

GREAT SOUTHERN RESTAURANTS

INWEEKLY BEST OF THE COAST

Thanks to our community and to Inweekly Magazine for recognizing Great Southern Restaurants in the "Best of the Coast 2024" issue!

The Fish House

Winner: Best Outdoor Dining

Winner: Best Uniquely Pensacola Dish: Grits à Ya Ya

Winner: Best Grits

Runner Up: Best Lunch

Runner Up: Best Seafood

Runner Up: Best Restaurant to Take Out-of-Town Guests

Atlas Oyster House

Runner Up: Best Appetizers

Runner Up: Best Oysters

Jackson's Steakhouse

Winner: Best Steakhouse

Winner: Best Steak

Runner Up: Best Place to Propose

Runner Up: Best Place for a Rehearsal Dinner

Runner Up: Best Wait Staff

Runner Up: Best Cooking Classes

Five Sisters Blues Café

Winner: Best Soul Food

Runner Up: Best Fried Chicken

Runner Up: Best Bloody Mary

Angelena's Ristorante Italiano

Winner: Best Italian Cuisine

Runner Up: Best Place for a Rehearsal Dinner

Runner Up: Best Restaurant-Downtown

Runner Up: Best Wine Menu

Runner Up: Best Waiter, Max Gerke

Runner Up: Best Selection of Wine



FOLLOW ALONG ON SOCIAL MEDIA

For information about upcoming event and weekly features, follow Great Southern Restaurants on our social media accounts linked below!

The Fish House: [Facebook](#) | [Instagram](#)

Atlas Oyster House: [Facebook](#) | [Instagram](#)

Jackson's Steakhouse: [Facebook](#) | [Instagram](#)

Five Sisters Blues Café: [Facebook](#) | [Instagram](#)

Angelena's Ristorante Italiano: [Facebook](#) | [Instagram](#)



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

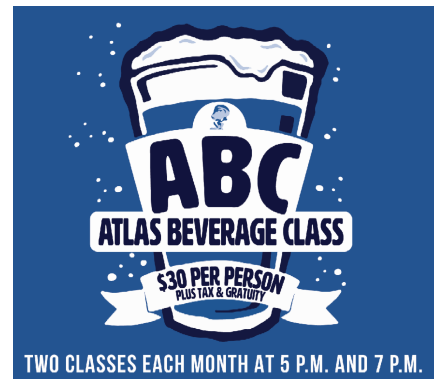
Upcoming ABC Classes

September 5: Aviation Gin

October 3: Trick or Treat: Dark and Dessert Beer

November 7: Nostros Tequila

December 5: Rollins Distillery



JACKSON'S STEAKHOUSE



FRIDAY LUNCH, FIRST COMPLIMENTARY MARTINI BEGINNING FRIDAY, SEPTEMBER 6

Fridays are for celebrations! Join us at Jackson's for lunch service every Friday 11:00 A.M. until 2:00 P.M.

We are pleased to announce we are bringing back one of our favorite Friday customs – complimentary martinis! Your first handcrafted select martini is on us during Friday lunch service with the purchase of an entree. Choose from one of our select handcrafted martinis. It's a Jackson's tradition! View lunch menu [here](#).

JACKSON'S COOKING DEMONSTRATION WEDNESDAY, SEPTEMBER 18 THE THRILL OF SEAFOOD

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



Chef Miller will pair up garden-fresh ingredients with coastal catch favorites and will demonstrate how to prepare them using some of his favorite recipes, as well as walk the class through proper handling of seafood items. Chef will discuss open-water fishing, and sustainable ocean and earth farming. Chef will also include recipes for Pensacola and Destin deep water catch; such as line-caught fish, yellowfin tuna, swordfish, mahi-mahi, triggerfish, and red snapper. Chef will create a 4-course tasting of his easy to replicate favorite dishes.

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

ROSH HASHANAH WEDNESDAY, OCTOBER 2

Celebrate Rosh Hashanah and begin your New Year at Jackson's on Wednesday, October 2, beginning at 5:00 p.m. For the past decade, Jackson's has offered a traditional Rosh Hashanah meal celebrating the first night of this New Year celebration.

In addition to our regular dinner menu, Chef Irv

Miller has prepared an additional Rosh Hashanah feature for the evening: Local challah, red and golden delicious apples with orange blossom honey, to start; then a first course of Yukon gold potato latkes, fig preserves, sour cream and fresh chives finishing with the entrée — Jackson's 10-hour braised brisket with vegetable pomegranate sauce, Mom's kugel, roasted Brussels sprouts halves with toasted almonds. The Rosh Hashanah dinner is \$35 per person. [View additional information here.](#)



FIVE SISTERS BLUES CAFÉ

FIVE SISTERS NOW ON UBER EATS!

New to Five Sisters, order on the Uber Eats app and get Five Sisters delivered to you...

Starting now, you can enjoy all your favorite dishes from the comfort of your home or office by ordering on your phone!

We look forward to serving you on Uber Eats. [Click here for ordering information.](#)

Uber Eats



WEEKLY SPECIALS

There's always something going on at Five Sister's! Come see us for our weekly specials.

MEATLOAF MONDAY \$5 Blue Plate Special! Southern meatloaf, two sides and cornbread. Dine in only.

WING WEDNESDAY Join us every Wednesday after 4 p.m. for 50 cent wings at Five Sisters! Dine in only.

LIVE MUSIC Come see us for delicious food and great music at Five Sisters! Tuesdays: 5:30 - 8:30 p.m. Thursdays: 6 - 8 p.m. Saturdays: 6 - 10 p.m. Sunday: 11 a.m. - 3 p.m.

Happy Hour Every Monday through Saturday from 3 p.m. – 6 p.m.
\$2 PBR & Miller Highlife, \$3 Draft Beer and Well Drinks, \$4 House Wine

SUNDAY BRUNCH 10 a.m. - 4 p.m. every Sunday with live jazz music.

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.

Sep 6 Rocky Denny & the Brotherhood

Sep 13 Blue Levee

Sep 20 Harrison Ave

Sep 27 Charlie & the Hammerheads

SATURDAYS

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

SUNDAYS

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



ANGELENA'S RISTORANTE ITALIANO

NEWS FROM ANGELENA'S

We are pleased to announce Chef de Cuisine, Ian Gillette, has taken the helm as Executive Chef of Angelena's. Chef Gillette has worked for the past three years helping to craft Angelena's ever-evolving menu. With a degree in culinary arts, years of restaurant and catering experience, Chef Gillette is proud to carry on the tradition of Angelena's.

In addition, Angelena's welcomes Steve Eskridge, as General Manager. Eskridge has been a vital part of the Great Southern family for over two decades, serving as the General Manager of The Fish House, Atlas Oyster House and The Deck as well as Jackson's Steakhouse. Eskridge oversees all the day-to-day operations of the restaurant and is dedicated to providing exemplary service and an extraordinary dining experience for all our guests.



SERVICE HOURS UPDATE

BEGINNING MONDAY, SEPTEMBER 2

Beginning Monday, September 2, we will open the bar at 4:00 p.m. for beverage and full menu service with table service beginning at 5:00 p.m. Monday through Saturday evenings.

For table reservations, please give a call 850-542-8398 or [follow the link](#) for online reservations.

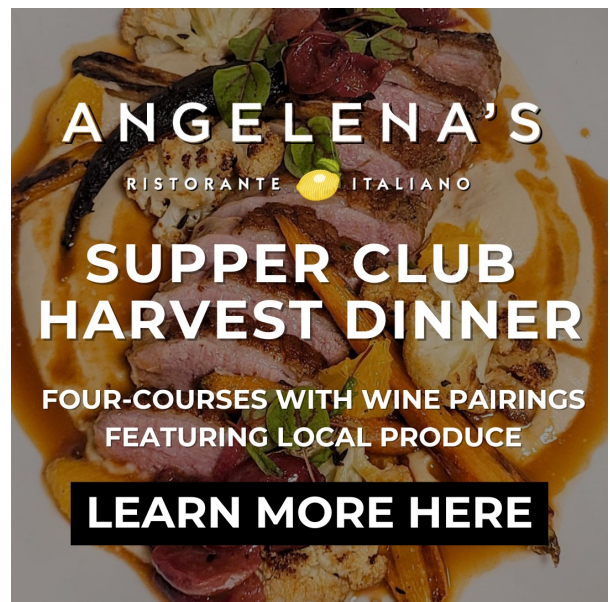


**ANGELENA'S SUPPER CLUB:
THURSDAY, OCTOBER 17**

Angelena's is pleased to offer a Supper Club Wine Dinner, held in the restaurant on Thursday, October 17, at 6:00 p.m.

The Harvest Dinner is a grand tradition that brings communities together to honor the season's bounty. Join us as Executive Chef Ian Gillette crafts a menu to showcase the best of Fall in the South with a menu including local oysters, wild boar pasta, duck, venison and local produce with wine pairings. Event cost is \$150 per person (plus tax and gratuity).

[Click here for additional information.](#)



WWW.GREATSOUTHERNRESTAURANTS.COM

Great Southern Restaurant Group | 600 Barracks Street On the Water | Pensacola, FL 32502 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)