



PRIVATE PARTIES PERFECTED: HOLIDAY EVENTS

Great Southern Restaurants has nine distinct event spaces including our event space, the Palafox House — that can host events of any size.

To learn more about hosting your upcoming holiday event at one of the Great Southern locations, reach out to our event coordinators at 850-433-9450, or send an email to <u>events@goodgrits.com.</u>

Book now, limited dates available! View additional information <u>here</u>.

HOLIDAY HOURS AT GREAT SOUTHERN

As the holiday season approaches, please note our hours of operation for service on these special dates. Each day, unless otherwise noted, we will be serving from our standard menus.

View Holiday Hours for each restaurant here.



CELEBRATE THANKSGIVING AT GREAT SOUTHERN RESTAURANTS THURSDAY, NOVEMBER 28

Join us for Thanksgiving Day at Great Southern Restaurants! All of our restaurants will be open offering a special Thanksgiving feature created by our Chefs – Jason Hughes, Irv Miller, John Huggins, Josh Rich and Ian Gillette. <u>View full menus and additional information here.</u>



THE FISH HOUSE & ATLAS OYSTER HOUSE: DINNER SERVICE: 11 A.M. - UNTIL Dinner Menu served all day along with a Thanksgiving entrée feature available until 5 p.m. Walk in service only.

JACKSON'S STEAKHOUSE: DINNER SERVICE: 11 A.M. - 6 P.M. Dinner Menu served all day along with a Thanksgiving entrée feature. Call 850-469-9898 for reservations.

FIVE SISTERS BLUES CAFÉ: TWO-COURSE THANKSGIVING DINNER Five Seatings: 11 a.m., 1 p.m., 3 p.m., 5 p.m., and 7 p.m. Call 850-912-4856 for reservations.

ANGELENA'S RISTORANTE: DINNER SERVICE: 11 A.M. - 6 P.M. Dinner Menu served all day along with a Thanksgiving entrée feature. Call 850-542-8398 for reservations.

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:

Sam Montgomery, Server and Tywon Harris, Cook

Atlas Oyster House: Jason Hale, Server and Benny Flournoy, Cook

Jackson's Steakhouse: Kyla Powell, Bartender and Andrew Manley, Cook

Five Sisters' Blues Café: Adrian Gordon, Busser and Javon Lyons, Dishwasher

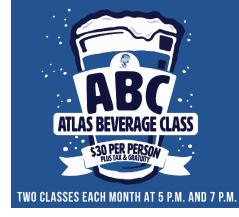
Angelena's Ristorante Italiano: Alexander Telford, Server and David Lazar, Cook



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

Upcoming ABC Classes November 7: Nostros Tequila December 5: Rollins Distillery

ATLAS HOUSE GUEST

Nelson Hicks, reporter for WSB Atlanta (ABC), joined us at Atlas to meet with Chef Jason Hughes. Hicks covers all things to do including travel recommendations for their viewing audience.

While here, Hicks was able to sample a number of Chef Jason's menu items as well as a sneak peek tasting of Atlas' feature for Foo on the Menu during this year's <u>Foo</u> <u>Foo Fest</u> - his version of an oyster poboy. It was great to have him at our house!



JACKSON'S STEAKHOUSE



FRIDAY LUNCH, FIRST COMPLIMENTARY MARTINI

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

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 <u>here</u>. For reservations call 850-469-9898 or <u>book</u> <u>online</u>.

NEW FALL MENU AT JACKSON'S FRIDAY, OCTOBER 11

Just in time for fall, Jackson's Steakhouse introduces its new dinner menu for the season with distinguishing twists on a number of dishes, including appetizers and entrées.

"We remain true to our handcrafted revolving staple dishes. Our latest steak and seafood dishes have been sensibly composed and will be artfully presented to the table for our patrons. Gulf fresh catch and seafood dishes are purely stated. In addition to reflecting the agriculture of our region and its bordering states, the new fall menu will include superbcrafted preparations for salad, tuna, duck breast and lamb chops. Our team at Jackson's continuously strives to provide an unparalleled food and wine experience for every guest, every night, seven days a week!" says Chef Irv Miller.

To make reservations, please call 850-469-9898 or <u>follow the link.</u> To view additional information, <u>click here</u>.





FLAVORS THAT FORGED THE SOUTH: A FOOD AND WINE EVENT THURSDAY, NOVEMBER 7

Join us at Jackson's Steakhouse for a special food and wine event: "Flavors that Forged the South" presented by Chef de Cuisine, Jeremiah Taylor. The five-course food and wine pairing will be held on Thursday, November 7 at 5:30 pm.

Chef de Cuisine, Jeremiah Taylor will take us through his culinary journey sharing the influence of his cross-country travels within his artful menu selections. Diverse and exciting places, culinary practices and innovative takes on historical dishes are incorporated.

Each year, Jackson's presents a special food and wine event to coincide with

Pensacola's Foo Foo Festival. Foo Foo Fest is a 12-day celebration each fall, with culturally creative happenings, events and moments attracting al to beautiful Pensacola. The event cost is \$90 per person (plus tax and gratuity) and will include four wines and five courses. Seating is limited; reservations required. View menu and additional information here.

JAZZ AT JACKSON'S THURSDAY, NOVEMBER 14

Back by demand, the featured performers for the evening are popular vocalist Ellen Vinson accompanied by noted pianist Bobby van Deusen. Together they will present a program featuring tunes from Broadway as well as "The Great American Songbook." Selections will also include iconic arrangements recorded by Nelson Riddle and Linda Ronstadt.

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: Creole



spice crusted 8oz Filet Mignon, crawfish cream sauce, sautéed spinach, garlic herb whipped potatoes. This is a limitedseating event. To reserve your table, please call Jackson's Steakhouse, 850-469-9898 or <u>visit online</u>. View additional information <u>here</u>.

FIVE SISTERS BLUES CAFÉ



THANKSGIVING GRAB & GO PACKAGE

FOUR-PERSON PACKAGE \$75 PLUS TAX ORDER NOW UNTIL FRIDAY, NOVEMBER 22

2 LB SLICED TURKEY - GREEN BEAN CASSEROLE GARLIC MASHED POTATOES - CORNBREAD DRESSING CRANBERRY SAUCE - BROWN GRAVY - DINNER ROLLS

THANKSGIVING GRAB AND GO

Great Southern Restaurants will be offering a full Thanksgiving Dinner Grab and Go package featuring our sister restaurant, Five Sisters' Blues Café. The package is based on four people with additional orders available in increments of four.

The package is \$75 plus tax. Orders are being taken now and can be placed until noon on Friday, November 22. Pickups will be available on Wednesday, November 27, from 11:00 a.m. until 3:00 p.m., at Five Sisters' Blues Café. The meal will be fully cooked and wil include reheating directions. Please note: there wil be no substitutions. Additional sides and desserts can be ordered and are listed on Five Sisters' full <u>Grab and Go menu</u>.

To place your Grab and Go order and schedule pickup, please contact our event line 850-433-9450 or events@goodgrits.com. View additional information <u>here</u>.

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. Oct 4th - Cat Daddy Blues Band Oct 11th - Harrison Avenue Oct 18th - Rocky Denny Brotherhood Oct 25th - Lee Maskery & The Natural Disasters

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're thrilled to welcome Assistant General Manager



Matt Nichols to Angelena's!

Raised in Pensacola, Matt brings over 12 years of award winning experience in the hospitality industry, with a deep knowledge of spirits and food. After successfully running a hospitality program in St. Petersburg, he has returned to his hometown, eager to create truly memorable experiences for our guests.

Join us in welcoming Matt as he embarks on this exciting journey with us!

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, venison and local produce with wine pairings. Event cost is \$150 per person (plus tax and gratuity).

Click here for additonal information.



ANGELENA'S RISTORANTE 🥑 ITALIANO

A CELEBRATION OF

FALL HARVEST

WITH EXECUTIVE CHEF IAN GILLETTE

THURSDAY, OCTOBER 17, 6 P.M. FOUR-COURSE DINNER WITH WINE PAIRINGS

VIEW MENU AT ANGELENASPENSACOLA.COM



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

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