

PLEASE NOTE: All Great Southern Restaurants including The Fish House, Atlas, Jackson's, Five Sisters, & Angelena's will be closed Monday, January 6 for an employee appreciation event.

We will resume normal hours on Tuesday, January 7

#### **GREAT SOUTHERN RESTAURANT WEEK JANUARY 20-26, 2025**

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 Winter Restaurant Week, January 20-26, 2025. 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 fifteenth year, Great Southern Restaurants' 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 five restaurants during Restaurant Week. Menus will be available at each restaurant Monday, January 20 through Sunday, Sunday, January 26 beginning at 5:00 p.m. along with our standard dinner menus. View menus and additional information here.

#### **CELEBRATE VALENTINE'S AT GREAT SOUTHERN RESTAURANTS** FRIDAY, FEBRUARY 14

All of our restaurants will be open for both lunch and dinner service on Valentine's Day with each restaurant offering their standard menus, as well as special features created by Executive Chef Jason Hughes, Chef Josh Rich, Executive Chef Irv Miller, and Executive Chef Ian Gillette. For full information, please follow the link.



## THE FISH HOUSE



#### THE FISH HOUSE WELCOMES PENSACON

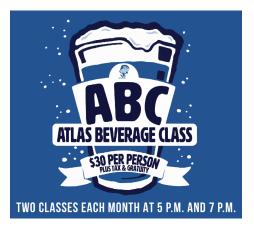
Just in time for Valentine's Day – The Fish House is pleased to once again welcome Pensacon, Pensacola's Comic Convention, Friday, February 14, through Sunday, February 16, 2025. The Fish House will feature three nights of themed décor, drink specials, photo opportunities and plenty of fun for you and your special someone! Beginning Monday, February 10, The Fish House will once again be transformed into Harry Potter's Hogwarts School of Witchcraft and Wizardry! You can count on seeing all of your Hogwarts favorites including plenty of potions, Quidditch, take-home wands, and a quick

stroll through Diagon Alley with our entire team joining in the fun!

Drink specials will be available Friday-Sunday, 11:00 a.m. – until. Enchant your sweetie this Valentine's Day with the strongest love potion in the world! While normally banned at Hogwarts, Potions Professor Dean Clark has conjured up the Amortentia Love Potion to add back to our curriculum to celebrate this special occasion!

We are proud to be a signature restaurant for Pensacon with hundreds of celebrities joining us for dinner each year. You never know which celebrity guests might stop in to Our House! Four blocks away from the Pensacola Bay Center, The Fish House is the place to be in Downtown Pensacola to celebrate Pensacon. Pensacon provides trolley service to and from the complex. For more information, click <a href="https://example.com/here-each-year-new-more information">here-each-year-new-more information</a>, click <a href="here-each-year-new-more information">he

# 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. View additional information here.

#### **UPCOMING EVENTS**

February 6: Ology Brewing March 6: Asesinato Tequila

April 3: Odd Pelican Beer Company

May 1: Cinco de Mao & Cervezas

June 5: UNA Vodka

#### BURGER + BREW EVERY WEDNESDAY NIGHT

Atlas is excited to announce our new Wednesday night promotion; Burger + Brew. Join us every Wednesday evening beginning at 5:00 p.m. for an A.O.H. (Atlas Oyster House) Burger and your choice of any one of our 16 draft brews for \$10, plus tax and gratuity. Dine in only.



## 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 here.

#### DINNER AND AN ARIA THURSDAY, FEBRUARY 6

For the sixteenth consecutive year, Jackson's is proud to partner once again with the Pensacola Opera to present "Dinner and an Aria" on Thursday, February 6, at Jackson's Steakhouse. Pensacola Opera's Jan Miller Studio Artists program continues to provide training and performance experience for young opera professionals.

The 2025 artists are Rachel Fitzgerald (soprano), Camille Robbles (mezzosoprano), Micah Perry (tenor), Joseph O'Shea (baritone) with Meredith Stemen accompanying on the piano. 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; herb and garlic Boursin-crusted beef tournedos, cabernet demi-glace, Yukon Gold whipped potatoes, roasted broccolini and rainbow carrots. This is a limited-seating event; please make your reservations early. To reserve your table, please call Jackson's Steakhouse, 850-469-9898 or visit

# **FIVE SISTERS BLUES CAFÉ**



#### **INWEEKLY SHOUTOUT**

Five Sisters' Blues Café was recently listed as a Winner in the annual *Inweekly* "Winners & Losers" issue of 2024.

"Five Sisters' Blues Café
National Trust for Historic Preservation
awarded a 2024 Backing Historic Small
Restaurants grant of \$50,000 to the
Pensacola restaurant. Five Sisters is the
only Florida restaurant to receive a
grant. The Backing Historic Small
Restaurants grant program helps
restaurants address critical issues and
demonstrates that preservation can
invigorate local economies."

View full article <u>here.</u>

Be sure to stop by and check out our new mural, by local artist Cindy Mathis. The mural was a part of the grant from the National Trust.

# LIVE MUSIC AT FIVE SISTERS TUESDAYS & THURSDAYS:

John Wheeler 6 P.M. - 8 P.M.

#### **FRIDAYS**

6 P.M. - 10 P.M.

Northwest Florida Blues Society Bands

1/10 - Lee Maskery & the Natural Disasters

1/17 - Blue Levee

1/24 - Cat Daddy Blues Band

1/31 - Charlie & the Hammerheads

#### **SATURDAYS**

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

#### **SUNDAYS**

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





#### PARIS BENNETT AT FIVE SISTERS

It was a special evening with the incredibly talented Paris Bennett, a Top Five "American Idol" Finalist, joining us a Five Sisters. She came in with friends for dinner and spontaneously joined the band for a few numbers. Thank you for sharing your talent with us! <u>View full</u> video here.

#### FIVE SISTERS CELEBRATES BLACK HISTORY MONTH - FEBRUARY

Join us for the month of February as we celebrate Black History Month. Each week we will feature a Black culinary innovator who, through their contributions to the food industry, changed the landscape of the culinary world. All features will be available at both lunch and dinner service.

#### Monday, February 3 - Sunday, February 9

Innovator: Thomas Downing: Oyster King of New York

Featured Dish: Oyster Pan Roast

#### Monday, February 10 - Sunday, February 16

Innovator: Leah Chase: Queen of Creole Cuisine

Featured Dish: Crawfish Étouffée

#### Monday, February 17 - Sunday, February 23

Innovator: Edna Lewis: Grande Dame of Southern Cooking

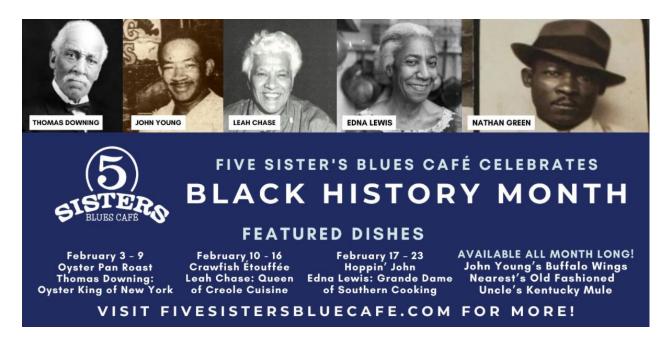
Featured Dish: Hoppin' John

#### The Month of February

Innovator: John Young: Buffalo's Wing King Featured Dish: Breaded Buffalo Wings

Innovator: Nathan "Nearest" Green: The Original Jack Daniels

Featured Drinks: Nearest's Old Fashioned and Uncle's Kentucky Mule



# ANGELENA'S RISTORANTE ITALIANO

#### **CONGRATULATIONS MATT NICHOLS!**

We would like to congratulate our very own Assistant Manager and Sommelier, Matt Nichols on successfully completing the Certified Sommelier qualification through The Court Of Master Sommeliers!

Matt's knowledge and dedication to the world of wine is essential in creating elevated dining experiences for all of our guests. We are lucky to have him on our team! Congratulations!

#### COURT OF MASTER SOMMELIERS AMERICAS



INTRODUCTORY SOMMELIER COURSE

This is to certify that

# Christopher Nichols

has passed the Court of Master Sommeliers, Americas Introductory Course Examination.



CHAIR
COURT OF MASTER SOMMELIERS, AMERICAS

December 14, 2024
EXAMINATION PASSED
Certificate No. 119680



EXAMINATION DIRECTOR
COURT OF MASTER SOMMELIERS, AMERICA



#### NAPLES TO NAPA A FOOD AND WINE EVENT THURSDAY, FEBRUARY 20

Embark on a culinary journey where Northern Italian tradition mingles with the vibrant, seasonal spirit of California. This unique event showcases Idlewild Wines' Italian varietals grown on Californian soil, expertly paired with dishes that blend classic Italian techniques with local, fresh ingredients. From handmade pasta with heirloom tomatoes to California Dungeness crab with saffron risotto, each course tells a story of Italian roots and Californian innovation. Join Chef Ian Gillette and our house wine expert Matt Nichols for an evening that celebrates the art of wine and cuisine, bridging two rich cultures in every bite and sip. View menu here. For reservations, please follow the link.





# ANGELENA'S FEATURED IN "THE BEST DISHES OF 2024" THE ADVENTURIST MAGAZINE

The Eggplant Parm at Angelena's was recently featured in *Adventurist Magazine* as one of the Best Dishes of 2024 that stand as the true benchmarks of American dining.

"Chef Ian Gillette of Angelena's has become an emblem of Pensacola's dynamic dining scene. His take on Eggplant Parmesan is a tribute to locally sourced ingredients: tender, perfectly breaded eggplant is fried just enough to achieve a golden crunch, topped with melty, housemade mozzarella that stretches in all the right ways. The balance between crisp exterior and soft,

almost creamy interior is sheer perfection, a nostalgic dish with a modern twist that feels like a warm hug on a plate."

Stay tuned to our social pages to see when chef will return the dish to the menu! For the full article, <u>follow the link.</u>



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

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