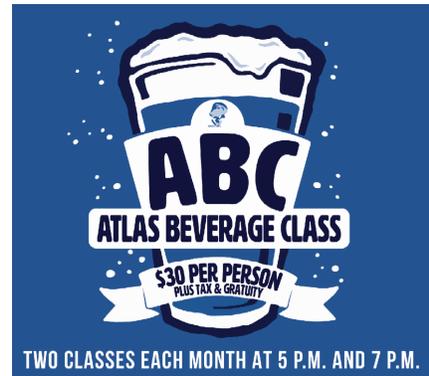
The Fish House will once again be transformed into Harry Potter's Hogwarts School of Witchcraft and Wizardry! [For additional information, click here!](#)

## 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](mailto:Taylor.Dawson@atlasoysterhouse.com) or calling 850-287-0200. Reservations are required.



### Upcoming Events

- March 7: Beach Drinks Canned Cocktails
- April 4: Tango Select Wines
- May 2: Herradura Tequila
- June 6: Florida Lovin, Beers of Florida

# ATLAS

OYSTER HOUSE

*Tuesday*

## OYSTER NIGHT



**75 CENT GULF COAST OYSTERS  
TUESDAYS 5:00PM - 9:00PM**

## JACKSON'S STEAKHOUSE

### **JACKSON'S STEAKHOUSE FEATURED IN "ADVENTURE CITIES"**

Check out Executive Chef Irv Miller on the latest episode of the hit series *Adventure Cities* featuring Pensacola! Hosted by award-winning journalist Jonathan Thompson, the show searches for adventures and reveals the wonderful cultures, allures, and attractions of the world's most fascinating urban centers.



Tune in to Season 2, Episode 5 on the Discovery Channel to watch. Thanks to *Adventure Cities* for showcasing Jackson's on the show!

### **25TH ANNIVERSARY CELEBRATION Thursday, March 7**

Jackson's is pleased to present, in celebration of 25 years, an Anniversary Food and Wine Event on Thursday, March 7 at 5:30 p.m. Founding Executive Chef Irv Miller will present a five-course dinner featuring classic dishes from the past twenty-five years. General Manager Matthew Mabe will pair four of the five courses with wine selections that complement

each of the dishes.

Through all of the honors and accolades, it is Pensacola, who has truly made Jackson's a cornerstone for dining in our community. The cost for the evening is \$125 per person plus tax and gratuity. Seating is limited, to reserve your table call 850-469-9898 or visit [jacksonsrestaurant.com](http://jacksonsrestaurant.com). For additional information and to [view the menu, click here.](#)



### **JAZZ AT JACKSONS Thursday, March 14**

"Bobby and Ellen's Favorite Things"

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 to our full dinner menu, which will be available for the evening, Chef Miller has prepared a special-feature entrée: Grilled elk rack chop with BG 196 Mustard demi-glace and butternut squash mash. For full details, [please follow the link.](#)

## **FIVE SISTERS BLUES CAFÉ**

### **FIVE SISTERS CELEBRATES BLACK HISTORY MONTH**

Join us for the month of February as we celebrate Black History Month. Each week we will feature a Black culinary innovator who, through their contributions to the food industry, changed the landscape of the culinary world. All features will be available at both lunch and dinner service.

#### **Thursday, February 1st - Sunday, February 4th & Available All Month Long**

Innovator: George Washington Carver: Prince of Peanuts

Featured Dish: Boiled Peanuts

Innovator: Nathan "Nearest" Green: The Original Jack Daniels

Featured Drinks: Nearest's Old Fashioned and Uncle's Kentucky Mule

#### **Monday, February 5 – Sunday, February 11**

Innovator: Thomas Downing: Oyster King of New York

Featured Dish: Oyster Pan Roast

#### **Monday, February 12 – Sunday, February 18**

Innovator: Leah Chase: Queen of Creole Cuisine

Featured Dish: Crawfish Étouffée

#### **Monday, February 19 – Sunday, February 25**

Innovator: Edna Lewis: Grande Dame of Southern Cooking

Featured Dish: Hoppin' John

[To learn more, click here.](#)



**GEORGE WASHINGTON CARVER**      **LEAH CHASE**      **EDNA LEWIS**      **NATHAN GREEN**

**FIVE SISTER'S BLUES CAFÉ CELEBRATES**  
**BLACK HISTORY MONTH**  
**FEATURED DISHES EVERY WEEK**  
**FIVESISTERSBLUESCAFE.COM**

## ANGELENA'S RISTORANTE ITALIANO

### ANGELENA'S SUPPER CLUB Spring on the Italian Coast Thursday, March 14

Once again, Angelena's is pleased to offer a special dinner celebrating Primavera Sulla Costa: Spring on the Italian Coast featuring Chef de Cuisine Ian Gillette. The dinner will be held in the main dining room on Thursday, March 14 at 6:00 p.m. From Positano to Amalfi experience an evening in Spring on the Italian Coast. Let the abundance of our Gulf Coast transport you to the Italian Riviera. Indulge in local seafood and produce highlighted in Chef de Cuisine Ian Gillette's favorite Italian spring dishes. Featuring stellar wine pairings by Wine Director, Brooke Parkhurst, the evening will start with crisp whites and move to lighter reds. Event cost is \$150 per person (plus tax & gratuity). [View additional information here.](#)



ANGELENA'S  
RISTORANTE ITALIANO

**PRIMAVERA  
SULLA COSTA**  
SPRING ON THE COAST

THURSDAY, MARCH 14 AT 6 P.M.

The Fish House

ATLAS  
OFFSHORE HOUSE

Fish House  
Deck

Fish House  
Tackle Shop  
GIFTS & SOUVENIRS

GREAT SOUTHERN  
CATERING & EVENTS

Jackson's  
STEAKHOUSE

5  
SISTERS  
BLUES CAFÉ

ANGELENA'S  
RISTORANTE ITALIANO

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