



## **A Cut Above the Rest**

South Walton, Fla. – Northwest Florida's longest standing AAA Four-Diamond Restaurant, Seagar's Prime Steaks & Seafood, has been extolled by critics as one of the finest dining destinations in the region. Located in the beachfront Hilton Sandestin Beach Golf Resort & Spa – the largest full-service resort along Northwest Florida's Gulf Coast – Seagar's blends its commitment to excellence with attentive service and exceptional menu offerings for an unforgettable dining experience.

Since the doors first opened in 1998, Seagar's has made service its number one priority. From the moment guests approach Seagar's entrance welcomed with a unique fire-and-water feature, until they receive their very last course from the open-theater kitchen, every detail of their evening is conducted by a full team of knowledgeable servers, overseen by captain service. Several menu options are even prepared tableside including, Steak Diane, Dover Sole, Caesar Salad and Seagar's signature Bananas Foster. A trademark of fine dining, tableside service adds flavor, freshness and flair to the overall dining experience.

Best known for its exceptional cuts of meat, 100 percent of Seagar's beef and lamb is graded prime, the highest designation of the eight grades given to beef and other meats by the U.S. government. With less than two percent of all beef produced in the United States earning this prime designation, guests at Seagar's are sure to enjoy the finest meat at every dining experience. The Seagar's steak menu offers filet mignon, rib eye, porterhouse and New York strip which are broiled at 1000° to seal in all juices and flavor. Seagar's also offers steaks with a variety of preparations, including au poivre, topped with Maytag blue cheese and bacon, in addition to Oscar style.

Seagar's steaks are accompanied by a menu full of fresh seafood dishes influenced by locally-sourced Gulf seafood and shellfish, as well as, fish delivered fresh daily from global waters. With the introduction of new, out-of-the-box seafood creations to the menu, the culinary team at Seagar's expects the seafood menu to match the excellent steak selections the restaurant currently serves.

"The difference between a good dish and an outstanding dish comes from the restaurant's investment in quality and local products," said Seagar's executive chef Lee Guidry.

“At Seagar’s, we stress sourcing local and organic products. From basic ingredients to seasonal items, everything we use to prepare our menu items is fresh, and 99 percent comes from our own backyard.”

To complete any meal, whether it is steak or seafood, the knowledgeable staff at Seagar’s can also recommend a wine from the restaurant’s more than 600-label collection to best accentuate the selected dish, causing a sensory experience like no other.

For more information, or to make a reservation, call 850-622-1500, or visit [Seagars.com](http://Seagars.com).

- Seagar’s Prime Steaks & Seafood -

**MEDIA CONTACT:**

Sarah Weaver, Hayworth Public Relations  
386-677-7000 x 5 / [sarah@hayworthpr.com](mailto:sarah@hayworthpr.com)