



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 (GF)

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

Grilled Cheese and Tomato Soup

Grilled flatbread with cheddar, mozzarella, ricotta, and feta. Served with spicy red pepper and tomato soup, and topped with spinach-pumpkin seed pesto

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 (GF)

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 -

- Pastry Chef David Williams -

(GF) Gluten Free

(GFA) Gluten Free Available

The Fish House

ATLAS
OYSTER HOUSE

Jackson's
STEAKHOUSE

5
SISTERS
BLUES CAFE

ANGELENA'S
RISTORANTE ITALIANO

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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 (GF)

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

Commeal-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 (GF)

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

Prime Sirloin (GF)

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

DESSERT

CHOICE OF

Pomegranate Panna Cotta (GF)

Satsuma-infused cream, pomegranate gelee, gluten-free 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

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Jackson's · STEAKHOUSE ·

APPETIZER

CHOICE OF

Cashew Pork

Hickory smoked and open-fired pork tenderloin satay, crushed cashews, nam jim dressing, crispy shallots

Croquetas

Spanish-style potato and ham croquettes, Mahon queso fundido, tomato chili lime jalapeno salsa, micro cilantro

Jackson's Featured Salad

As presented by your server

ENTRÉE

CHOICE OF

Shrimp and Mushroom Fideuà

Toasted short cut thin spaghetti, pioppino, oyster, and chestnut mushrooms, cream sauce, roasted butternut squash, Parmesan Reggiano, crispy sage and prosciutto

Tournedos

4-oz seared beef tenderloin medallion, Meyer lemon and garlic rapini, smashed rosemary-roasted Yukon 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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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 -



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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, seasonal vegetable

Grilled Swordfish Puttanesca

San Marzano tomatoes, capers, green olives, basil,
creamy polenta, seasonal vegetable

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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