



## PREGAME

### HOUSEMADE SOUP OF THE DAY • 9

#### GARDEN SALAD • 10

Baby organic lettuces, parmesan reggiano cheese, marinated artichokes & baby heirloom tomatoes tossed in balsamic vinaigrette with garlic crostini

#### KALE & CHOPPED ROMAINE CAESAR • 11

Kale & chopped romaine lettuce tossed with our Caesar dressing, garlic crostini & shaved parmesan reggiano cheese

#### WEDGE SALAD • 13

Iceberg wedge, pickled red onion, baby heirloom tomatoes, applewood smoked bacon & garlic crostini with blue cheese dressing & Shaft's blue cheese crumbles

#### KALE & QUINOA SALAD • 12

Chopped kale & black quinoa with seasonal berries & golden raisins tossed in strawberry balsamic vinaigrette with toasted pecans & shaved parmesan reggiano cheese

#### SIGNATURE STADIUM SALAD • 13

Arugula & shaved Brussels sprouts tossed in citrus honey vinaigrette with sliced Fuji apple, toasted pecans & crumbled goat cheese

#### KICK IT UP

ADD GRILLED SHRIMP 3 EACH

ADD GRILLED SALMON\* 12

ADD GRILLED LAMB CHOP\* 5 EACH

ADD CRAB MEAT 9

ADD GRILLED CHICKEN BREAST 7

ADD LOBSTER 15

### SHRIMP & ANDOUILLE SAUSAGE GUMBO • 11

Served with steamed white rice

### EMERIL'S NEW ORLEANS BBQ SHRIMP • 16

Served with herb focaccia bread & fresh chives

### TUNA POKE CHIPS\* • 17

Fresh Hawaiian ahi tuna & avocado tossed in a ponzu vinaigrette, crispy wonton chips with drizzles of spicy chinese mustard & wakame seaweed salad

### FRESH SHUCKED OYSTERS ON THE HALF SHELL\* • 19

½ dozen seasonal oysters served with Emeril's kicked up cocktail sauce, lemon & saltines

### CREAMY SPINACH & ARTICHOKE DIP • 10

Served hot with toasted flatbread & tortilla chips

ADD CRAB MEAT 9

### GRILLED MARINATED NEW ZEALAND LAMB LOLLICHOPS\* • 21

Housemade pickled chow chow vegetable salad & Creole mustard.

### ARTISANAL CHARCUTERIE & CHEESE BOARD • 28

Domestic artisanal cured meats & cheeses with housemade pickles, toasted crostini, fig jam, Creole mustard & seasonal berries

## STADIUM CLASSICS

### SIGNATURE STADIUM CHICKEN WINGS • 15

Your choice of Buffalo wing sauce, smoky BBQ, spicy Sriracha, or Thai chili with celery & carrot sticks, housemade ranch or creamy blue cheese dressing

### WARM BAVARIAN PRETZEL • 13

Served with our kicked up cheesy beer sauce

### CHILI CHEESE WEDGES • 13

Housemade beef & bean chili over crispy French fries topped with Poblano infused cheddar cheese sauce, pico de gallo, sour cream & green onions

### STADIUM CHEESE NACHOS • 14

Crispy tortilla chips layered with Poblano infused cheddar cheese sauce, melted shredded cheddar & pepper Jack cheese, black beans, guacamole, pico de gallo, sour cream & jalapeños

ADD GREEN CHILI CHICKEN 3

ADD GREEN CHILI PORK 3

### CREOLE SHRIMP COCKTAIL • 16

Spicy Creole boiled shrimp with a kicked up cocktail sauce & lemon parsley salad

### FRESH HAND CUT CALAMARI • 16

Crispy fried calamari served with grilled lemon & housemade marinara topped with fresh chives

### SPICY CANDIED BACON • 13

Cayenne & brown sugar spiced candied bacon topped with bourbon maple syrup & fresh chives

### ROASTED SHISHITO PEPPERS • 10

Pan roasted shishito peppers, citrus sea salt & lime wedges

## HAND TOSSED PIZZA

### CLASSIC MARGHERITA • 18

Fresh mozzarella, sliced vine ripe tomatoes, oregano, micro basil & parmesan cheese with housemade marinara

### BBQ CHICKEN • 19

Roasted chicken, mozzarella cheese, red onion, cilantro & housemade smoky BBQ sauce

### SPICY ITALIAN SAUSAGE & PEPPERONI • 19

Mozzarella cheese & housemade marinara, oregano, micro basil & parmesan cheese

### CRUMBLED SPICY MEATBALL • 19

Mozzarella cheese, pepperoncini, oregano, red chili flakes, chives & parmesan cheese with housemade marinara

## SIDELINE FAVORITES

### CREOLE SEASONED HOUSEMADE POTATO CHIPS • 4

### CREOLE SEASONED FRENCH FRIES • 7

### SWEET POTATO FRIES & CINNAMON SUGAR DIPPING SAUCE • 8

### ONION RINGS • 8

### FRIED BRUSSELS SPROUTS & BALSAMIC • 10

### GRILLED ASPARAGUS • 12

### TRUFFLE PARMESAN FRENCH FRIES & FOIE GRAS BLACK TRUFFLE AIOLI • 12

\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



## STARTING LINEUP

Served with Creole seasoned French fries or side salad.

### STADIUM BURGER\* • 15

½ pound patty of our own blended Angus beef served with lettuce, tomato & red onion. *Choice of cheese:* Tillamook cheddar, gruyere, 3 chile pepper gouda, provolone, or American on a toasted brioche bun

#### KICK IT UP

FRIED EGG\* 2

CARAMELIZED ONIONS 2

SAUTÉED MUSHROOMS 2

CRUMBLLED BLUE CHEESE 2

PICKLED JALAPEÑOS 2

APPLEWOOD SMOKED BACON 3

FRESH AVOCADO 3

CANDIED BACON 6

DOUBLE STACK ANGUS BURGER\* 7

### CREOLE BURGER\* • 19

½ pound patty of our own blended Angus beef topped with traditional Louisiana Andouille sausage, caramelized onions & 3 chile pepper gouda cheese with a spicy garlic mayo on a toasted brioche bun

### FOIE GRAS BURGER\* • 29

½ pound patty of our own blended Angus beef topped with seared foie gras, sautéed mushrooms & caramelized onions with a foie gras black truffle aioli on a toasted brioche bun

### THE BRUISER\* • 26

2 x ½ pound patties of our own blended Angus beef topped with American & cheddar cheeses, applewood smoked bacon, jalapeño & housemade smoky BBQ sauce garnished with onion rings

### EMERIL'S BLACK ANGUS PRIME RIB SANDWICH\* • 26

Shaved Black Angus prime rib on ciabatta with provolone cheese, arugula, caramelized onion, portobello mushroom with black pepper horseradish aioli & truffle parmesan French fries

### SLOW COOKED BBQ BEEF BRISKET SANDWICH • 16

Beef brisket topped with creamy Creole mustard coleslaw, smoky BBQ sauce & fried spicy pickles on a toasted brioche bun

### GRILLED MARINATED CHICKEN SANDWICH • 15

Seasoned chicken breast topped pesto mayo, mozzarella cheese, sliced tomato & balsamic on griddled ciabatta bread

### SPICY MEATLOAF PO'BOY • 15

Chef Emeril's housemade meatloaf & provolone cheese on a traditional hoagie bun "dressed" with lettuce, pickle & tomato with black pepper mayonnaise

### NEW ORLEANS CLASSIC SHRIMP PO'BOY • 17

Griddled shrimp on a traditional hoagie bun "dressed" with lettuce, pickle, tomato & mayonnaise

### LOBSTER GRILLED CHEESE • 24

Sautéed lobster on griddled Texas toast with provolone & boursin cheese

### IMPOSSIBLE BURGER • 16

Plant based burger served with lettuce, tomato & red onion. *Choice of cheese:* Tillamook cheddar, gruyere, 3 chile pepper gouda, provolone, or American on a toasted brioche bun

## GAME TIME

### SHRIMP & CHICKEN JAMBALAYA PASTA • 26

Traditional Louisiana Andouille sausage, chicken, shrimp & penne pasta tossed in a Creole parmesan cream

### GRILLED BARBECUED SALMON\* • 28

On roasted baby red potatoes, Andouille hash & crispy onions with Emeril's housemade Worcestershire

### PEPPER SEARED AHI TUNA\* • 32

On haricot vert, wild mushrooms, sweet corn & black quinoa with a charred tomato vinaigrette & balsamic glaze

### LITTLENECK CLAMS • 20

Andouille sausage & roma tomatoes with saffron white wine broth, fresh chopped parsley & grilled french bread

### FISH & CHIPS • 19

Beer battered fresh cod fillets, crispy French fries, Shaft's blue cheese coleslaw with lemon caper tartar sauce & malt vinegar

### BUTTERMILK FRIED CHICKEN • 21

With our buttermilk waffle, vanilla honey butter & Crystal hot sauce syrup

### SPICE RUBBED BABY BACK RIBS • 28

Full rack BBQ pork ribs served with Creole mustard coleslaw & housemade jalapeño cornbread muffins

½ RACK OF BBQ PORK RIBS 15

### CHAR GRILLED 16 OZ. BEEF RIBEYE STEAK\* • 44

With herb roasted baby red potatoes, applewood smoked bacon & Emeril's housemade Worcestershire sauce

#### KICK IT UP

ADD FOIE GRAS\* 18

ADD SAUTÉED MUSHROOMS 2

ADD CARAMELIZED ONIONS 2

ADD CRUMBLLED BLUE CHEESE 2

ADD CRAB MEAT 9

ADD GRILLED SHRIMP 3 EACH

ADD LOBSTER 15

## SWEET VICTORY

### EMERIL'S BANANA CREAM PIE • 12

Graham cracker crust, caramel sauce, chocolate shavings & fresh whipped cream

### NEW ORLEANS BREAD & BUTTER PUDDING • 9

Bread pudding with a warm whiskey crème Anglaise & fresh whipped cream

### NEW YORK STYLE CHEESECAKE • 10

Graham cracker crust & fresh whipped cream topped with your choice of fresh berries & sauce, caramel & candied pecans, or our housemade chocolate sauce

### PEANUT BUTTER PIE • 9

Graham cracker crust, housemade chocolate sauce, honey roasted peanuts, chocolate shavings & fresh whipped cream

### GLUTEN FREE DOUBLE CHOCOLATE BROWNIE SUNDAE • 9

Vanilla ice cream, housemade chocolate sauce, candied pecans & fresh whipped cream

## CHEF de CUISINE – SCOTT PAJAK

### GLUTEN FREE OPTIONS

Gluten free burger bun or iceberg lettuce for sandwiches. French fries are gluten free. Ask your server for any further needs.

\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.