

CELEBRATE MOTHER'S DAY AT GREAT SOUTHERN RESTAURANTS SUNDAY, MAY 12

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, <u>please follow the link.</u>

The Fish House:

Sunday Brunch 11:00 a.m. – 3:00 p.m. Dinner Service 3:00 p.m. – Until

Atlas Oyster House

Sunday Brunch 11:00 a.m. - 3:00 p.m.

Jackson's Steakhouse:

Sunday Lunch 10:00 a.m. – 2:00 p.m. Dinner Service 5:00 p.m. – 9:00 p.m.

Five Sister's Blues Café:

Sunday Brunch 10:00 a.m. - 4:00 p.m.

Angelena's Ristorante Italiano:

Sunday Brunch with three seatings: 11:00 a.m., 1:00 p.m., 3:00 p.m.



SAVE THE DATE: FATHER'S DAY SUNDAY, JUNE 16

Join us on Sunday, June 16th, for Father's Day at Great Southern Restaurants! 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 <u>follow the link</u>.

GREAT SOUTHERN EMPLOYEES OF THE QUARTER

A big thank you to all of our Employees of the Quarter! This program is designed to recognize employees for extraordinary service and hospitality. Thank you for your hard work and dedication; we value your contributions to the team!

THE FISH HOUSE

Vaughn Yarborough – Expediter Joshua Talton - Cook

ATLAS OYSTER HOUSE

Raven Vargason - Server Terrance Elery - Cook

JACKSON'S STEAKHOUSE

David Treacher - Server Seth Smith - Dishwasher

FIVE SISTERS BLUES CAFÉ

Sandy Renteria Navarro – Food Runner Jamontre Shoemore – Cook

ANGELENAS RISTORANTE ITALIANO

Emery Dinsmore - Bartender Robert Tomson – Dishwasher









THE FISH HOUSE

BEER FEST AT THE FISH HOUSE SATURDAY, JUNE 15 TICKET PRE-SALE UNTIL JUNE 1

Join us on the Fish House Deck for our 10th annual Craft Beer Fest on Saturday, June 15, 3:00 p.m. until 6:00 p.m. We will be featuring over 50 different beers with a portion of the event proceeds benefiting Big Brothers Big Sisters of Northwest Florida. We will offer a number of local and regional breweries. In addition, we will also have spirits tables featuring a number of small-production vodkas, rums and bourbons. Ticket holders will be given a souvenir beer glass and will have full access to all of the beers and spirits.



This is a 21-and-over event and will occur rain or shine. Beginning April 1, 2024, tickets will be available for purchase at the Tackle Shop, our gift and souvenir shop at the Fish House, for \$30 (plus tax), or through our <u>online shop, here.</u> Should there be tickets still available, price will increase to \$40 (plus tax) beginning June 1. Day of, if still available, tickets can be purchased at the door. View more information <u>here.</u>

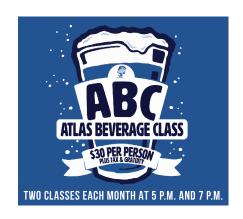
Get tickets here!

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 <u>Taylor Dawson</u> or calling 850-287-0200. Reservations are required.



Upcoming ABC Class

June 6: Florida Lovin, Beers of Florida



75 Cent Oysters Every Tuesday Night

Did you hear the news?! 75 cent raw oysters are back at Atlas every Tuesday, 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. <u>View full menu here!</u>

JACKSON'S STEAKHOUSE

JACKSON'S LUNCH

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. Features include selections of appetizers, salads, sandwiches, featured plates and hand-selected steaks. View lunch menu here!



DINNER WITH STRINGS THURSDAY, JUNE 20

Jackson's is proud to once again partner with the Pensacola Symphony Orchestra for the eleventh annual "Dinner with Strings Attached" event on Thursday, June 20, at Jackson's Steakhouse. As the Pensacola Symphony Orchestra enters its 99th season, it is dedicated to promoting the well-being of the community through engaging musical activities, like this special performance at Jackson's. This is a wonderful opportunity that will offer newcomers and symphony enthusiasts alike



an evening dinner performance by Pensacola Symphony musicians. There will be two seatings for this event: 5:00 p.m. and 7:30 p.m. In addition to our full dinner menu, Chef Miller has prepared a special feature for the evening, 6-ounce prime rib eye with Dijon mustard cream reduction sauce, roasted cultivated wild mushrooms and truffle fries. View additional information here.

JACKSON'S REPRESENTED AT BERN'S STEAKHOUSE

Last month, Jackson's Executive Chef Irv Miller was selected to participate in the Bern's Steak House WineFest Dinner featuring Florida Steakhouses and benefitting the Laxer Family Foundation. Bern's Steak House, founded in 1956, is an iconic steakhouse located in Tampa, Florida. It is known for having one of the largest wine collections in the world.

Chef Irv Miller's course included "Barded Elk Noisette with ember-smoked herb sauce, smashed butternut squash, roasted bone & blackberry reduction". View additional information about the event here.



FIVE SISTERS BLUES CAFÉ

LIVE MUSIC AT FIVE SISTERS Tuesdays & Thursdays:

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

Fridays

Northwest Florida Blues Society Band 6 P.M. - 10 P.M.

5/3 - Rocky Denny Brotherhood

5/10 - The Flavors

5/17 - Harrison Avenue

5/24 - Blue Levee

5/31 - Cat Daddy Blues Band



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

Sundays

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



CELEBRATE JUNETEENTH AT FIVE SISTERS JUNE 17-JUNE 23

Juneteenth is the oldest nationally celebrated commemoration of the ending of slavery in the United States. Dating back to 1865, it was on June 19th that the Union soldiers, led by Major General Gordon Granger, landed at Galveston, Texas with news that the war had ended and that the enslaved were now free. Juneteenth meals feature foods connecting cooking traditions of the African Diaspora. African American pit masters displayed their barbecue skills while women cooks lovingly created side dishes such as greens and black eye peas that represented prosperity and good fortune. Summer fruits and flowers in shades of red are a special highlight during Juneteenth.

It is with this in mind that Five Sisters is once again offering a selection of Juneteenth features adaptations to honor African American contributions to America's culinary tradition and celebrating Juneteenth, the day all Americans were made free. Five Sisters Blues Café will offer Juneteenth specials at both lunch and dinner service from Monday, June 17 through Sunday, June 23.

View specials and additional information <u>here</u>.

ANGELENA'S RISTORANTE ITALIANO

ANGELENA'S SUPPER CLUB LA SAGRA DEL LIMONE THURSDAY, MAY 16

Celebrate the beautiful, coastal spirit of Angelena's with our Sacred Lemon Feast cooking class, Thursday, May 16 at 6:00 p.m. Similar to the Monterosso Lemon Festival in Cinque Terre, Italy, our very own Executive Chef James Briscione will host a special cooking class dedicating the evening to local produce, pasta, Gulf seafood and special sweets, all with a lemon accent, complete with live demonstration, tasting and Q&A. The lemon, the symbol of the Amalfi Coast and of Angelena's, will be front and center in this special Spring menu.

Event cost is \$125 per person (plus tax & gratuity). For reservations, please visit our website Angelenaspensacola.com or call 850-542-8398. <u>View additional information</u> and menu here.



MEN WHO COOK CHARITY COOK-OFF BEST PRO CHEF: IAN GILLETTE

Big congratulations to Angelena's very own Ian Gillette for winning 'Best Pro Chef' at the 11th Annual 'Men Who Cook' charity cook-off to benefit Pace Center for Girls in Escambia & Santa Rosa!

His Fried Oysters with Mississippi Green Garlic Tartar Sauce & Crispy Prosciutto were a runaway hit! To learn more about Pace Center for Girls, follow this link.





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