

AMERICAN BREAKFAST* 21.00
Two eggs cooked to order with hash browns, choice of bacon, sausage or ham and toast, choice of orange or grapefruit juice and freshly brewed coffee or tea

COLD SELECTIONS

SEASONAL FRUITS AND BERRIES 12.00
SMOKED SALMON 16.00
Toasted bagel, sliced tomatoes, onions
YOGURT PARFAIT 8.50
COLD CEREALS 6.00
TOAST OR BAGEL 4.00

TO ORDER, DIAL 77

All In-Room Dining Orders are subject to 7% State Tax, a Delivery Charge of \$3.00 and a Service Charge of 18%. The Service Charge includes gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOT SELECTIONS

PANCAKES 13.00
Blueberry, chocolate chip or plain
TRADITIONAL EGGS BENEDICT 14.00
Canadian bacon, toasted English muffin, hollandaise sauce
TWO EGGS ANY STYLE 15.00
Hash brown potatoes, bacon, chicken or pork sausage
EGG WHITE OMELET 16.00
Cider-cured bacon, baby spinach, mushrooms, hash browns
PALM TERRACE SCRAMBLE 14.00
Cage-free eggs, arugula, sun-dried tomatoes, artichoke hearts, chicken sausage, side of fresh fruit
CROISSANT FRENCH TOAST 14.00
Blueberry fondue, lemon anglaise
BELGIAN WAFFLES 14.00
Marshmallow crème, whipped cream
Add toppings: chocolate chip, banana, oreo, candied walnuts, blueberries 1.25
CHICKEN & WAFFLE 14.00
Fried chicken, two sunny-side up eggs, maple butter sauce

SIDES

BACON 5.00
HAM 5.00
CHICKEN SAUSAGE 5.00
BUTTERMILK PANCAKE 5.00
STEEL-CUT IRISH OATMEAL 10.00
Raisins, brown sugar, steamed milk



STARTERS

CHICKEN TENDERS 15.00
Honey mustard or BBQ served with fries
SPINACH & ARTICHOKE DIP 11.00
Wilted fresh baby spinach, hearts of artichoke, cream cheese, served with pita chips, house-fried chips, carrots and celery
add crab 8.00
CRISPY JUMBO WINGS 10.00
Hickory smoked BBQ or Buffalo
GRILLED QUESADILLAS 14.00
Choice of roasted Cajun chicken, marinated skirt steak, caramelized onions and peppers, cheddar and jack cheeses, salsa, guacamole, sour cream
sub lobster 4.00



SALADS

add chicken 7.00, steak 7.00, shrimp/salmon 8.00
iBAR CHOPPED SALAD 14.00
Crisp lettuce, smoked bacon, house-pickled vegetables, chopped egg, feta cheese, crisp garbanzo beans, jubilee tomatoes and choice of dressing: Garden ranch, balsamic or red wine vinaigrette
CAESAR 9.00
Crisp romaine hearts, shaved parmesan, herb croutons
BABY GREEN & FRESH PRODUCE SALAD 8.00
Baby greens, julienne carrots, shaved sweet red onion, jubilee tomato, cucumber, choice of dressing

PIZZA

FRANKIE AND JOHNNY'S PIZZA 15.00
12" hand-tossed cheese pizza
ADDITIONAL TOPPINGS 1.25

SANDWICHES

served with fries, chips or fruit
THE TRADITIONAL BURGER 15.00
Cheddar, lettuce, vine-ripened tomato, sweet red onion
ALL-BEEF GRILLED NY-STYLE HOT DOG 13.00
Buttered toasted roll
PGA CLUB SANDWICH 13.00
Turkey, lettuce, bacon, vine ripe tomatoes, toast
FISH TACOS 15.00
Blackened mahi mahi, flour tortilla, citrus crema, pepper-jack cheese, mango pico de gallo
MARINATED STEAK TACOS 14.00
Marinated skirt steak, flour tortilla, salsa fresco, pepper-jack cheese, cilantro cream sauce, charred corn salsa

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ENTRÉES

12 OZ. GRILLED RIBEYE STEAK FRITES 27.00
House-made steak sauce
ROASTED FREE-RANGE CHICKEN 20.00
Cheddar-scallion potato souffle, honey roasted baby carrots, tarragon vinegar
FETTUCCHINE BOLOGNESE 19.00
Shaved parmesan, grilled ciabatta
GNOCCHI 17.00
Arugula & artichoke, lemon pesto crema, roasted harvest
HARISSA SALMON 24.00
Sauté of dark greens, bacon lardons, shallot lemon and arugula mash



SIDES

SEA SALT-CRUSTED BAKED POTATO 6.00
FRENCH FRIES 6.00
WHIPPED POTATOES 6.00
STEAMED BROCCOLI 6.00
GRILLED ASPARAGUS 6.00

DESSERTS

DUTCH APPLE PIE 8.00
DECADENT CHOCOLATE CAKE 8.00
NY CHEESECAKE WITH RASPBERRY SAUCE 8.00
VANILLA OR CHOCOLATE HÄAGEN-DAZS ICE CREAM 8.00





IRONWOOD

STEAK & SEAFOOD

STARTERS

- CHOP HOUSE CRAB CAKE 16.00
Summer corn, bacon succotash, roasted poblano aioli
- WEDGE 13.00
Blue cheese-stuffed baby iceberg, bacon, heirloom tomato, buttermilk ranch, red onion
- ROASTED BABY BEET SALAD* 15.00
Pistachio crusted goat cheese, baby arugula, blood orange vinaigrette

STEAKS

- FILET MIGNON 8oz 43.00
- DELMONICO 18oz 46.00
- NEW YORK STRIP 51.00

Steak Sauces available upon request: Béarnaise, PGA steak sauce, chimichurri, au poivre, Ironwood Worcestershire, horseradish cream

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FRESH SEAFOOD

- CORIANDER CRUSTED AHI TUNA 35.00
Wasabi whipped potato, wakame, ponzu broth
- ROASTED GROUPER PICATTA 40.00
Local black grouper, roasted garlic whipped potato, wilted spinach, crispy caper, meyer lemon beurre blanc

SIDES

- IRONWOOD CORN 9.00
- ROASTED GARLIC MASHED POTATO 9.00
- WILD MUSHROOM RISOTTO 10.00
- CREAMED SPINACH 9.00

SPARKLING & WHITE WINES

	Glass	Bottle
Maschio, Prosecco, Italy	11	39
Chandon, Brut, Napa	15	57
Taittinger, Brut, Reims	58	105
Taittinger, Prestige Rosé, Reims		135
Vista Point, Chardonnay, California	10	38
Sequoia Grove, Chardonnay, Napa Valley	17	65
Oyster Bay, Sauvignon Blanc, New Zealand	11	42
Kim Crawford, Sauvignon Blanc, New Zealand	13	52
Vista Point, Pinot Grigio, California	10	38
Santa Margherita, Pinot Grigio, Alto Adige	16	60
Kung Fu Girl, Riesling	12	44

RED WINES

Vista Point, Cabernet, California	10	38
Roth, Cabernet, Alexander Valley	16	64
Vista Point, Merlot, California	10	38
St Francis, Merlot, Sonoma	12	44
Meiomi, Pinot Noir, Sonoma	12	46
Four Graces, Pinot Noir, Willamette Valley	15	56
Banfi, Chianti Classico	12	44
Trivento Reserve, Malbec, Mendoza	15	56
Chloe, Rosé, Central Coast	10	38
Whispering Angel, France	14	52



BEERS

- Budweiser, Bud Light 6.75
- Coors Light 6.75
- Miller Lite 6.75
- Corona 7.75
- Heineken 7.75
- O'Doul's NA 7.75

FLORIDA CRAFT BEER

- Due South Cat 3 IPA 7.75
- Due South Caramel Cream 7.75
- Funky Buddha Hop Gun IPA 7.75
- Islamorada Sandbar Sunday 7.75
- Islamorda Citrus Ale 7.75
- Salt Life Lager 7.75

KIDS' MENU

BREAKFAST 6:00AM – 11AM

- SCRAMBLED EGGS 8.00
Cheddar cheese and fruit cup
- PANCAKES 8.00
Buttermilk or chocolate chip
- FRENCH TOAST 8.00
Cinnamon French toast, syrup

ALL DAY 11:00AM – 11PM

- CHICKEN TENDERS 10.00
Honey mustard sauce
- MACARONI & CHEESE 10.00
- GRILLED CHEESE SANDWICH 10.00
French fries or fruit
- KID'S CHEESEBURGER 10.00
French fries or fruit
- HOT DOG 10.00
French fries or fruit
- KID'S PASTA 10.00
French fries or fruit
- KID'S BEVERAGES 4.00
Milk or chocolate milk | orange or apple juice | soft drinks



IN-ROOM DINING MENU

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