

The Fish House

Winter Restaurant Week

January 24–28, 2012

Appetizer – Choice of

Louisiana Sushi Roll

Crawfish tails, tasso, peppers, and onions all rolled up, tempura fried, and resting in an étouffée sauce

Bacon-Wrapped Crab-Stuffed Shrimp

Jumbo shrimp stuffed with crabmeat and wrapped with applewood-smoked bacon; finished with smoked Gouda and red pepper Mornay

Fish House Chowder

Gulf fish and shrimp with roasted vegetables and potatoes; served with grilled French bread

Entrée – Choice of

Potato-Crusted Grouper

With shredded Yukon gold potatoes, roasted red pepper butter sauce, and finished with grilled asparagus

Bacon Fontina-Stuffed Chicken

Applewood-smoked bacon and fontina-stuffed chicken breast over vegetable gnocchi; finished with a basil sun-dried tomato sauce

Char-grilled Rib Eye

Over a cauliflower-whipped potato with grilled baby carrots; finished with demi-glace

Dessert – Choice of

Key Lime Pie

Florida's official state pie; ours is naturally yellow

Tiramisu

Espresso-soaked sponge cake with mascarpone cream cheese and shaved chocolate

Crème Brûlée

A rich vanilla-bean-infused custard with a crisp caramelized crust



· STEAKHOUSE ·

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Appetizer – Choice of

Smoked Tasso Soup with Succotash and Field Peas

White acre peas, pink-eyed peas, cowpeas, and speckled butter beans with Vidalia onions, tomatoes, okra, sweet corn, garlic, and fresh thyme

Fried Green Tomatoes

With pickled Vidalia onion relish, Louisiana butter sauce, and candied pepper bacon

Jackson's Chopped Salad

Chopped hearts of iceberg and romaine tossed with diced sweet red peppers, quartered Roma tomato wheels, diced red onions, thin-sliced radishes, thin-sliced mushrooms, crisp chopped bacon, candied roast pecans, crumbled feta, and herb/red wine vinaigrette

Entrée – Choice of

Open-Fire "Sicilian-style" Grilled Salmon

With crispy-fried eggplant atop kasseri soft polenta and Roma tomatoes, feta, capers, fresh basil, and garlic

Seared Beef Tenderloin Diablo

Over baked croutons and topped with tomatoes, flat-leaf parsley, garlic, and crushed-red-pepper brandy demi-glace. Served with grilled asparagus and whipped potatoes

Panéed Country Ham and Fresh Herb-Crusted Chicken Breast

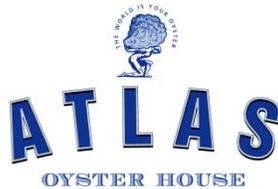
Fresh wild mushroom sauce with whipped potatoes and baby green beans

Dessert – Choice of

Espresso Crème Brûlée with Fresh Berries

Bread Pudding with Bourbon-Caramel Sauce

Derby Pie (Pecan and Dark Chocolate)



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Appetizer – Choice of

Sun-Dried Tomato-Basil Hummus

Served with garlic-infused pita bread with Parmesan cheese and red pepper flakes

Red Beans & Rice Wraps

Spring roll wraps stuffed with New Orleans-style red beans and rice with andouille sausage resting in a Creole tomato sauce

Atlas Oyster Stew

Loaded with fresh Apalachicola oysters, roasted vegetables, and potatoes

Entrée – Choice of

Creole Grouper

Blackened grouper over tasso mashed potatoes with fried asparagus resting in a Pontchartrain sauce

Shrimp Tchoupitoulas

Jumbo Gulf shrimp tossed in a Creole brandy Alfredo with fresh Roma tomatoes and basil; finished with a Parmesan crisp

Stuffed Pork tenderloin

Served with spinach, bacon, and pepper-jack cheese with grilled potato planks; finished with andouille cream sauce

Dessert – Choice of

Triple Chocolate Cheese Cake

Oreo cookie crust with three different layers of chocolate

Hawkshaw Bread Pudding

A grand portion of our historic bread pudding topped with whiskey sauce

Key Lime Pie

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