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PGA National Resort Launches New Menu at Ironwood Steak and Seafood

Signature Chef-Driven Restaurant Embraces Best in Palm Beach Food, Wine, Hospitality

(PALM BEACH GARDENS, Fla.) – PGA National Resort & Spa – home of the PGA TOUR Honda Classic, five championship courses and world-class amenities – announces the launch of a new menu at Ironwood Steak and Seafood, its signature chef-driven restaurant.

Providing a tantalizing dining experience, executive chef Gordon Maybury presents the highest quality ingredients, steaks and fresh Florida fish. Notable will be its “Tomahawk for Two” – a 32-ounce cross of Wagyu and Black Angus beef, dry-aged for 21 days -- cooked to perfection at 1,200 degrees in its state-of-the-art Vulcan 1200 broiler. The new menu highlights also include locally caught Wahoo, crab-stuffed Maine lobster and a raw bar complete with succulent shellfish and sashimi.

Ironwood Steak and Seafood boasts one of the most extensive wine lists in South Florida with over 350 top-shelf selections. The centerpiece of the dining room experience is a floor-to-ceiling wine room with over 1,000 bottles of the finest vintages from the world over. With its storied golf history it will also present wines produced by PGA TOUR golf legends Jack Nicklaus, Greg Norman, Ernie Els, Nick Faldo and Luke Donald.

“Ironwood Steak and Seafood offers one of the special dining experiences in Palm Beach,” says Joel Paige, Vice President and Managing Director. “While we’re best known as one of the world’s finest golf destinations, our superb cuisine, array of wines and unparalleled customer service put us on the map as a culinary destination of excellence.”

Accessible from the main lobby of the resort hotel and adjacent to the sophisticated iBAR, the new restaurant will have stylish new iron / wood menus, fine silverware and amber candle centerpieces. For customized dining up to 24 people may be seated in a private dining room and up to 70 in a semi-private space.

“My vision with the new menu for Ironwood Steak and Seafood is to create a modern American steakhouse using the finest quality ingredients from local Florida farms, day-boat fishermen and the best cattle ranches in the country, says Maybury. “Our goal is to awaken the senses by putting flair, passion and theater in the dining room.”

For more information about PGA National visit www.pgaresort.com or call (800) 533.9386.

About PGA National Resort & Spa

PGA National Resort & Spa is a national, premier golf vacation and meeting destination. The legendary 379-room Florida resort recently completed a \$65 million comprehensive revitalization, including a new front entrance, outdoor pool and pavilion, new chef-driven Ironwood Steak and Seafood restaurant and iBAR, as well as enhanced public areas, golf courses and landscaping.

PGA National Resort & Spa offers 90 holes of championship golf on five courses, including the famed Champion course, home to the PGA Tour's Honda Classic and past host of the Ryder Cup, PGA Championship and a litany of other prized professional golf tournaments.

Other distinguishing features include a 40,000 square-foot European Spa with 32 treatment areas and the exclusive "Waters of the World" outdoor mineral pools, a world-class 33,000 square-foot health-and-racquet club with 19 Har Tru tennis courts, 40,000 square feet of self-contained conference space and nine on-site restaurants and lounges.

Conveniently located within easy driving distances of major Florida population centers, the AAA Four Diamond resort is a 15-minute drive from Palm Beach International Airport (PBI), one hour from Fort Lauderdale-Hollywood International Airport (FLL) and 90 minutes from Miami International Airport (MIA).