
PGA Tour Grill tees up at LAS

By **Rick Lundstrom** on July, 9 2014 | Airline & Terminal News



The latest dining addition at Las Vegas McCarran International Airport is the golf themed PGA Tour Grill operated by HMSHost.

This is the third PGA Tour Grill location to open in a partnership with HMSHost and the PGA Tour. Locations at San Diego International Airport and Honolulu International Airport opened last month.

“As one of the country’s top golf destinations, Las Vegas presented the perfect landscape to continue our partnership with the PGA Tour,” said Anthony Alessi, Vice President of Business Development at HMSHost, in today’s announcement. “We are excited to continue growing the PGA Tour Grill restaurant experience and bringing it to more travelers in the future.”

Located in the airport’s Terminal 3, PGA Tour Grill opened Saturday, June 28. As an annual stop on the PGA Tour, Las Vegas is a destination spot for golfers from around the country. The walls are covered with flat screen televisions, memorabilia and tributes to the local golf history.

The PGA Tour Grill’s menu includes selections with quinoa, beans, arugula, and pomegranate. The Power Salad, is made with quinoa, garbanzo beans, edamame, fresh herbs, sunflower seeds, grilled red pepper, red grapes, butter lettuce cups and a champagne vinaigrette; and the Mediterranean salad with baby arugula, shaved asiago, roasted tomato relish, red and yellow pepper, glazed walnuts, roasted artichokes and fennel and balsamic vinaigrette. The Power Burger, is made with ground turkey, topped with fresh herbs and sea salt, baby arugula, fresh tomato, red onion jam and PGA TOUR Grill’s signature low-fat sauce.

PGA Tour Grill also offers specialty cocktails like the Grey Goose 19th Hole, the Big Dog (a combination of Maker’s Mark, peach puree, Canton Ginger Liqueur, iced tea and ginger beer) and the West Coast Swing (Hangar One Wild Blueberry vodka, raspberry syrup, lemon juice and Sprite).