



# IRONWOOD

STEAK & SEAFOOD

## STARTERS

STEAMED MUSSELS oven roasted tomatoes, fennel, white wine	13
BEEF CARPACCIO arugula, pecorino, truffle oil, black pepper, baguette	15
CHOPHOUSE CRABCAKE corn jalepeno remoulade, avocado crema	16
LOBSTER RAVIOLI sauce americane, asparagus, yogurt	15
CHARCUTERIE PLATE house cured meats, mustard, cornichons	15

## SOUP & SALAD

CHEF ARMANDO'S STEAK GUMBO steak, andouille sausage, okra	10
SHE CRAB jumbo lump, saffron, croutons	9
i WEDGE iceberg, nueske bacon, tomatoes, humbolt fog, ranch	9
CAESAR romaine, anchovies, parmesan, tomato	10
BEEFSTEAK TOMATO mozzarella, sherry vinegar, red onion	11

## RAW BAR

OYSTERS east coast – west coast (1/2 dozen)	MK	CLAMS middleneck (1/2 dozen)	MK
TUNA TARTARE avocado, jalapeno, pickled onion, bibb, orange	15	HAMACHI SASHIMI asian pico de gallo, micro cilantro	16
JUMBO SHRIMP COCKTAIL wasabi spiked cocktail sauce	17	SEAFOOD TOWER lobster tail, oysters, shrimp, crab, clams	48

## STEAK

*Vulcan 1200°*

FILET 8 oz barrel cut	36
HANGER 8 oz meyers all-natural	28
DELMONICO 16 oz creekstone farms	40
NEW YORK STRIP 12 oz meyers all-natural	39
18 oz dry-aged creekstone farms	49
BERKSHIRE PORK CHOP 16 oz	33
DRY-AGED KANSAS CITY 16 oz prime angus beef	48

## SEAFOOD

*Day boat fresh Florida*

TUNA orange soy, spicy mustard	32
WAHOO papaya habanero salsa, citrus butter	30
SWORDFISH sundried tomato tapenade	34
BLACKENED RED SNAPPER creole rice	29
SEARED DIVER SCALLOPS, DULCE DE LECHE creamy anson mills grits, popcorn rice, chili oil	30
BBQ GLAZED SALMON crispy onions	25
PAN ROASTED HALIBUT truffled bean salad	33

## Signature Selections

TOMAHAWK for two 32 oz wagyu-black angus beef	79	STEAMED 3LB. MAINE LOBSTER	72
PRIME PORTERHOUSE 24 oz	61	CRAB STUFFED 2LB. MAINE LOBSTER	52

## STEAK SAUCE

- béarnaise
- au poivre
- PGA steak sauce
- ironwood worcestershire
- chimichurri
- horseradish crema

## TABLE SALTS

- porcini
- pink peppercorn-herb
- coffee

## SIDES

Loaded Baked Potato	8	Garlic Creamed Spinach	8	Grilled Asparagus	8
Creamed Corn	8	Broccoli Rabe	8	Wild Mushroom Ragout	9
Boursin Mashed Potatoes	8	Short Rib Mac-N-Cheese	8	Bacon & Cheddar Creamy Anson Mills Grits	9

visit us online @ [www.ironwoodgrille.com](http://www.ironwoodgrille.com). For private dining reservations, please contact **karla bass** at: 561.627.4852

**armando galeas** – chef de cuisine

**WINE BAR**

**SPARKLING WINE / CHAMPAGNE**

Prosecco, Lunetta, Cavit, Italy (Split)	9
Chandon, Brut, Napa Valley (Split)	15
Perrier Jouet, Grand Brut, France (Split)	24
Moët & Chandon, Brut, France (Split)	25
Moët & Chandon, Rose, France (Split)	28

**WHITE WINE**

	GL	BTL
Chardonnay, PGA Resort, Private Label (375ml)	10	
Chardonnay, PGA Resort, Private Label	8	24
Chardonnay, Kim Crawford "Unoaked", New Zealand	10	30
Chardonnay, William Hill Estates, Central Coast	11	33
Chardonnay, MacMurray Ranch, Sonoma Coast	11	33
Chardonnay, Ferrari-Carano, Sonoma Valley	13	39
Chardonnay, Sonoma-Cutrer, Russian River	15	45
Chardonnay, Far Niente, Napa Valley	25	79

Sauvignon Blanc, Sterling Vineyards, Napa Valley	9	27
Sauvignon Blanc, Oyster Bay, New Zealand	10	30
Albarino, Abadia de San Campo, Spain	13	39
Sancerre, Chateau de Sancerre Blanc, France	16	51

Pinot Grigio, Ruffino "Lumina", Italy	8	24
Pinot Grigio, Santa Margherita, Italy	16	48

Rosé, Cape Bleue, Jean-Luc Colombo, France	9	27
Riesling, Hogue "Genesis", Washington	9	27
Blend, Sokol Blosser "Evolution", Oregon	12	36

**RED WINE**

Cabernet Sauvignon, PGA Resort Private Label (375ml)	10
Cabernet Sauvignon, PGA Resort Private Label	8 24
Cabernet Sauvignon, Simi, Alexander Valley	11 33
Cabernet Sauvignon, Black Stallion, Napa Valley	12 40
Cabernet Sauvignon, Louis Martini, Napa Valley	13 42
Cabernet Sauvignon, Newton, "Red Label," Napa	14 45
Cabernet Sauvignon, Robert Mondavi, Napa Valley	16 48
Cabernet Sauvignon, Mount Veeder, Napa Valley	18 56

Merlot, PGA Resort Private Label	8 24
Merlot, Markham, Napa Valley	15 45

Pinot Noir, Oyster Bay, Marlborough, New Zealand	9 27
Pinot Noir, Estancia, Monterey	10 30
Pinot Noir, MacMurray Ranch, Sonoma Coast	12 36
Pinot Noir, La Crema, Sonoma Coast	16 48

Zinfandel, Ravenswood, Sonoma Coast	10 30
Zinfandel, The Federalist, Dry Creek Valley	14 42
Shiraz, Peter Lehman, Clancy's, Australia	11 33
Syrah, Casa Lapostolle Cuvee Alexandre, Chile	13 39
Blend, Artesa "Elements", Napa Valley	11 33
Meritage, Newton Claret, Napa Valley	12 45
Meritage, Franciscan "Magnificat", Napa Valley	25 75

Chianti Classico Riserva, Santa Margherita, Italy	15 45
Super Tuscan, Villa Antinori, Italy	14 42
Malbec, Bodega Septima, Mendoza, Argentina	9 27

**COCKTAILS**

<b>iBAR SAKE TO ME CITRUS!</b>	14
Sobieski Vodka, sake, yuzu, lemonade, OJ, honey, splash of champagne	

<b>KEY LIME PIE</b>	12
Stoli Vanil, pineapple juice, liqueur 43, splash of cream, whip cream and fresh lime	

<b>ELIT MARTINI</b>	16
Stoli Elit Vodka served straight up and chilled with a lime wedge	

<b>PERFECT MARGARITA</b>	12
Milagro Silver Tequila, orange liqueur, sour mix, fresh lime, salted rim	

<b>MOJITO</b>	12
Bacardi Rum, fresh muddled mint, squeezed lime juice	

<b>CARAMEL APPLE PIE MARTINI</b>	12
Sobieski Karamel, sour apple pucker, butterscotch schnapps and a splash of cream	

<b>LEMON DROP</b>	12
Ketel One Citron, lemon juice, sugar rim	

<b>ORANGE CRUSH</b>	12
4 Orange Vodka, triple sec, orange juice	

<b>CUCUMBER GIN MARTINI</b>	14
Hendricks Gin and cucumber	

*Handcrafted Martinis*

<b>FRED &amp; GINGER NECTAR</b>	12
Absolut Ruby Red, agave nectar, splash of grapefruit juice, splash of chardonnay	

<b>JENN SWEET TEA MARTINI</b>	12
Sweet Tea Vodka, fresh squeezed lemon, sweet & sour, mint leaf	

<b>OPAL COSMO</b>	12
Stoli Razberi, triple sec, cranberry, fresh squeezed lime wedges	

<b>CHRISTINA'S CHOCOLATE-RAZ TINI</b>	12
Stoli Chocolat Razberi, Godiva White, chocolate swirl martini glass with fresh raspberry	

<b>STEVE MARTINI</b>	12
4 Orange Vodka, splash of OJ, cranberry, pineapple, dash of grenadine, slice of orange	

**BEERS**

DOMESTIC BOTTLE	IMPORTED BOTTLE
Coors Light 5	Guinness 7
Miller Lite 5	Peroni 6
Bud Light 5	Heineken Light 6
Budweiser 5	Heineken 6
Michelob Ultra 5	Amstel Light 6
O'Douls 5	Corona Light 6

ON TAP	FLA CRAFT BEERS & CIDER
Sam Adams 7	Cigar City Maduro 7
Stella Artois 7	Native Lager 7
Bud Light 6	Native 11 Brown 7
Land Shark 7	Monk in the Trunk 7
Yuengling 7	Cigar City Jai Alai 7
	Hurricane Reef Pale Ale 7
	John Kelly's Hard Cider 7
	Gnarly Barley (on tap) 7

18% service charge and 6% sales tax will be added to all guest checks