

STARTERS

- TALEGGIO CHEESE FONDUE 10
 - Garlic focaccia
- CHOPHOUSE CRAB CAKE 16
 - Corn jalapeno remoulade, avocado crema
- BEEF CARPACCIO 15
 - Arugula, pecorino, truffle oil, black pepper, baguette
- LOBSTER RAVIOLI 15
 - Sauce Americane, asparagus, yogurt

SOUP & SALAD

- ONION SOUP 9
 - 4 onion, baguette, gruyere
- SHE CRAB 10
 - Jumbo lump, saffron, croutons
- BEEFSTEAK TOMATO 12
 - Mozzarella, sherry vinegar, red onion
- i WEDGE 12
 - Iceberg, nueske bacon, tomatoes, Humboldt Fog, ranch
- i CAESAR 11
 - Romaine, anchovies, parmesan, tomato
- ORGANIC ROASTED BEET SALAD 13
 - Heirlooms, pistacchio goat cheese, tangelo vinaigrette

RAW BAR

- RAW BAR MKT
 - Lobster tail, oysters, shrimp, jumbo lump crab
- TUNA TARTARE 15
 - Avocado, jalapeno, pickled onion, bibb, orange
- JUMBO SHRIMP COCKTAIL 18
 - Wasabi spiked cocktail sauce
- CRAB COCKTAIL 16
 - Jumbo lump, Louie sauce, avocado
- OYSTERS ON THE HALF SHELL MKT

STEAK

PRIME

- BISTRO STEAK 29
 - 8 oz Creekstone Farms
- KANSAS CITY 51
 - 16 oz dry-aged
- PORTERHOUSE 86
 - 32 oz for two

WAGYU

- TOMAHAWK 89
 - 32 oz for two, Black Angus

NATURAL

- NEW YORK 41
 - 12 oz Meyers all-natural
- DELMONICO 46
 - 18 oz Creekstone Farms

CERTIFIED ANGUS

- FILET 41
 - 8 oz barrel cut
- BONE-IN FILET 56
 - 14 oz

SURF YOUR TURF

- 17
 - Choice of...
 - 2 Scallops
 - ½ Lobster Tail
 - Jumbo Prawn
 - Lump Crab Meat

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have a chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked

SEAFOOD

FRESH FISH

CHEF'S FRESH CATCH MKT

Hand selected fish, passionately prepared

TUNA 33

Orange soy, spicy mustard

SALMON 29

BBQ glazed, crispy onions

MAHI MAHI 34

Banana salsa, key lime vinaigrette

RED SNAPPER 31

Blackened with citrus salsa

CRUSTACEANS

JUMBO PRAWN PASTA 40

Pappardelle pasta, lemon garlic butter

DIVER SCALLOPS, Dulce the leche butter sauce 32

Creamy anson mills grits, popcorn rice, chili oil

2LB MAINE LOBSTER MKT

Crab stuffed, asparagus, béarnaise sauce

MAIN PLATES

CAST IRON CHICKEN 28

Murray all-natural, arugula

BERKSHIRE PORK CHOP 35

Caramelized apples, bacon jus

ELLENSBURG RACK OF LAMB 46

Herb crusted, spring vegetables, mint pesto

PRIVATE DINING

Book your party or corporate event for groups of

10 to 200

Please contact Danielle Ryan, General Manager

danielle.ryan@pgaresort.com

561.627.0000 ext. 5785

STEAK SAUCES

Béarnaise

PGA Steak Sauce

Chimichurri

Au Poivre

Ironwood Worcestershire

Horseradish Crema

SIDES

White Truffle Twice Baked Potato 10

Sea Salt Crusted Loaded Baked Potato 9

Hand-Cut Fries 9

Roasted Sweet Potato Gratin 10

Boursin Mashed Potatoes 9

Garlic Creamed Spinach 9

Grilled Asparagus 10

Creamed Corn 9

Wild Mushroom Ragout 9

Short Rib Mac-n-Cheese 10

SALTS

Blend of gourmet salts selected to compliment everything from our prime steaks & seafood to appetizers, salads and pull apart bread.

PINK PEPPERCORN

Fresh chives, ground peppercorn, sea salt

PORCINI

Porcini powder, black pepper, red pepper flakes, sea salt, white sugar

COFFEE

Chili pepper, espresso ground, paprika, brown sugar, mustard, kosher salt, coriander, oregano, ginger