



# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

## The Fish House

### APPETIZER

CHOICE OF

#### Oysters à YaYa

Baked Gulf Coast oysters topped with applewood bacon and spinach cream, roasted portobello mushrooms, and smoked Gouda gratin

#### Apple & Pomegranate Salad

Honeycrisp apples, pomegranate, spiced Renfroe pecans, shaved red onion and dried cranberries tossed with arugula in gorgonzola-white balsamic vinaigrette

#### Chicken Pozole Verde

Braised chicken and hominy in a rich broth with tomatillo salsa verde, topped with shaved cabbage, red radish, crispy tortilla strips and cumin sour cream

### ENTRÉE

CHOICE OF

#### Korean Chicken and Waffles

Five Sisters' buttermilk-fried chicken thigh served on a scallion waffle topped with gochujang maple syrup and toasted sesame

#### Chorizo Shrimp and Grits

Jumbo shrimp and Mexican chorizo sausage sauteed with roasted local corn, tomatoes, bell peppers and onions in a smoked jalapeño-lemon butter sauce, served over C & D Mill pepper jack grits and topped with cotija cheese

#### Cajun Mahi

Gulf mahi mahi filet served over Cajun braised red beans and andouille sausage, basmati rice pilaf and sauteed spinach, topped with creole choron and charred tomato

### DESSERT

CHOICE OF

#### Banoffee Trifle

Layers of shortbread cookies, chunky banana jam, crispy toffee caramel, coffee custard cream, vanilla whipped cream and chocolate curls

#### Pecan Tres Leches Cream Pie

Oat pecan crust, coconut tres leches custard cream, roasted pecans, cinnamon molasses glaze, vanilla whipped cream and caramelized orange slice

#### Chocolate Bread Pudding

Chocolate bread pudding, vanilla bean ice cream, strawberry compote and chocolate chips

- Chef Jason Hughes -

(GF) Gluten Free

(GFA) Gluten Free Available





# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

## ATLAS

### OYSTER HOUSE

#### APPETIZER

CHOICE OF

##### Elote Empanada

Mexican street corn, lime crema, flaky handmade crust, roasted local corn relish, cotija, chipotle aioli

##### Lobster Bisque

Maine lobster, sherry cream, chive oil, oyster crackers

##### Warm Spinach Salad

spinach, applewood bacon, honey goat cheese, roasted brussels sprouts and butternut squash, dried cranberries, spiced Renfroe pecans, warm bacon vinaigrette

#### ENTRÉE

CHOICE OF

##### Crispy Oyster Tacos

Cornmeal-dusted Gulf coast oysters, warm flour tortillas, pepper jack cheese, corn and black bean relish, smoked jalapeño rouille, guacamole, house pico de gallo, cumin-scented sour cream, yellow rice

##### Scottish Salmon

Seared Wester Ross salmon filet, ricotta-stuffed baked sweet potato, caramelized cipollini onion, charred broccolini, hot honey balsamic glaze

##### Prime Sirloin

Grilled ginger-soy marinated Angus prime top sirloin, garlicky roasted cauliflower puree, grilled asparagus, pineapple-worcestershire butter sauce

#### DESSERT

CHOICE OF

##### Pomegranate Panna Cotta

Satsuma-infused cream, pomegranate gelee, molasses cookie crumble

##### Caramel Apple Crisp

Spiced honeycrisp apples, buttermilk caramel, brown sugar and oat streusel, vanilla bean ice cream

##### French Silk Pie

Dark chocolate mousse, Chantilly cream, chocolate cookie crust, chocolate curls

- Executive Chef Jason Hughes -

(GF) Gluten Free

The **Fish**  
House

**ATLAS**  
OYSTER HOUSE

*Jackson's*  
STEAKHOUSE

**5**  
SISTERS  
BLUES CAFE

**ANGELENA'S**  
RISTORANTE ITALIANO

GREATSOUTHERNRESTAURANTS.COM



# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK



## APPETIZER CHOICE OF

**Smoked Mexican Street Corn Dip**  
Served with fried corn chips

**Fried Green Tomatoes**  
Served with bread and butter okra and remoulade sauce

**Panko Crusted Fried Fresh Mozzarella**  
Served over slow-roasted red sauce and fresh basil

## ENTRÉE CHOICE OF

**Chicken Chimichanga**  
Braised chicken in a red chile sauce and onions served  
over red rice with cheese sauce,  
tomatillo salsa, micro cilantro and radish

**Brisket Chili**  
14-hour smoked beef brisket chili with rice, cheddar cheese,  
green onion, served with cornbread

**Italian meatloaf**  
Beef and Italian sausage meatloaf cooked slowly in a garlic  
red sauce topped with Parmesan and fontina cheese  
and fresh basil, served with garlic knot roll

## DESSERT CHOICE OF

**Tres Leches Cake**  
Light sponge cake soaked in a sweet milk mixture topped  
with whipped cream and cinnamon

**Texas Trash Pie**  
A Southern staple from the hill country of Texas, filled with  
chocolate chips, pretzels, graham crackers,  
coconut, pecans and butter

**Tiramisu**  
Layered coffee-soaked lady fingers, mascarpone  
cheese and coco powder

- Chef Josh Rich -



 GREAT SOUTHERN RESTAURANTS  
**WINTER RESTAURANT WEEK**

# ANGELENA'S

RISTORANTE  ITALIANO

## PRIMI CHOICE OF

**Winter Citrus Salad**  
mixed greens, honey vinaigrette, shaved fennel,  
local citrus, green olive, pistachios

**Eggplant Parm Bites**  
fried egg plant, Parmesan, marinara sauce

**Zuppa di Cipolle**  
creamy white onion soup topped with crispy onions and Parmesan

## SECONDO CHOICE OF

**Gnocchi Al Forno**  
ricotta gnocchi, Italian sausage, tomato sugo, mozzarella, pecorino

**Chicken Piccata**  
seared chicken cutlet, capers, grilled lemon, herbs, orzo pasta

**Grilled Swordfish Puttanesca**  
San Marzano tomatoes, capers, green olives, basil, creamy polenta

## DOLCE CHOICE OF

**Pistachio Carrot Cake**  
brown butter cream cheese frosting

**Torta Sbriciolata**  
apple crumble cake

**Seasonal Gelato**

- Executive Chef, Ian Gillette -

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RISTORANTE  ITALIANO

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# GREAT SOUTHERN RESTAURANTS WINTER RESTAURANT WEEK

## *Jackson's* · STEAKHOUSE ·

### APPETIZER

CHOICE OF

#### Cashew Pork

Open-fire grilled pork tenderloin satay, crushed cashews, nam jim dressing, crispy shallots

#### Croquetas

Spanish-style potato croquettes, Mahon queso fundido, jalapeño-tomato-chili-lime salsa, micro cilantro

#### Jackson's Featured Salad

As presented by your server

### ENTRÉE

CHOICE OF

#### Wild Mushroom Fideuà

Short cut toasted spaghetti, pioppino, oyster, and chestnut mushrooms, cream sauce, roasted butternut squash, Parmesan Reggiano, crispy sage, Serrano ham

#### Tournedos

4-oz seared beef tenderloin medallion, Meyer lemon and garlic rapini, smashed rosemary-roasted honey gold potatoes, whole grain mustard demi-glace cream sauce

#### Freshest Catch

Open-fire grilled swordfish, charred satsuma mandarin, caper beurre blanc, fresh chives, jasmine rice and buttered spinach

### DESSERT

CHOICE OF

#### Three-Layered Chocolate Pie

Graham cracker crust, chocolate ganache cream cheese, chocolate mousse, chocolate whipped cream

#### Red Velvet Cake

Roasted fresh beetroot sponge cake, vanilla cream cheese frosting

#### Apple Crème Brule

Cinnamon spiced-roasted Granny Smith apple slices, candied walnuts

- Executive Chef, Irv Miller & Chef de Cuisine, Jeremiah Taylor -  
- Pastry Chef Miko Franklin -

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OYSTER HOUSE

*Jackson's*  
· STEAKHOUSE ·

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