

STADIUM®

STARTING LINEUP

Homemade Soup of the Day	7
Side Salad	7
Mixed greens, parmesan cheese and cherry tomatoes tossed in a balsamic vinaigrette with toasted croutons	
Stadium Salad	10
Young arugula and red onion tossed in baked apple honey vinaigrette with toasted pecans and crumbled goat cheese	
Grilled Chicken Caesar Salad	14
Romaine lettuce tossed in creamy Caesar dressing with sourdough croutons and shaved parmesan reggiano cheese	
Wedge Salad	11
Iceberg wedge, red onion, grape tomatoes, applewood smoked bacon and toasted croutons with creamy blue cheese dressing	
Caprese Salad	10
Seasonal tomatoes, fresh mozzarella cheese, with extra virgin olive oil, fresh basil and balsamic syrup	

STADIUM CLASSICS

Buffalo Chicken Wings	15
Emeril's wing sauce, served with celery and carrots, homemade Ranch or blue cheese dipping sauce	
Cheesy Beer & Pretzels	10
The ultimate cheese dip: three cheeses, diced tomatoes and roasted jalapeños served with warm soft baked pretzels	
Creole-Boiled Shrimp Cocktail	16
Four Creole spice boiled & chilled shrimp served with kicked up cocktail sauce	
Chili Cheese Fries	12
Homemade beef and bean chili over crispy French fries topped with cheese sauce, diced onion, tomato and sour cream	
Grilled Chicken or BBQ Pork Nachos	14
Crispy tortilla chips layered with cheese sauce and black beans served with guacamole, pico de gallo, sour cream and jalapeños	
Fresh Crudité Platter	10
Broccoli, cauliflower, carrot sticks, celery sticks and cherry tomatoes served with creamy buttermilk ranch dressing	
Mediterranean-Style Hummus	9
Served with rosemary infused olive oil and toasted pita bread	

HAND-TOSSED PIZZA

Three Cheese	15
Mozzarella, parmesan and cheddar cheese with tomato sauce	
Italian Sausage & Pepperoni	17
Mozzarella and cheddar cheese and tomato sauce	
BBQ Chicken	17
Grilled chicken, smoked gouda, mozzarella cheese, red onion, cilantro and homemade BBQ sauce	
Roasted Mushroom	16
Sun-dried tomato, caramelized onion, mozzarella cheese and tomato sauce with fresh basil	

CATCH OF THE DAY

Emeril's New Orleans BBQ Shrimp	16
Served with rosemary Focaccia bread	
Tuna Poke Chips	14
Fresh diced Ahi tuna and avocado tossed in a ponzu vinaigrette on crispy wonton chips with drizzles of spicy Chinese mustard and wakame salad	
Blue Crabmeat, Spinach & Artichoke Dip	14
Served hot with toasted pita chips	
Tortilla-Crusted Crab Cake	15
Served on spicy avocado mousse with black bean, corn and tomato salsa	
Oyster Po Boy	16
Fried oysters on New Orleans French Bread "dressed" with lettuce, tomato and Creole mayonnaise	
Shrimp Po Boy	16
Griddled shrimp on New Orleans French Bread "dressed" with lettuce, tomato and Creole mayonnaise	
Fish and Chips	16
Beer-battered Cod, crispy steak fries, blue cheese slaw served with lemon caper tartar sauce and malt vinegar	
Grilled Atlantic Salmon	24
Served with panzanella salad of artichokes, sun-dried tomatoes, arugula, focaccia bread tossed in lemon basil vinaigrette	

STADIUM®

EMERIL'S STEAK BAM'WICH 27

Grilled and juicy prime 8 oz. sirloin on homemade herb focaccia, dressed with blue cheese slaw, balsamic-braised red onions and Emeril's signature steak sauce, served with truffle parmesan potato wedges

BURGERS AND SANDWICHES

Served with French fries

Stadium Burger 14
½ pound Angus beef cooked to order, served with lettuce, tomato and red onion on a toasted bun
Choose a cheese: Aged Cheddar, Provolone, Swiss or American

KICK IT UP

Fried Egg 2
Caramelized Onions 2
Sautéed Mushrooms 2
Homemade Chili 3
Applewood Smoked Bacon 3
Fresh Avocado 3
Guacamole 5
Double Stack Angus Burger 7

BBQ Pork Sandwich 13
Slow-cooked pulled pork with creamy Creole mustard coleslaw, tangy BBQ sauce and fried pickles on a toasted potato bun

Classic Reuben 14
Shaved corned beef, Swiss cheese and sauerkraut with creamy Russian dressing on griddled rye bread

Stadium Club 16
Turkey, ham, crisp applewood smoked bacon, cheddar cheese, lettuce, tomato and mayonnaise on your choice of white, wheat, rye or sourdough toast

French Dip 19
Slow roasted and shaved prime rib, caramelized onions, provolone cheese with truffle mushroom aioli on New Orleans French bread

Grilled Chicken Sandwich 15
Chicken breast, sliced ham and Swiss cheese with honey mustard dressing on toasted potato bun

Chicken and Avocado Wrap 13
Grilled chicken, applewood smoked bacon, lettuce, tomato, cheddar cheese with charred tomato dressing

MAIN EVENT

Pan-Seared Chicken Breasts 24
Served with andouille sausage and smoked ham jambalaya

Spice-Rubbed Baby Rack Ribs 26
Full rack BBQ pork ribs served with Creole mustard coleslaw and homemade jalapeño cornbread

Grilled Filet 34
6 oz. fillet, roasted garlic smashed potatoes, grilled asparagus served with fresh herb butter and Emeril's signature steak sauce

Surf & Turf add 12
Add Three Jumbo Grilled Shrimp

Grilled Ribeye 30
14 oz. ribeye, stacked "Brew City" onion rings with Emeril's homemade Worcestershire sauce

SIDES

French Fries 5
Creole Mustard Coleslaw 5
Sweet Potato Fries &
Cinnamon Sugar Dipping Sauce 6
Onion Rings 7
Market Vegetable 7
Andouille Sausage Jambalaya 9

SWEET VICTORY

Emeril's Banana Cream Pie 9
Graham cracker crust, caramel sauce, chocolate shavings and fresh whipped cream

Double Chocolate Brownie Sundae 8
Vanilla ice cream, chocolate sauce, candied walnuts and fresh whipped cream

Shake or Root Beer Float and Cookies 7
Vanilla, chocolate, coffee or strawberry ice cream shake or root beer float served with warm chocolate chip cookies

New York Style Cheesecake 8
Graham cracker crust and fresh berries

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.

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