



New Fall Menu Debut at Jackson's Steakhouse

Just in time for fall, on Friday, October 7, Jackson's Steakhouse introduces its new dinner menu for the season with distinctive yet classic twists on a number of dishes, including appetizers and entrées. For this menu we have teamed up with the Florida Department of Agriculture and their "Fresh From Florida" On the Menu program. This initiative focuses on presenting dishes that feature delicious, fresh ingredients from Florida, including produce grown by local farmers and seafood caught in Florida waters.


"I wanted this new fall menu to reflect regional agriculture of the shoulder seasons, seafood, including handcrafted and house-made ingredients expertly presented. For our revolving staple dishes and their seasonal presentations, I

For Immediate Release

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plan on using "put-up" summer harvests, such as field peas, pickles, figs and muscadines for both meat cuts and seasonal fresh catch. Our mainstay steaks and seafood dishes are simply stated on a plate. Our new steak and seafood dishes have been well thought-out and will be artfully presented to the table for our patrons. Our team at Jackson's continually strives to provide an unparalleled food and wine experience for every guest, every night," says Chef Irv Miller.

For starters, try some of our new appetizer additions: smoked duck pastrami and handcrafted cheese served with Jason's pickles, whole grain mustard, and cracker bread; phyllo-wrapped bison sausage with chow-chow relish and muscadine-red pepper jelly and hot-buttermilk-fried Georgia Cornish game hen accompanied by a deep South spicy garlic sauce and cucumber raita.

An award-winning wine list accompanies the fall-inspired menu of savory steaks, chops, poultry, seafood and pasta, creating pairings of bold flavors in a charming atmosphere. Some of the newest entrée additions to the dinner menu include: veal tenderloin with crispy sweetbreads with rice grits, butternut squash, asparagus tips, mushroom meunière, capers, and reduction sauce; a "mixed grill" featuring lamb chop, bison sausage, Cornish hen, crispy sweetbreads, bourbon-soaked black currants and pepper sauce, collard greens, and tasso dirty rice; and Gulf Coast seafood stew with cream enriched, broth-poached shrimp and oysters, quahog clams, grilled grouper, creamer potatoes, green onions, flat-leaf parsley, and grilled French bread.

Jackson's Steakhouse is open for lunch service Tuesday through Friday from 11 a.m. to 2 p.m. Cocktail service begins at 5 p.m. with dinner at 5:30 p.m. Tuesday through Saturday.

Located at 400 South Palafox Street in historic Downtown Pensacola, Jackson's Steakhouse is surrounded by two museums, theaters, and

historic Ferdinand Plaza, making it the ideal spot for lunch, drinks or dinner. For more information or reservations, call (850) 469-9898 or visit www.jacksonsrestaurant.com.

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