

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 5 SISTERS BLUES CAFE ANGELENA'S RISTORANTE ITALIANO

VISIT GREATSOUTHERNRESTAURANTS.COM TO VIEW ALL MENUS.

OPEN TABLE DINER'S CHOICE AWARDS 2024

We are so grateful to be recognized by OpenTable diners! Jackson's Steakhouse and Angelena's Ristorante have both been included in the Best Overall category of Diner's Choice. Congrats to our team and thank you to our amazing guests!



THE FAVIES AWARDS

Two of Great Southern Restaurants were recognized as award winners in "The Favies" issue presented by *FACES of Pensacola* magazine which features events within our community.

Best Steakhouse: Jackson's Steakhouse
Best Italian: Angelena's Ristorante Italiano



Congratulations to all the local winners included!

GREAT SOUTHERN EMPLOYEES OF THE QUARTER

Congratulations to our Great Southern Employees of the quarter who are recognized for their hardwork and customer service!

The Fish House

Bryre Thomson, Hostess and Herbert Henry, Cook



Atlas Oyster House

Robert Gasdaska, Bartender and Elvis Brantley, Dishwasher

Jackson's Steakhouse

Briceson Bonnin, Busser and Jordan Hoskins, Cook

Five Sisters Blues Café

Kristen Johanneman, Server and Dorcas Jones, Cook

Angelena's Ristorante Italiano

Ainsley Kayser, Hostess and Blake Williams, Cook

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) or calling 850-287-0200. Reservations are required. View additional information [here](#).

Upcoming ABC Classes

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



ATLAS HOUSE GUESTS

Look who joined us for dinner at Atlas Oyster House!

Duane Chapman aka Dog the Bounty Hunter was in town for the Blue Angels Airshow on Pensacola Beach. He is pictured with Atlas server Laura. Dog the Bounty Hunter was an A&E network star of his own series, Dog the Bounty Hunter from 2004–2012.

Also joining us was rapper and singer, Coi Leray pictured with Atlas Manager Alec Martin. Her new album "Lemon Cars" is out now!

THE WORLD IS YOUR OYSTER: A COLLABORATION DINNER THURSDAY, SEPTEMBER 12

Atlas Oyster House and Executive Chef Jason Hughes are proud to present The World is Your Oyster: A Collaboration Dinner, featuring special guest Executive Chef Darian Hernandez of Brother Fox on Thursday, September 12, at 5:00 p.m.

Chef Darian Hernandez is turning up the heat in Pensacola's dining scene! Paying homage to Pensacola's rich history, Chef Hernandez draws inspiration from Spanish-style cuisine and Old World cookery, utilizing a live-fire approach to cooking most everything served at Brother Fox- from coal-roasted oysters, to Carne Asada for two, served with hot

tortillas. Chef Hernandez's reimagined take on wood-fired cuisine has created dishes that are both exciting and traditional. Together, Chef Hughes and Chef Hernandez have teamed up present a family-style oyster dinner event and share stories of the Gulf, their favorite oyster recipes, and their experiences.

The event cost is \$60 per person plus tax and gratuity and will include four drink pairings and five courses. Seating is limited; reservations required. Be sure to make yours by contacting [Taylor Dawson](mailto:Taylor.Dawson@atlasrestaurant.com), 850-287-0200. [View menu here.](#)

**ATLAS OYSTER HOUSE
& BROTHER FOX**
COLLABORATION DINNER

ATLAS
JASON HUGHES
EXECUTIVE CHEF

BROTHER FOX
DARIAN HERNANDEZ
EXECUTIVE CHEF

SEPTEMBER 12 AT 5 P.M.

**THE WORLD IS
YOUR OYSTER**

FIVE COURSE DINNER AT ATLAS
INCLUDES FOUR DRINK PAIRINGS

\$60 PER PERSON PLUS TAX AND GRATUITY. LIMITED SEATING AVAILABLE

JACKSON'S STEAKHOUSE

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. View information [here](#). Bon appétit!



JACKSON'S COOKING DEMONSTRATION WEDNESDAY, AUGUST 21: LATE SUMMER CELEBRATION

Join Chef Irv Miller of Jackson's Steakhouse as he leads a series of cooking classes on the third Wednesday of each month. The first class begins promptly at 5:00 p.m. and ends at 6:30 p.m. The second class begins at 7:30 p.m. and concludes at 9:00 p.m. Each class costs \$55 per person, which covers the cooking demonstration, tastings of the recipes, wine pairings, and a take-home recipe booklet so you



LATE SUMMER CELEBRATION WEDNESDAY, AUGUST 21

can try your hand at Miller's recipes in the comfort of your own home.

Chef Miller will be preparing an array of late summer harvested vegetables. Chef will also share his treasured foods— incorporating locally grown ingredients when possible, including a variety of fresh produce such as greens, summer squash, okra, tomatoes, peaches and corn. In addition, chef will pair up as many garden fresh ingredients, and demonstrate how to prepare them with some of his favorite proteins and he will walk the audience through perfecting his recipes for replicating at the supper table.

Reservations are required, reserve your seat please contact [Jessica Ryberg](#), 850-686-3149. View additional information [here](#).

JACKSON'S FRIDAY 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!](#)



FIVE SISTERS BLUES CAFÉ



FIVE SISTERS RECEIVES \$50,000 IN NATIONAL GRANT FUNDING

Five Sisters' Blues Café received \$50,000 from the Backing Historic Small Restaurants Grant Program, a program presented by the National Trust for Historic Preservation and American Express. This funding will support a number of exterior renovations including a marquee sign refurbishment, mural, front entry relocation with ADA improvements and exterior lighting upgrades.

Five Sisters' is one of 50 historic small restaurants across the country to receive a grant, and the only one in the

state of Florida. According to Collier Merrill, President of Great Southern Restaurants, "Receiving this grant is an incredible opportunity for Five Sisters as well as the historic Belmont DeVilliers neighborhood. This funding will help to continue the revitalization of this neighborhood all of which helps us to preserve our cultural heritage for generations to come."

American Express launched the Backing Historic Small Restaurants program in 2021 in partnership with the National Trust for Historic Preservation to support historic and culturally significant restaurants during the pandemic. The program has since expanded its in scale and financial support to continue helping independently owned small restaurants serve their local communities for years to come. "Small restaurants are vital to our communities, and their impact perseveres, as they continue to innovate and make their neighborhoods more vibrant and connected," said Madge Thomas, Head of Corporate Sustainability at American Express.

The National Trust for Historic Preservation, which administers the Backing Historic Small Restaurants grant program, selected this year's grantees from a group of restaurants that operate in historic buildings or neighborhoods and provide cultural significance to their communities through their history, cuisine, and locations. Many of the 2024 grant recipients include establishments that are family owned or have been operating for generations. [To view full press release, click here.](#)

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.

8/2: Rocky Denney Brotherhood

8/9: Harrison Avenue

8/16: Blue Levee

8/23: Cat Daddy Blues Band

8/30: The Flavors

Saturdays

6 P.M. - 10 P.M.

Glenn Parker Band

Sundays

Curt Bol Quintet

11 A.M. - 3 P.M.



FLORIDA HUMANITIES AND CHITLIN CIRCUIT DOCUMENTARY

Five Sisters welcomed the Florida Humanities team in town to film Mrs. Gussie Streeter of Gussie's Record Shop at the old record shop - Five Sisters Blues Cafe - for part of their documentary on the Chitlin Circuit. Can't wait for it to come out! Mrs. Gussie shown here with her son Alvin Streeter Jr.

FIVE SISTERS' GUESTS

We were beyond thrilled to have Councilwoman Teniadé Broughton bring Bishop McKenzie, godson of famed gospel singer Pastor Mitty Collier to Five Sisters! They are pictured here with a poster that hung in Gussie's Record Shop - now

hanging at Five Sisters - which has her featured, check it out!



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, October 17: Game Dinner

Thursday, November 14: Champagne Dinner

Thursday, December 5: Truffle Dinner

[Click here for additional information.](#)



"THE BEST MEATBALLS IN AMERICA, ACCORDING TO CHEFS"

Angelena's Executive Chef James Briscione was featured in the *Eat This, Not That* article "Best Meatballs in America According to Chefs".

Come try the Angelena's Wood-Fired Meatballs appetizer with beef and pork meatballs, marinara and whipped ricotta on the current menu.

View full article [here](#).

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