

# GREAT SOUTHERN RESTAURANTS

## **GREAT SOUTHERN RESTAURANT WEEK AUGUST 12-18, 2024**

The Fish House, Atlas Oyster House, Jackson's Steakhouse, Five Sisters Blues Café and Angelena's Ristorante Italiano will once again team up to present Summer Restaurant Week, August 12-18, 2024. In step with similar events in cities all around the country, Restaurant Week is a culinary celebration that offers residents and visitors alike world-class dining at a great value.

Now in its fourteenth year, the Great Southern Restaurant's Restaurant Week continues to be a great hit two times a year with both locals and visitors. Chefs from each restaurant will prepare a three-course, fixed-price dinner menu utilizing the best in local and seasonal ingredients, showcasing their culinary expertise, for \$33.00 per person, per restaurant. Diners are encouraged to try each special menu at all four restaurants during Restaurant Week. Menus will be available at each restaurant Monday, August 12, through Sunday, August 18, beginning at 5:00 p.m. along with our standard dinner menus.

"Restaurant Week continues to highlight Pensacola as a premier dining destination," said Collier Merrill, president of Great Southern Restaurants. "This will give everybody another occasion to enjoy a great evening in Downtown Pensacola."

[View Restaurant Week menus here.](#)



JOIN US FOR OUR 14TH ANNUAL

GREAT SOUTHERN  
SUMMER RESTAURANT WEEK

AUGUST 12-18, 2024

THREE COURSES, \$33 PER RESTAURANT | 5 P.M. NIGHTLY

The Fish House ATLAS OYSTER HOUSE Jackson's STEAKHOUSE FIVE SISTERS BLUES CAFE ANGELENA'S RISTORANTE ITALIANO

VISIT GREATSOUTHERNRESTAURANTS.COM TO VIEW ALL MENUS.

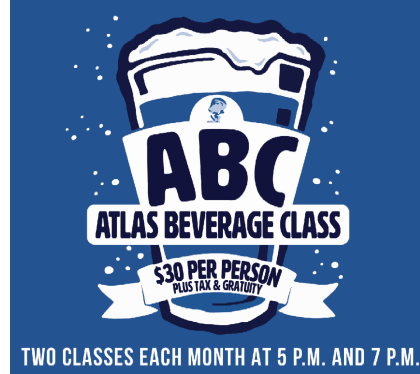
## **ATLAS OYSTER HOUSE**

### **A.B.C. ATLAS BEVERAGE CLASSES**

Atlas Oyster House is proud to present the next

installment of Atlas Beverage Class (A.B.C.). 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@atlasbeverage.com) or calling 850-287-0200. Reservations are required. View additional information [here](#).



### Upcoming ABC Classes

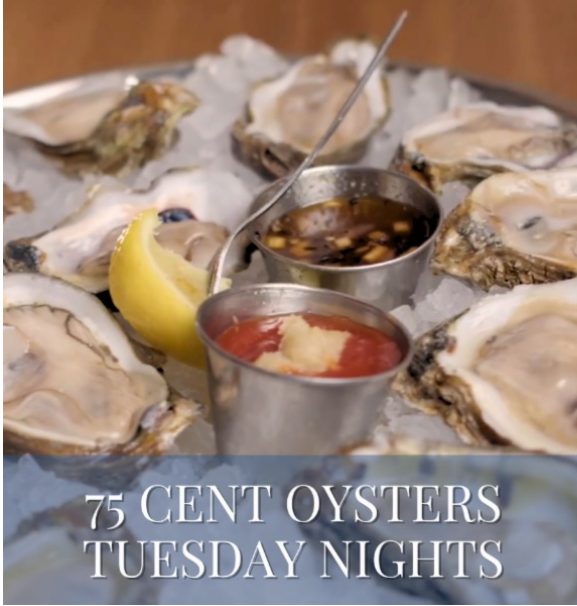
August 1: Ology Brewing  
September 5: Aviation Gin  
October 3: Trick or Treat- Dark and Dessert Beer  
November 7: Nostros Tequila  
December 5: Rollins Distillery

### ATLAS DINNER COLLABORATION

The Oyster Bay x Classic City Catering June Supper Series featured Executive Chef Jason Hughes from Atlas Oyster House. Guests enjoyed a four course dinner at the Oyster Bay Boutique Hotel featuring Southern inspired cuisine including:

- Tidal Guides Oysters
- Magic Mushrooms Toast
- Crawfish Pot Pie
- Summer Berry Salad
- Seared Red Snapper and Gulf Shrimp
- Chocolate Oyster with dark chocolate mousse, strawberry passionfruit "mignonette" and white chocolate pearls





### **75 Cent Oysters Every Tuesday Night**

75 cent raw oysters are back at Atlas every Tuesday, 5 P.M. - 9 P.M.! Dine in Only.

### **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**

### **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!](#)



### **JACKSON'S AND JULIA THURSDAY, AUGUST 15**

In celebration of famed chef Julia Child's birthday, Jackson's Steakhouse will be offering special features for dinner service in her honor on Thursday, August 15, 2024. With a dozen cookbooks to her credit and countless hours of televised cooking shows, Julia Child demonstrated her mastery of French cuisine with unparalleled grace and ease.

In addition to our regular dinner menu, Chef Irv Miller has created two Julia Child-inspired features for the evening; Julia's renowned Beef Bourguignon recipe featuring slow-braised beef in red wine with bacon, onions, carrots, fresh herbs and mushrooms; as well as Julia's classic Niçoise Salad featuring artisanal greens, blanched green beans, white potato salad, vine ripe tomatoes, hard boiled eggs, capers, broken grilled tuna, anchovy fillets and black



Niçoise olives.

This is a wonderful opportunity to enjoy some of Julia Child's most-loved recipes. For reservations, please call Jackson's Steakhouse, 850-469-9898 or visit [jacksonsrestaurant.com](http://jacksonsrestaurant.com). View information [here](#). Bon appétit!

### **GARDEN & GUN MAGAZINE SEAFOOD RODEO WITH CHEF IRV MILLER**

Executive Chef Irv Miller was featured in the 3rd annual *Garden & Gun* Visit Pensacola Seafood Rodeo event this June. Guest participated in a half-day offshore fishing experience followed by a sold out dinner that included the fresh catch of the day along with Florida-inspired cocktails.

Chef Miller, Chef Blake Rushing and Gus Silivos represented the Pensacola culinary scene and educated guests in the bounty of the Gulf and the fresh, local fish they use in their dishes. Chef Irv Miller presented the first course of Tasso Spice-Seared Gulf Coast Lionfish with smoked oyster-dirty rice grits, gumbo sauce and okra chips.

*Pictured left to right:*

Chef Gus Silivos, Agapi

Nicole Stacey, Vice President Destination Marketing, Visit Pensacola

Chef Blake Rushing, Union Public House

Chef Irv Miller, Jackson's Steakhouse



## **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.

7/5 - Rocky Denney Brotherhood

7/12 - The Flavors

7/19 - Cat Daddy Blues Band

7/26 - The Flavors

#### **Saturdays**

6 P.M. - 10 P.M.

Glenn Parker Band

#### **Sundays**

Curt Bol Quintet

11 A.M. - 3 P.M.



### **FIVE SISTERS BLUES CAFÉ FEATURED ON HGTV**

Check out Five Sisters featured on HGTV's *My Lottery Dream Home*. Recent lottery winners go on house hunts for their new dream homes with host David Bromstad.

The episode title is "Pensacola Peanuts."

Watch it on demand on [WatchHGVT](#) or click [here](#) for airing schedule.



## ANGELENA'S RISTORANTE ITALIANO

### UPCOMING SUPPER CLUBS

Angelena's is pleased to offer a series of Supper Clubs, each themed around Italian traditions. Each dinner will be held in the restaurant at 6:00 p.m. At each Supper Club, Executive Chef James Briscione will present a selection of welcoming aperitivos followed by a four-course dinner that will feature Italian favorites. In addition, wine pairings will be included as selected by Brooke Parkhurst, Wine Director.

### Save the Dates:

Thursday, September 19: The Hope Farm Collaboration Dinner

Thursday, October 17: Game Dinner

Thursday, November 14: Champagne Dinner

Thursday, December 5: Truffle Dinner

[Click here for additional information.](#)



### "11 BEST LASAGNAS IN AMERICA, ACCORDING TO CHEFS"

Angelena's Executive Chef James Briscione was featured in the *Eat This, Not That* article "11 Best Restaurant Lasagnas in America". He shared the inspiration for the crowd-favorite version of the Greenwich St. Lasagna dish that is served at Angelena's. View full article [here](#).

The Fish House

ATLAS  
OUTSIDE HOUSE

The Deck

The Fish House Tackle Shop  
GIFTS & SOUVENIRS

GREAT SOUTHERN  
CATERING & EVENTS

Jackson's  
STEAKHOUSE

5 SISTERS  
BLISS CAFE

ANGELENA'S  
RISTORANTE ITALIANO

WWW.GREATSOUTHERNRESTAURANTS.COM

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