



PREGAME

HOMEMADE SOUP OF THE DAY • 9

GARDEN SALAD • 10

Baby organic lettuces, parmesan cheese, carrot, cucumber & grape 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.

ASIAN SALAD • 12

Julienne napa & red cabbage, carrot, cucumber, edamame, green onion & toasted cashews tossed in sesame soy vinaigrette topped with crispy ramen noodles.

WEDGE SALAD • 12

Iceberg wedge, pickled red onion, cherry tomatoes, applewood smoked bacon & garlic crostini with creamy Shaft's blue cheese dressing.

KALE & QUINOA SALAD • 12

Chopped kale & black quinoa with seasonal berries & golden raisins tossed in citrus vinaigrette with toasted pecans & shaved parmesan reggiano.

SIGNATURE STADIUM SALAD • 13

Organic arugula & shaved Brussels sprouts tossed in lemon honey vinaigrette with sliced Fuji apple, toasted pecans & crumbled goat cheese.

ADD GRILLED SHRIMP • 2.50 EACH

ADD GRILLED LAMB CHOP* • 5 EACH

ADD GRILLED CHICKEN BREAST • 7

ADD GRILLED SALMON* • 11

ADD CRAB MEAT • 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.

CREAMY SPINACH & ARTICHOKE DIP • 10

Served hot with toasted flatbread & tortilla chips.

ADD CRAB MEAT • 7

GRILLED MARINATED NEW ZEALAND LAMB LOLLICHOPS* • 20

Homemade pickled chow chow vegetable salad & Creole mustard.

ARTISANAL CHARCUTERIE BOARD • 19

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

ADD BRIE, SHARP CHEDDAR & BOURSIN CHEESE • 9

STADIUM CLASSICS

SIGNATURE STADIUM CHICKEN WINGS • 15

Your choice of Emeril's Buffalo wing sauce, smoky BBQ, spicy Sriracha, or Thai chili with celery & carrot sticks, homemade ranch or Shaft's blue cheese dressing.

WARM BAVARIAN PRETZEL • 13

Served with our kicked up cheesy beer sauce.

CHILI CHEESE WEDGES • 13

Homemade 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.

HAND CUT CALAMARI • 15

Crispy fried calamari topped with peppadew relish & yuzu aioli.

SPICY CANDIED BACON • 12

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

ROASTED SHISHITO PEPPERS • 10

Pan roasted Shishito peppers, sea salt & lime wedges.

HAND-TOSSED PIZZA

CLASSIC MARGHERITA • 18

Fresh mozzarella, sliced vine ripe tomatoes, micro basil & parmesan cheese with homemade marinara.

BBQ CHICKEN • 19

Roasted chicken, mozzarella cheese, red onion, cilantro & homemade BBQ sauce.

SPICY ITALIAN SAUSAGE & PEPPERONI • 19

Mozzarella cheese & homemade marinara, micro basil & parmesan cheese.

ASK YOUR SERVER ABOUT OUR PIZZA OF THE MONTH

SIDELINE FAVORITES

CREOLE SEASONED FRENCH FRIES • 7

SWEET POTATO FRIES & CINNAMON SUGAR DIPPING SAUCE • 8

ONION RINGS • 8

FRIED BRUSSELS SPROUTS & BALSAMIC GLAZE • 9

GRILLED ASPARAGUS • 11

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



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, or American on a toasted brioche bun.

KICK IT UP

FRIED EGG* • 2

CARAMELIZED ONIONS • 2

SAUTÉED MUSHROOMS • 2

CRUMBLÉD BLUE CHEESE • 2

PICKLED JALAPEÑOS • 2

APPLEWOOD SMOKED BACON • 3

FRESH AVOCADO • 3

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* • 27

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.

EMERIL'S BLACK ANGUS PRIME RIB SANDWICH* • 26

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

SLOW COOKED BBQ BEEF BRISKET SANDWICH • 15

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

SPICY MEATLOAF SANDWICH • 15

Chef Emeril's homemade meatloaf & fontina cheese on traditional French bread "dressed" with lettuce, pickle & tomato with black pepper mayonnaise.

GRILLED MARINATED CHICKEN SANDWICH • 15

Southwest seasoned chicken breast topped with Pico de Gallo, guacamole & jalapeño lime aioli on griddled ciabatta bread.

NEW ORLEANS CLASSIC SHRIMP PO BOY • 17

Griddled shrimp on traditional French bread "dressed" with lettuce, pickle, tomato & mayonnaise.

LOBSTER GRILLED CHEESE • 24

Sautéed lobster on griddled Texas toast with fontina & boursin cheese.

GAME TIME

EMERIL'S BUTTERMILK FRIED CHICKEN • 21

with our jalapeño cornbread waffle, vanilla honey butter & Crystal hot sauce syrup.

SPICE RUBBED BABY BACK RIBS • 28

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

½ RACK OF BBQ PORK RIBS • 15

PEPPER SEARED AHI TUNA* • 32

Salt & pepper seared ahi tuna with bell pepper, edamame, mushroom & cabbage slaw with a sweet soy glaze & a seared sushi rice cake.

CHAR GRILLED 16 OZ. BEEF RIBEYE STEAK* • 43

With herb roasted baby red potatoes, Applewood smoked bacon & Emeril's homemade Worcestershire sauce.

SHRIMP & CHICKEN JAMBALAYA PASTA • 26

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

GRILLED ATLANTIC SALMON* • 26

On haricots verts, wild mushrooms, sweet corn & black quinoa tossed with a herb vinaigrette & drizzled balsamic glaze.

SPICY ITALIAN SAUSAGE & GUANCIALE PASTA • 25

Sautéed spicy Italian sausage & Guanciale with San Marzano tomato sauce, fresh chopped parsley & linguini pasta topped with shaved parmesan Reggiano cheese.

FISH & CHIPS • 19

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

SWEET VICTORY

EMERIL'S BANANA CREAM PIE • 10

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

NEW ORLEANS BREAD & BUTTER PUDDING • 8

Warm whiskey crème Anglaise & fresh whipped cream.

NEW YORK STYLE CHEESECAKE • 9

Graham cracker crust & fresh whipped cream topped with your choice of fresh berries & sauce, caramel & candied pecans or maple infused whiskey chocolate sauce.

SHAKE & COOKIES OR ROOT BEER FLOAT • 7

Vanilla, chocolate, coffee, or strawberry ice cream shake or root beer float served with warm chocolate chip cookies.

KICK IT UP A NOTCH & ADD A SHOT • EXTRA CHARGE

GLUTEN FREE DOUBLE CHOCOLATE • 8 BROWNIE SUNDAE

Vanilla ice cream, maple infused whiskey chocolate sauce, candied pecans & fresh whipped cream.

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.