

GREAT SOUTHERN RESTAURANTS

CELEBRATE EASTER AT GREAT SOUTHERN RESTAURANTS SUNDAY, MARCH 31

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.](#)



CELEBRATE *Easter* AT OUR HOUSE!

Join us March 31st on Easter Sunday! Each restaurant will offer a special features created by our chefs in addition to standard menus.



To view our Easter features, grab and go package, and hours, visit:

GREATSOUTHERNRESTAURANTS.COM

IN THE NEWS

ATLAS FEATURED IN *PENSACOLA CITY LIFESTYLE*

Pensacola's Culinary Gem: A Dive into Chef Jason's World of Gastronomy

Check out the latest issue of *Pensacola City Lifestyle* and read how Executive Chef Jason Hughes draws inspiration for the dishes he creates!

"In the bustling streets of Pensacola lies a gem that shines known as Atlas Oyster House, a place where the vibrant atmosphere is home to elegant waterfront dining and extraordinary culinary creations in a vibrant atmosphere. The man behind this gastronomic wonderland is Chef Jason Hughes, a maestro of flavors known for his unique blend of Southern hospitality and global culinary trends." [View full article here.](#)



ATLAS FEATURED IN *TRAVEL + LEISURE*

"This Beautiful Florida City Has One Of The Best Beaches In The Country"

Atlas Oyster House was named one of the Best Restaurants in Pensacola in the recent article in "Travel & Leisure" magazine! [View full article here.](#)



JACKSON'S STEAKHOUSE FEATURED IN PENSACOLA NEWS JOURNAL

"Who's got the best steak in Pensacola?"

Jackson's was honored to be featured in the *Pensacola News Journal's* article featuring local steakhouses!

"Jackson's has been a destination dining establishment since first opening in 1999 and is championed by executive chef Irv Miller. The menu is built around fresh, local, seasonal ingredients and Midwestern wet-aged beef that is selected by hand."

[View full article here.](#)



A LOOK BACK AT BLACK HISTORY MONTH AT FIVE SISTERS

Thank you to the *Pensacola News Journal* for featuring Five Sisters this last month with an article highlighting Black History Month. Pictured here is Five Sister's co-owner Jean Pierre N'Dione with some of the Black History-inspired items on the restaurant menu. The menu featured weekly food and drink specials inspired by African-American food pioneers and icons.

[View full article here.](#)



THE FISH HOUSE

IT'S A WRAP! PENSACON AT THE FISH HOUSE

We were so happy to be able to participate in another awesome year of Pensacon! We absolutely love being able to host so many of the Pensacon celebrities for dinner each year. Congratulations to Pensacon on 11 years!

Go [check out our socials](#) to see everyone who stopped by!



RON PEARLMAN



MIRA SORVINO



GARRETT HEDLUND

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) or calling 850-287-0200. Reservations are required.



Upcoming Events

- April 4: Tango Select Wines
- May 2: Herradura Tequila
- June 6: Florida Lovin, Beers of Florida



75 CENT OYSTERS
TUESDAY NIGHTS



SUNDAY
BRUNCH

LATEST NEWS FROM ATLAS

Restaurant Hours

Tuesday - Thursday 5 P.M. - 9 P.M.

Friday - Saturday 5 P.M. - 10 P.M.

Sunday Brunch 11 A.M. - 2 P.M.

Monday Closed

75 Cent Oysters Every Tuesday Night

Did you hear the news?! 75 cent raw oysters are back at Atlas every Tuesday from 5 P.M. - 9 P.M.! Dine in Only.

Sunday Brunch

Announcing Sunday Brunch! Join us for brunch with a waterfront view in Downtown Pensacola, every Sunday from 11 A.M. - 2 P.M. [View full menu here!](#)

JACKSON'S STEAKHOUSE



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.

There will be two seatings for this event: 5:00 P.M. and 7:30 P.M. 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.](#)



FRIDAY LUNCH AT JACKSON'S STEAKHOUSE

Join us at Jackson’s 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!](#)

FIVE SISTERS BLUES CAFÉ

LIVE MUSIC SCHEDULE

Tuesdays & Thursdays:

John Wheeler 6 P.M. - 8 P.M.

Fridays

Northwest Florida Blues Society Band
6 P.M. - 10 P.M.
3/1 - Cat Daddy Blues Band
3/8 - The Flavors
3/15 - Blue Levee
3/22 - True Blue Band
3/29 - Max McCann Band

Saturdays

Glenn Parker Band
6:00 P.M. - 10 P.M.

Sundays

Curt Bol Quintet
11 A.M. - 3 P.M.



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.](#)



WWW.GREATSOUTHERNRESTAURANTS.COM

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