



JACKSON'S STEAKHOUSE

Pensacola, Florida

850-433-9450

www.greatsouthernrestaurants.com

GREAT SOUTHERN EVENTS

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier entertaining venues ranging from an intimate dinner to large functions for 500 or more guests.

To schedule your next event at Jackson's Steakhouse, contact our private event coordinators at 850-433-9450 or email events@goodgrits.com.

JACKSON'S STEAKHOUSE

PRESIDENT'S ROOM

Within the President's Room—the main dining room—90 guests can be accommodated for a sit-down affair, and 120 guests for a reception. The view is of historic downtown Ferdinand Plaza. With its handcrafted chandeliers, a stunning mural, and wrap-around windows, this is the perfect venue for a private event.

GOVERNOR'S ROOM

The private dining room, known as the Governor's Room, is perfect for a more intimate evening or for audiovisual and guest-speaker programs. It seats up to 40 guests for dinner and accommodates up to 55 for a cocktail reception. The room overlooks historic Ferdinand Plaza in downtown Pensacola. In addition, the room features handcrafted lighting, a beautiful still life painting, and the restaurant's wine cellar.



BRUNCH PACKAGE

— \$30 per person —

APPETIZER

CHOICE OF

· French Onion Soup ·

Oven-roasted Vidalia onion soup, crouton, and Gruyere cheese crust

· Fried Green Tomato and Smoked Salmon Stack ·

Watercress, Bill-E's bacon, broken goat cheese, and shallot-champagne vinaigrette

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

ENTRÉE

CHOICE OF

served with Brabant potato hash and roasted Brussel sprouts

· Cajun Omelet ·

Three-egg omelet, Thibodaux Andouille sausage, bell peppers, onions and garlic, white cheddar cheese, Cajun spice and green onions

· Chef Irv's Crab Cake ·

Fire-charred salsa, coriander pickled red onions, adobo lime cream, smoky honey habanero-spiced cucumber and sweet corn salad

· Panéed Chicken Breast Medallions ·

With soft poached egg, lemon-parsley butter sauce and capers

· Bill-E Bacon Eggs Benedict ·

Toasted English muffin, smoky small batch bacon, two poached eggs your way, and hollandaise sauce

· Deep Dish Quiche Lorraine ·

Bacon, caramelized onion, Gruyere, and savory custard baked in deep dish pie crust



LUNCH PACKAGE A

— \$30 per person —

SOUP

- Cup of Creamy Asparagus Soup ·
With grilled tips

ENTRÉE CHOICE OF

- Panéed Chicken Breast Medallions ·
*Lemon-parsley butter sauce, three-cheese macaroni
with bacon, grilled asparagus and balsamic-dressed greens*
- Belle's Farfalle Pasta ·
*Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn,
mushrooms, spinach, extra virgin olive oil, butter, corn broth,
and fresh-grated Parmesan Reggiano*
- Grilled Chicken Caesar Salad ·
*Grilled chicken in a classic romaine salad with homemade Caesar dressing,
croutons and fresh-grated Parmesan Reggiano*

DESSERT

- Chef's Choice Homemade Cookie ·



LUNCH PACKAGE B

— \$35 per person —

SALAD

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

ENTRÉE CHOICE OF

· Open-Fired Gulf Grouper or Salmon ·

Jumbo asparagus, citrus-herb and olive oil butter, caper, charred lemon

· Belle's Farfalle Pasta ·

Bowtie pasta, shrimp, sliced grilled chicken, grilled tomato and sweet corn, mushrooms, spinach, extra virgin olive oil, butter, corn broth, and fresh-grated Parmesan Reggiano

· Panéed Chicken Breast Medallions ·

Lemon-parsley butter sauce, three-cheese macaroni with bacon, grilled asparagus and balsamic-dressed greens

DESSERT

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE A

— \$60 per person —

SALAD

· Steakhouse Chopped Salad ·

Iceberg lettuce, cucumber, Roma tomato, red onion, red sweet pepper, radish, smoked bacon, button mushrooms, feta, and candied pecans tossed with herb red-wine vinaigrette

ENTRÉE

CHOICE OF

· 6-oz. Aged Petite Filet ·

Baby green beans and whipped potatoes

· Open-Fired Freshest Gulf Catch ·

Olive and sun-dried tomato fresh herb tapenade, green onion and pimento orzo, balsamic grilled asparagus

· Panéed Chicken Breast Medallions ·

Lemon-parsley butter sauce, three-cheese macaroni with bacon, grilled asparagus and balsamic-dressed greens

DESSERT

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE B

— \$70 per person —

STARTER

CHOICE OF

· Caesar Salad ·

*Hearts of romaine salad, homemade croutons and Caesar dressing,
and fresh-grated Parmesan Reggiano*

· Creamy Asparagus Soup ·

With grilled tips

ENTRÉE

CHOICE OF

· 6-oz. Aged Petite Filet ·

Baby green beans and whipped potatoes

· Open-Fired Freshest Gulf Catch ·

*Olive and sun-dried tomato fresh herb tapenade,
green onion and pimento orzo, balsamic grilled asparagus*

· Panéed Chicken Breast Medallions ·

*Lemon-parsley butter sauce, three-cheese macaroni
with bacon, grilled asparagus and balsamic-dressed greens*

· 14-oz. Aged Delmonico ·

Grilled asparagus and three-cheese macaroni

DESSERT

CHOICE OF

· Miko's Deep Dish Cheesecake with Molten Blueberry Center ·

Baked to order with fresh blueberry center and confectioners' sugar

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE C

— \$80 per person —

APPETIZER BUFFET

· Beef Satays ·

With tamari and ginger sauce

· Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·
With spinach and slow-cooked cheddar cheese rice grits

STARTER

CHOICE OF

· Caesar Salad ·

· Cream of Asparagus Soup ·

ENTRÉE

CHOICE OF

· 8-oz. Aged Filet Mignon ·

Baby green beans and whipped potatoes

· Open-Fired Freshest Gulf Catch ·

*Olive and sun-dried tomato fresh herb tapenade,
green onion and pimento orzo, balsamic grilled asparagus*

· Panéed Chicken Breast Medallions ·

*Lemon-parsley butter sauce, three-cheese macaroni
with bacon, grilled asparagus and balsamic-dressed greens*

· 14-oz. Aged Delmonico ·

Grilled asparagus and three-cheese macaroni

DESSERT

CHOICE OF

· Key Lime Phyllo Purse ·

Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis

· Chocolate Mousse and Toffee Crunch ·

Crushed toffee, caramel, and Chantilly cream

· Classic Crème Brûlée ·

Vanilla crème, turbinado sugar crust, and fresh berries



DINNER PACKAGE D

— \$90 per person —

APPETIZER BUFFET

- Beef Satays ·
With tamari and ginger sauce
- Garlic Sherry Shrimp and Thibodaux Andouille Sausage ·
With spinach and slow-cooked cheddar cheese rice grits
- Crispy Vegetable Spring Rolls ·
With scallion-ginger sauce

STARTER

CHOICE OF

- Caesar Salad ·
- Cream of Asparagus Soup ·

ENTRÉE

CHOICE OF

- 8-oz. Aged Filet Mignon with Seared U-10 Sea Scallop ·
Baby green beans and whipped potatoes
- Open-Fired Freshest Gulf Catch with Creamy Jumbo Lump Crab ·
*Olive and sun-dried tomato fresh herb tapenade,
green onion and pimento orzo, balsamic grilled asparagus*
- Chef Irv's Crab Cakes with Bill-E's Smoky Bacon ·
*Fire-charred salsa, coriander pickled red onions, adobo lime cream,
smoky honey habanero-spiced cucumber and sweet corn salad*
- 14-oz. Aged Delmonico with Grilled Gulf Shrimp ·
Grilled asparagus and three-cheese macaroni

DESSERT

CHOICE OF

- Key Lime Phyllo Purse ·
Baked to order and filled with sweetened cream cheese, key lime sauce, and raspberry coulis
- Chocolate Mousse and Toffee Crunch ·
Crushed toffee, caramel, and Chantilly cream
- Classic Crème Brûlée ·
Vanilla crème, turbinado sugar crust, and fresh berries



À LA CARTE HORS D'OEUVRES SELECTIONS

— \$6 per person, two pieces per person —

- Crostini with Pesto, Goat Cheese, and Smoky Bacon ·
- Crispy Vegetable Spring Rolls with Scallion-Ginger Sauce ·
- Roasted Roma Tomato Crostini with Tapenade and Goat Cheese ·
- Crostini with Tomato, Fresh Basil, and Feta ·
- Fresh Mozzarella Crostini with Olives, Roasted Peppers, Fried Capers, and Fresh Basil ·
- Wood-fired Vegetable Skewers with Balsamic Vinaigrette ·

— \$7 per person, two pieces per person —

- New Potatoes with Sour Cream and Lump Crab and Crisp Bacon ·
- Skewered Fried Mozzarella with Hickory Basil Marinara ·
- Prosciutto-Wrapped Marinated Asparagus ·
- Pork Pot Stickers with Gingered Arugula and Sesame Seeds ·



À LA CARTE HORS D'OEUVRES SELECTIONS

— \$8 per person —

- Baked Bacon-Wrapped Shrimp with Jalapeño and Cheddar, 1.5 each ·
- Asian-Marinaded Beef Satays with Tamari and Ginger Sauce, 2 each ·
- Crab-Stuffed Mushrooms with smoky bacon and Aioli Sauce, 2 each ·
- Firecracker Shrimp with Red Pepper Aioli, 3 per skewer ·
- Fried Cannonball Oysters with Sweet Red Chili Sauce, 2 each ·

— \$10 per person —

- Miniature Crab Cakes with Roasted Pecans and Rémoulade Sauce, 1 each ·
- Fried Wontons with Fresh Tuna, Asian Salsa, Ponzu Drizzle,
and Thai Sweet Chili Sauce, 2 each ·
- Smoked Salmon on Flat Bread with Dill, Mustard Crème Fraîche, and Capers, 2 each ·
- Sliced Pepper-Crusted Prime Tuna, 3 slices ·
- Sliced Grilled Pork Tenderloin with Smoked Tomato Chutney, 3 slices ·
- Oysters Rockefeller with Spinach and Parmesan, 2 each ·
-limited to parties of 30 or less-



SPECIALTY PLATTERS

— *Serve 25 people* —

· Mini Crème Brûlée ·

—\$75—

· Chocolate Truffles ·

—\$75—

· Assorted Fresh Fruit Pastries ·

—\$100—

· Mediterranean Savory Cheesecake ·

*Goat Cheese with Roasted Garlic, Roasted Roma Tomatoes,
Kalamata Olives, Fresh Basil, and Bruschetta*

—\$100—

· Grilled Vegetables ·

With Fresh Basil, Extra Virgin Olive Oil, and Balsamic Reduction

—\$100—

· Seasonal Fruit Platter ·

—\$150—

· Seasonal Fruit and Gourmet World Cheeses ·

—\$200—