

M E N U



# LEVEYS

2014  
—  
2015

Levy Restaurants



# WELCOME

TO THE 2014 SEASON AT THE SCOTTRADE CENTER

Executive Chef Jeff Seaborn welcomes you to the 2014 season at Scottrade Center! We look forward to an action packed season filled with great games and delicious food and refreshing beverage. Our team of chefs has created a menu featuring a selection of chef designed packages including regional and local favorites.

Of course you'll find your favorite and classic game/event-day fare, but we'd love to tempt your taste buds with some of our newest creations including the It's Showtime Package, Brunch Package perfect for early events or a late day fun feast, the Signature Wrap Trio, Hearty Chili Trio along with new locally sourced items on the Farm to Fork menu. Looking to add a nosh everyone will cheer for, try the Meat and Cheese basket to start the festivities.

Looking for other event ideas? Hop online for chef specials, beverage pairing recommendations and more.

Visit us online at [www.e-levy.com/scottradecenter](http://www.e-levy.com/scottradecenter) to pre-order. Of course, you may also contact your Guest Relations Representative with any questions by calling 314-622-5443 or sending an e-mail to [cmccullough@levyrestaurants.com](mailto:cmccullough@levyrestaurants.com).

Before we kick-off the new season, please check out the "The Scoop" section in the back of the menu where you'll find all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2014 season. In the meantime, please don't hesitate to contact me directly at 314-552-4510, with any questions or comments.

Steve Walsh  
Director of Operations



[WWW.E-LEVY.COM/SCOTTRADECENTER](http://WWW.E-LEVY.COM/SCOTTRADECENTER)

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SPECIALS

PREVIEW  
NEW ITEMS

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UPDATES

BEVERAGE  
PAIRINGS

+ MUCH MORE



# CHEF-DESIGNED GAME DAY MENUS



**OUR EXECUTIVE CHEF, JEFF SEABORN,**  
has designed several game-day menus with the perfect blend of flavors to make ordering easy. In addition to the classic barbecue and traditional game-day favorites, you'll see a farm to fork package featuring local, sustainable items, along with vegetarian and vegan samplers to complement your selections.

// GASTRO GRUB PACKAGE \_\_\_\_\_

// IT'S SHOWTIME PACKAGE \_\_\_\_\_

// BRUNCH PACKAGE \_\_\_\_\_

// STEAKHOUSE PACKAGE \_\_\_\_\_

// SMOKED BARBECUE \_\_\_\_\_

// FAN FAVORITES \_\_\_\_\_

// MVP \_\_\_\_\_

// HALL OF FAME \_\_\_\_\_

// THE ST. LOUIS PACKAGE \_\_\_\_\_

// FARM TO FORK \_\_\_\_\_

// VEGETARIAN GAME-DAY SAMPLER \_\_\_\_\_

// VEGAN GAME-DAY SAMPLER \_\_\_\_\_

**PACKAGES**

A LA CARTE

CHEERS

THE SCOOP



## **GASTRO GRUB PACKAGE**

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 49.95 PER PERSON

### **COMFORT FOOD WITH A GOURMET SPIN.**

#### **GASTRO SNACKS**

Assorted pickles, smokey bacon, marinated olives and flatbread chips.

#### **BAKED POTATO FRIES**

Giant crispy Idaho wedges served loaded with spicy BBQ Sauce.

#### **ARTISANAL CHEESE FONDUE**

Select blend of our favorite cheeses, craft beer and seasonings. Served with smoked sausage, broccoli florets and pretzel bread croutons.

#### **CHOPPED "ICEBOX" SALAD**

Salami, Mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing.

#### **TWO FOOT TWO PIG BLT**

Roasted pork, smoked bacon, baby berg lettuce, beef steak tomatoes and spicy mustard mayo spread served on a crunchy baguette.

#### **FIRE-ROASTED TOP SIRLOIN**

Hand carved and served with atomic horseradish aioli, chimichurri and sweet onion au jus.

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**



## IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 49.95 PER PERSON

### ITALIAN ROPE SAUSAGE

Carve as much or as little as you choose of this fire-roasted Italian Sausage. Served with giardiniera, hoagie rolls, grilled peppers and onions and spicy mustard.

### COLOSSAL MEATBALL

Softball sized meatballs, simmering in housemade marinara and served with shaved Parmesan.

### SEASONED BOTTOMLESS POPCORN

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions (and some celery sticks to munch on!) and zesty chili lime.

### PRETZEL BITES WITH ASSORTED DIPS

Warm, salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive; spiced stout mustard; jalapeño beer cheese; and chocolate peanut butter.

### TWISTED TATER CHIPS

Twisty, turny, crunchy housemade chips with fried onion dip.

### GARBAGE SALAD GRINDER

Salami, Mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette.

### GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.

### ENDLESS GAME DAY HOT DOGS

We'll keep bringing them as long as you keep eating them. Served with your favorite hot dog condiments.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

05  
FIVE



## ST. LOUIS BLUES BRUNCH PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 44.95 PER PERSON

### BANANA WALNUT FRENCH TOAST

French toast stuffed with bananas and mascarpone and coated with cinnamon sugar; warm maple syrup on the side.

### EGG FRITTATA

Spinach, feta cheese and roasted red pepper.

### SLOW-SMOKED BRISKET HASH

Slow-smoked brisket with roasted potatoes.

### SEASONAL VEGETABLE HASH

Roasted in-season vegetables.

### GRIDDLED BREAKFAST MEATS

Grilled chicken sausage, ham and thick cut bacon.

### ASSORTED BREAKFAST PASTRIES

Danish, cinnamon rolls and flaky croissants with sweet cream butter and raspberry jam.

### FRESH SEASONAL FRUIT

### FRENCH TOAST CASSAROLE

With strawberries and marscapone

### FRESH SQUEEZED ORANGE JUICE

### FRESH SQUEEZED GRAPEFRUIT JUICE

### BLOODY MARY BAR UPGRADE

A big bold upgrade sure to complement this brunch package!

Featuring two pitchers of Bloody Mary with beef straws, celery, grilled asparagus, cherry tomatoes, cucumbers, pickles, cocktail onions, green olives, fresh dill, fresh cilantro, crisp bacon, cheese and horseradish.

105.00 for two pitchers

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



## STEAKHOUSE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 69.95 PER PERSON.

A CLASSIC STEAKHOUSE PACKAGE FEATURING PRIME FILET, COLOSSAL BAKED POTATOES AND TRADITIONAL CREAMED SPINACH.

### CHILLED JUMBO SHRIMP COCKTAIL

Classic, "old school" cocktail sauce with horseradish.

### FILET MIGNON

Herb oil-marinated and grilled, served with classic Béarnaise sauce.

### SPICY BBQ'D NIMAN RANCH PORK CHOP

Housemade apple sauce and grilled Italian-style peppers.

### CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, Kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed with a herb vinaigrette.

### COLOSSAL DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar cheese.

### CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce.

THIS CLASSIC STEAKHOUSE PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BOLD RED WINES.

### SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

65.00

### LEVIATHAN 'LEVIATHAN' RED BLEND, CALIFORNIA

85.00

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

07  
S E V E N





## SMOKED BARBECUE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 46.95 PER PERSON

THE PERFECT COMPLEMENT TO A GREAT DAY AT THE STADIUM.

### SLOW-SMOKED SHORT RIBS

Slowly smoked short ribs in our signature Levy barbecue rub.

### SOUTHERN CRUNCHY FRIED CHICKEN

Marinated in buttermilk, dusted in seasoned flour then fried until crisp.

### SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn.

### SWEET AND SOUR SLAW

Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley.

### SMOKED BAKED BEANS

Pinto beans placed in the smoker and finished with applewood-smoked bacon, tomatoes, honey and molasses.

### HONEY CHEDDAR CAST IRON SKILLET CORNBREAD

### WARM BLACK-EYED PEA SALAD

Black-eyed peas, peppers, onions, green onions in a red wine vinaigrette.

### PULL-APART BUNS

### TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

08  
EIGHT



## FAN FAVORITES

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 54.95 PER PERSON

THE ULTIMATE DAY AT THE GAME STARTS WITH THE PERFECT PACKAGE OF FAN FAVORITES AND OUR SIGNATURE DISHES.

### FRESHLY POPPED POPCORN

### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

### THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing. Served with a marinated olive salad.

### GARDEN FRESH VEGETABLES

Served with firecracker ranch dressing.

### ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette.

### STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns.

### HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Beef Hot Dogs. Add 1.00 per person

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

09  
NINE



## MVP

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 54.95 PER PERSON

### THIS PACKAGE SCORES BIG POINTS WITH EVERY FAN!

#### FRESHLY POPPED POPCORN

#### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

#### SALSA AND GUACAMOLE

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.

#### THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

#### MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.

#### CLASSIC CAESAR SALAD

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

#### HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Angus Beef Hot Dogs. Add 1.00 per person

#### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

10  
TEN



## HALL OF FAME

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 47.95 PER PERSON

THIS PACKAGE SERVES UP FOND MEMORIES FROM DECADES AND GAMES OF PAST. ENJOY SOME OF OUR HALL OF FAME FAVORITES THAT ARE SURE TO MAKE YOU SMILE.

### FRESHLY POPPED POPCORN

### SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing.

### SALSA AND GUACAMOLE

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.

### THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

### GARDEN FRESH VEGETABLES

Served with firecracker ranch dressing.

### HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Angus Beef Hot Dogs. Add 1.00 per person

### CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

11  
ELEVEN



## ST. LOUIS PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 49.95 PER PERSON

### G&W SAUSAGE SAMPLER

St. Louis made sausages, Cajun chicken, jalapeño pepper jack bratwurst, and chorizo.

### BBQ GRILLED PORK STEAKS

Grilled St. Louis style pork steaks in St. Louis style BBQ sauce. Served with roasted sweet potatoes and homemade honey cornbread.

### BAKED MOSTACCIOLI

Mostaccioli noodles baked in a rich basil tomato sauce and covered with provolone, mozzarella and Parmesan cheeses

### TOASTED RAVIOLI

A St. Louis original. Meat filled ravioli, lightly breaded and fried. Served with marinara sauce on the side.

### LOCAL CORN AND SWEET POTATO SALAD

Missouri grown corn, roasted and shucked with roasted sweet potatoes. Creamy southern style ranch dressing.

### ST. LOUIS CHOPPED SALAD

We will select the freshest of local produce, meat and cheeses to top a mixture of salad greens. Served with the "Hill" style sweet Italian dressing.

### GOOEY BUTTER CAKE

A very rich buttery cake dusted with powdered sugar, dark rum vanilla sauce and berries

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

12  
T W E L V E



## FARM TO FORK

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 52.95 PER PERSON

EACH OF OUR HOMEMADE FARM TO FORK PACKAGES FEATURE FRESH, NATURAL AND LOCAL FLAVORS OF THE SEASON.

### HOMEMADE HONEY CRUNCH GRANOLA

### SMOKED MISSOURI TROUT

Pumpnickel crostini, farm fresh vegetables.

### OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

### MARKET FRESH FRUIT

### RAIN COW RANCH FLANK STEAK SANDWICH

Roasted tomatoes, gem lettuce wedges, shaved sweet onions, Heartland Creamery gouda cheese on foccacia.

### LOCAL CHEESES

Including Mark Twain Cave aged jalapeño cheddar, Heartland Creamery cranberry pecan goat cheese, Volpi parmesan, local honeys.

### MISSOURI HOT HOUSE TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in a parsley vinaigrette.

### G&W SAUSAGE SAMPLER

St. Louis made sauges, Cajun chicken, jalapeño pepper jack bratwurst, and chorizo. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw.

### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent rosemary chicken with Ozark mushroom risotto cakes.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

13  
THIRTEEN



## VEGETARIAN GAME-DAY SAMPLER

SERVED FOR A MINIMUM OF SIX PEOPLE. 38.95 PER PERSON

A CUSTOMIZED PACKAGE EVEN A CARNIVORE COULD LOVE.

### GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli,  
cucumber and herbed-champagne dressing.

### MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers  
served on mini wheat buns.

### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta,  
Chihuahua cheese sauce and crispy fried tortillas.

### SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with  
molasses and brown sugar barbecue sauce tastes  
meaty enough for the carnivores!

### ZLT FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes,  
chipotle mayonnaise, jalapeño Jack cheese and  
sun-dried tomato pesto on grilled flatbread.

**PACKAGES**

**A LA CARTE**

**CHEERS**

**THE SCOOP**

14  
FOURTEEN



## VEGAN GAME-DAY SAMPLER

SERVED FOR A MINIMUM OF SIX PEOPLE. 32.95 PER PERSON

VEG OUT ON THESE SEASONAL STANDOUTS.

### GOING GREEN SALAD WITH FRIED GREEN TOMATOES

Romaine, spinach, green beans, broccoli,  
cucumber and herbed-champagne dressing.

### SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions  
with molasses and brown sugar barbecue sauce,  
tastes meaty enough for the carnivores!

### SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes,  
marinated and seared tofu, chipotle veganaise  
and sun-dried tomato pesto on grilled flatbread.

### APP TRIO

Handmade guacamole, white bean hummus and  
spicy salsa served with pita and crisp tortillas.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

15  
FIFTEEN



# À LA CARTE



**AT LEVY RESTAURANTS**, we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring Game-Day Classics and new Signature Items that will make every event an experience to savor.

// APPETIZERS \_\_\_\_\_

// WARM APPETIZERS \_\_\_\_\_

// GREENS \_\_\_\_\_

// CLASSICS \_\_\_\_\_

// CHEF SPECIALTY ENTRÉES \_\_\_\_\_

// CLASSIC SIDES \_\_\_\_\_

// HANDCRAFTED SANDWICHES + FLATBREADS \_\_\_\_\_

// BURGERS + DOGS \_\_\_\_\_

// TASTE CLUB KIDS MEAL \_\_\_\_\_

// SNACKS \_\_\_\_\_

// GLUTEN FREE \_\_\_\_\_

// SUITE SWEETS \_\_\_\_\_

// OUR FAMOUS DESSERT CART \_\_\_\_\_

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP



## APPETIZERS

ALL APPETIZERS SERVE SIX PEOPLE.

### SPECIALTY BEVERAGE PITCHER

#### ORANGE APPLE CIDER

A bountiful bushel basket of amazing apples are combined with bitter oranges and toasty oaked rum accented by a touch of sweetness to lift your spirits throughout the big game. Raise a glass and celebrate the happiness of the harvest with your best buddies!  
60.00 per pitcher. Serves 6

#### MOZZARELLA TASTING BAR

Mozzarella di buffalo, marinated bocconcini and burrata, oven-dried tomatoes, basil pesto, and toasted crostinis.  
130.00 per order.

#### MEDITERRANEAN SPREADS

Eggplant caponata, rosemary goat cheese, whipped feta, tomato jam with crisp cucumbers and pita chips. 90.00 per order.

#### MEAT AND CHEESE BASKET

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh.  
100.00 per order.

#### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.  
79.95 per order.

#### CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons. 115.00 for 30 pieces

#### FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.  
78.95 per order.

#### HUMMUS AMONG US

Traditional chickpea, white bean and edamame hummus with crispy pita. 79.95 per order.

#### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a housemade pesto dressing. Served with a marinated olive salad.  
79.95 per order.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

17  
SEVENTEEN



## APPETIZERS

ALL APPETIZERS SERVE SIX PEOPLE.

### ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze. 79.95 per order.

### MARKET FRESH FRUIT

77.95 per order.

### MARKET FRESH VEGETABLES

Firecracker ranch.  
70.95 per order.

### HOUSE SMOKED MISSOURI STREAM TROUT

Local corn relish, pumpernickel crostini. 110.00 per order.

### THE "HILL" 7 LAYER DIP

White bean basil puree, local baby tomatoes, olives, Volpi prosciutto, parmesan cheese, bibb lettuce, pickled red onions, roasted garlic parmesan ciabatta crostini. 79.95 per order.

### SUSHI

Tuna nigiri, salmon nigiri, shrimp nigiri, snapper nigiri, and hamachi nigiri with spicy tuna, spicy salmon and other assorted rolls.  
140.00 per order. Serves 6-10

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP



## WARM APPETIZERS

ALL APPETIZERS SERVE SIX PEOPLE.

### SPECIALTY BEVERAGE PITCHER

#### BOURBON 'N BACON BLOODY MARY

It's early in the game and the home team has plenty of opportunities to score. This spin on a Bloody Mary revs you up with smoky bourbon, robust Bloody Caesar mix and evocative bacon syrup to set the tone for the rest of the game. Fried bacon, a beef straw and parmesan cheese on the rim are on deck. Featuring Jack Daniel's, Finest Call Bloody Caesar Mix, Torani Bacon Syrup, bacon, Benny's Bloody Mary Beef Straw and parmesan cheese. 60.00 per pitcher. Serves 6

#### HEARTY CHILI TRIO

- CLASSIC BEEF  
Simmered in beer, bean, tomatoes and spices
- SPICY TURKEY  
Roasted tomatillo and white bean
- TEMPEH, TOMATOES, CHIPOTLE AND SWEET PEPPERS

Top your chili with cheese curds, sour cream, jalapeños, scallions and cornbread croutons. 140.00 per order.

#### CHICKEN AND SHRIMP SKEWERS

Rubbed with housemade island seasonings and served with and mango salsa and red cabbage slaw dressed in habanero vinaigrette. 95.95 per order.

#### SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 115.95 per order.

Add pulled pork. 3.00 per person

#### WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces. 82.95 per order.

#### HONEY-LEMON CHICKEN TENDERS

Farm-raised fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with an herb ranch dip. 79.95 per order.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

19  
NINETEEN



## WARM APPETIZERS

ALL APPETIZERS SERVE SIX PEOPLE.

### PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas. 79.95 per order.

### CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli. 99.95 per order.

### QUESADILLA DUO

- ANCHO-MARINATED CHICKEN  
Served with cilantro and Monterey Jack cheese.
- CARNE ASADA  
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

Each accompanied by avocado crema and a smoky tomato salsa. 79.95 per order.

### VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese accompanied by avocado crema. 79.95 per order.

### SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing. 75.95 per order.

### SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade Buffalo-style hot sauce and blue cheese dressing. 75.95 per order.

### TOASTED RAVIOLI

Served with marinara sauce and parmesan cheese. 75.95 per order.

### CRISPY CHICKEN TENDERS

Crispy chicken tenders accompanied by our barbecue and honey-mustard sauces. 75.95 per order.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

20  
T W E N T Y



## GREENS

ALL GREENS SERVE TEN TO TWELVE PEOPLE UNLESS OTHERWISE NOTED.

### OLÉ BOWLÉ

Smoked tomato-marinated beef, Tuscan kale, romaine, Napa cabbage, spinach, black beans, queso fresco, tomato, roasted corn and quinoa tossed with smoked tomato vinaigrette. 84.95 per order.

### CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives with pickle-brine dressing. 84.95 per order.

### CEDAR-PLANKED HONEY MUSTARD SALMON

Full side of cedar plank-roasted salmon, served with arugula, spinach, green and yellow beans, grape tomatoes and honey-mustard vinaigrette. 129.00 per order.

### TUSCAN KALE SALAD

Crisp Tuscan and purple kale, cucumber, cherry tomatoes, garbanzo beans and red onion slivers tossed with chia seed vinaigrette. 84.95 per order.

### TURKEY COBB SALAD

Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing. 84.95 per order.

### GREEK SALAD

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips. 79.95 per order.

### ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette. 84.95 per order.

### CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing. 74.95 per order.

Add grilled chicken, steak or shrimp. 97.95 per order.

### MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 49.95 per order.

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. 84.95 per order.

### COLESLAW

Crisp cabbage in a sweet and sour dressing. 49.95 per order.

### BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 74.95 per order.

### CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette. 84.95 per order.

### CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach, radicchio and romaine served with a creamy tomato vinaigrette and toast point croutons. 84.95 per order.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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T W E N T Y O N E



## CLASSICS

ALL CLASSICS SERVE SIX PEOPLE.

### SPECIALTY BEVERAGE PITCHER

#### CITRUS HIGHBALL

Highball or high ball - is it a tickles your palate, but warms your heart cocktail or a pass lofted over the opposing team? The answer is in the glass, my friend. Bright citrus fruits, exotic ginger and mellow bourbon. Aren't you glad you still have another half to go in the game? 60.00 per pitcher. Serves 6

#### MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce.
- Chicken with green chile verde sauce.
- Thai pork meatball with ginger-soy barbecue sauce.

104.95 per order.

#### EGGPLANT PARMIGIANA

Oven-baked, topped with mozzarella and served in a tomato basil sauce.

79.95 per order.

#### GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces.

119.95 per order.

#### CHICKEN PICCATA

Lightly breaded and served hot with a lemon caper sauce.

104.95 per order.

#### CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette.

114.95 per order.

#### STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.

155.00 per order.

#### ITALIAN SAUSAGE AND TOMATO PASTA

Italian sausage and tomato pasta served hot with roasted peppers, kale, crushed tomatoes, olives and parsley. 104.95 per order.

#### "FAJITAS" CARNE ASADA AND POLLO AL CARBÓN

- Grilled skirt steak topped with peppers, onions and queso fresco.
- Grilled chicken with chorizo and Chihuahua cheese.

Served hot with salsa cruda, sour cream and warm tortillas.

104.95 per order.

#### FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes.

114.95 per order.

#### ST. LOUIS STYLE BBQ GRILLED PORK STEAKS

Grilled pork steaks in St. Louis style BBQ sauce. Served with roasted sweet potatoes and homemade honey cornbread.

104.95 per order.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP



## CHEF SPECIALTY ENTRÉES

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR TWELVE PEOPLE.

THESE ENTRÉES ARE CREATED TO SAVOR IN YOUR SUITE. ALL ENTREES ARE SERVED HOT AND FRESHLY PREPARED BY ONE OF OUR CHEFS.

### SPECIALTY BEVERAGE PITCHER

#### RYE SCRIMMAGE SCOFLAW

A modern interpretation on an old classic that never gets too old to enjoy. The old-timers in the crowd remember this one the first time it came around. Rye spice kicks up the dust as the sweet, spicy and bitter notes battle it out to see which one lasts longest on your palate. A smooth and classy effort by one and all.

60.00 per pitcher. Serves 6

#### STEAK AND CHICKEN TACO CART

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips. 280.00 per cart.

#### GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 475.00 per order.

#### HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 395.95 per order.

#### NIMAN RANCH PORK LOIN

Smoked and Chef-carved with roasted corn and poblano salad, herb-roasted potatoes, apricot and cherry chutney, and barbecue sauce. 359.95 per order.

#### BASIL GARLIC SHRIMP

Chef-prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables. 359.95 per order.

#### APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and an organic white bean cassoulet. 359.95 per order.

#### STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, homemade steak sauce and wild mushroom demi-glace. 495.00 per order.

PACKAGES  
À LA CARTE  
CHEERS  
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## CLASSIC SIDES

ALL CLASSIC SIDES SERVE TEN TO TWELVE PEOPLE.

### THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 69.95 per order.

### GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli. 69.95 per order.

### BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon. 69.95 per order.

### HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic. 69.95 per order.

### CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives. 69.95 per order.

### STEAKHOUSE-STYLE CREAMED SPINACH

69.95 per order.

### TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds. 69.95 per order.

### STUFFED RED POTATOES

Served with Gouda cheese, smoked bacon and sour cream. 69.95 per order.

### WARM CHEDDAR BISCUITS

Served with roasted red pepper butter. 69.95 per order.

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À LA CARTE  
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T W E N T Y F O U R



## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS SERVE TEN PEOPLE.

### SPECIALTY BEVERAGE PITCHER

#### BLACKBERRY BRAMBLE

Amble, ramble or scramble, but don't miss out on this bramble! Old school meets new school in this classic cocktail from back in the day. Everything old is new again, baby, so what are you waiting for...you know you want it! 60.00 per pitcher. Serves 6

### SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK**  
Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.
  - **GRECIAN**  
Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.
  - **BUFFALO CHICKEN**  
Grilled chicken tossed in buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap.
- 89.95 per order.

### TUNA, CHICKEN AND EGG SALAD SANDWICH TRIO

Caraway rye, pumpernickel, assorted rolls with mustards and pickle spears. 90.00 per order.

### DOUBLE PRETZEL-CRUSTED CHICKEN SANDWICH

Dijon and crushed pretzel coated chicken with provolone, Dijon aioli and frisée on a pretzel roll. 95.95 per order.

### GARBAGE SALAD GRINDER

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette. 95.95 per order.

### GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast, iceberg lettuce wedge, tomato, red onion, bacon and blue cheese. 95.95 per person

### CHICKEN TORTA SANDWICH

Roasted chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato. 84.95 per order.

PACKAGES  
 À LA CARTE  
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## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS SERVE TEN PEOPLE.

### SKIRT STEAK SANDWICH

Marinated and grilled skirt steak sliced and brushed in our signature steak sauce with creamed horseradish, tomatoes and caramelized onions on focaccia bread. 105.95 per order.

### CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread. 89.95 per order.

### GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 84.95 per order.

### 'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 84.95 per order.

### TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**  
Served with roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **GRILLED SIRLOIN**  
Served with Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread. 112.95 per order.

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw. 94.95 per order.

### SMOKED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls. 94.95 per order.

### SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: signature, spicy vinegar and tangy mustard. Served warm and accompanied by sweet and sour slaw and miniature onion rolls. 105.95 per order.

### THE LANDING GRINDER

Warm Italian sandwich with Volpi salami, ham, Provolone cheese, sautéed peppers, onions and Italian vinaigrette on Italian bread. 99.95 per order.

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## BURGERS, SAUSAGES, AND DOGS

ALL HOT DOGS AND MORE SERVE SIX PEOPLE.

### NIMAN RANCH SIGNATURE SAUSAGE AND ANGUS BEEF HOT DOGS

- NIMAN RANCH SAUSAGE SAMPLER  
Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw. 119.95 per order.
- NIMAN RANCH ALL-NATURAL  
Made with 100% Angus beef grilled to juicy perfection and served hot with all the traditional condiments and potato chips. 54.95 per order.

### MINI HAND CRAFTED BURGERS

- BEER CHEESE BURGER  
Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll. 102.95 per order. 2 burgers per person
- CHEDDAR CHEESE STUFFED BURGER  
Artisan Cheddar stuffed burger, topped with bacon onion jam, pickled red onions and red wine aioli on toasted brioche bun. 102.95 per order. 2 burgers per person
- BARBECUE BURGER  
Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun. 102.95 per order. 2 burgers per person

### HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 47.00 per order.

### GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips. 47.00 per order.

### ST. LOUIS STYLE BRATWURST

Grilled bratwurst served on a bed of sauerkraut. 47.00 per order.

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À LA CARTE  
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## TASTE CLUB KIDS MEALS

OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE AND UNDER WITH ALL-STAR APPETITES.

TASTE CLUB KIDS MEALS ARE ACCOMPANIED BY FRESH FRUIT, CARROT AND CELERY STICKS WITH RANCH DIP, A GRANOLA BAR AND A SOUVENIR.  
7.95 PER PLAYER

### HOT DOG

With all their favorite fixings.

### MAC AND CHEESE

A little sports fan favorite! Tossed in a Cheddar cheese sauce.

### CHICKEN TENDERS

Served with a barbecue dipping sauce.

### GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

### TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

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## SNACKS

ALL SNACKS SERVE TWELVE PEOPLE.

### BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 50.00 per order

### BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stixs and barbecue kettle-style potato chips. 50.00 per order

### THE BLUES VICTORY KNOT

A 24oz, giant pretzel twist, delivered to your suite warm upon guest arrival! With 3 tasty dips for dunking: beer cheese, spicy mustard and chocolatey cream cheese. 30.00 per order

### SALSA AND GUACAMOLE

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips. 90.00 per order

### CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip. 23.00 per basket

### PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread. 39.95 per basket

### BOTTOMLESS FRESHLY POPPED POPCORN

23.00 per basket

### BEER AND BACON MIXED NUTS

Peanuts, corn nuts and almonds with beer bacon caramel. 23.00 per basket

### SMOKED ALMONDS

18.00 per basket

### DRY-ROASTED PEANUTS

18.00 per basket

### SNACK MIX

18.00 per basket

### PRETZEL TWISTS

18.00 per basket

### HONEY-ROASTED PEANUTS

18.00 per basket

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 33.95 per basket

### HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried cherries, to dark chocolate and Luna Bars. 89.95 per order

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À LA CARTE  
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## GLUTEN FREE

### GLUTEN-FREE SNACK BASKET

THERE'S SOMETHING FOR EVERYONE ON GAME-DAY! ENJOY A SELECTION OF GLUTEN-FREE SNACKS INCLUDING:

Cherry Larabar

Food Should Taste Good Olive Tortilla Chips

Caramel and Cheddar Popcorn

Eden Organic Berry Mix

NuGo Free Dark Chocolate Bar

24.95 per basket. Serves 12 guests

Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide a gluten-free menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

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THIRTY



## SWEET SPOT

LET THEM EAT CAKE!

ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS.

### SPECIALTY BEVERAGE PITCHER

#### MAPLE RUM ROOTBEER FLOAT

Your sweet tooth's new best friend is a twist on a nostalgic oldie, but goodie! Rum, cream, vanilla, cinnamon, maple syrup and root beer are balanced to bring out the best in the best sport season of all - the Fall. 60.00 per pitcher. Serves 6

#### SALTED CARAMEL AND APPLE

Why eat a caramel apple when you can drink one? Salty, sweet, citrus and nutty flavors featuring amaretto and crisp apple cider join forces to provide you with a taste sensation unlike anything you've ever had before! Trust me on this, if this is wrong you don't want to be right. 60.00 per pitcher. Serves 6

#### CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 51.00 per order. Serves 10

#### ROOT BEER CAKE

Marbled layers of vanilla root beer cake with root beer syrup, root beer custard, pop crisps and milk chocolate glaze and vanilla cream icing. 74.00 per order. Serves 14

#### SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans. 72.00 per order. Serves 14

#### CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee. 70.00 per order. Serves 12

#### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips. 70.00 per order. Serves 14

## SUITE SWEETS

Served for a minimum of six people.

#### GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 11.95 per person

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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THIRTY ONE





## OUR FAMOUS DESSERT CART

YOU WILL KNOW WHEN THE LEGENDARY DESSERT CART IS NEAR. JUST LISTEN FOR THE 'OOHS' AND 'AHS' AS YOUR NEIGHBORS LINE UP IN ENTHUSIASTIC ANTICIPATION OF OUR SIGNATURE DESSERT CART.

### SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Root Beer Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Peanut Butter and Chocolate Brownie Stack Cake to name a few.

### GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Luscious Lemon and Blueberry.

### GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, White and Milk Chocolate Turtles.

### GIANT TAFFY APPLES

Plain, Peanut and loaded with M&M's®.

### NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, Disaronno® Amaretto, Kahlúa and RumChata.

### CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

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THIRTY TWO

# CHEERS



**Levy Restaurants** is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

// SPECIALTY DRINKS AND BEERS

// WHITE WINE

// RED WINE

// LIQUORS

// CHILL

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP



## SPECIALTY DRINKS AND BEER

### WATERMELON LEMONADE COOLER

A refreshing combination of crisp gin, concentrated watermelon syrup and fresh watermelon pieces mixed with bright and tart housemade lemonade that is a perfect treat at the game. 60.00 per pitcher. Serves 6

### CHERRY LIMEADE COOLER (HAT TRICK)

This drink provides a cool melon twist along with bright cherry and lime intensity to zesty housemade limeade. Made with Midori liqueur, Torani Cherry Lime, housemade limeade, lime and maraschino cherries. 60.00 per pitcher. Serves 6

### ORANGE APPLE CIDER

A bountiful bushel basket of amazing apples are combined with bitter oranges and toasty oaked rum accented by a touch of sweetness to lift your spirits throughout the big game. Raise a glass and celebrate the happiness of the harvest with your best buddies! 60.00 per pitcher. Serves 6

### MAPLE RUM ROOTBEER FLOAT

Your sweet tooth's new best friend is a twist on a nostalgic oldie, but goodie! Rum, cream, vanilla, cinnamon, maple syrup and root beer are balanced to bring out the best in the best sport season of all - the Fall. 60.00 per pitcher. Serves 6

### SALTED CARAMEL AND APPLE

Why eat a caramel apple when you can drink one? Salty, sweet, citrus and nutty flavors featuring amaretto and crisp apple cider join forces to provide you with a taste sensation unlike anything you've ever had before! Trust me on this, if this is wrong you don't want to be right. 60.00 per pitcher. Serves 6

### BEER FLIGHTS

Not sure which beer to pick for your group? Why not try a variety with our flight package. Our Beer Flight package includes an assorted 6 pack of 3 different beers (2 bottles of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

### GOOSE ISLAND FLIGHT

312 Urban Pale Ale  
Goose Island IPA  
312 Urban Wheat  
36.00

### FLIGHT OF FORTUNE

Batch 19 Prohibition Style Lager  
Third Shift Amber Ale  
Miller Fortune  
36.00

### CIDER FLIGHT

Stella Cidre  
Angry Orchard Crisp Apple  
Johnny Appleseed Hard Cider  
36.00

### SAM ADAMS FLIGHT

Sam Adams Rebel IPA  
Sam Adams Seasonal (Summer Ale or Oktoberfest)  
Sam Adams Boston Lager  
36.00

### THE GOLDEN ARCH FLIGHT

Schlafly Pale Ale  
Kraftiq  
Shocktop Seasonal  
36.00

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## SPECIALTY DRINKS AND BEER

### BEER (Sold by the six-pack)

|                                             |                                   |
|---------------------------------------------|-----------------------------------|
| Budweiser 28.50                             | Shock Top 38.00                   |
| Bud Light 28.50                             | Dos Equis 38.00                   |
| Bud Select 28.50                            | Leinenkugel's Summer Shandy 38.00 |
| Miller Lite 28.50                           | Kräftig 28.50                     |
| Coors Light 28.50                           | Kräftig Light 28.50               |
| Heineken 29.00                              | Schlafly 38.00 (bottles only)     |
| Heineken Premium Light (Bottles Only) 38.00 | O'Doul's 27.50                    |
| Amstel Light 29.00                          |                                   |
| Michelob Ultra 30.00                        |                                   |
| Michelob Light 30.00                        |                                   |
| Corona Extra 31.00                          |                                   |
| Corona Light 38.00                          |                                   |
| Guinness Pub Draft 38.00                    |                                   |
| Sam Adams 38.00                             |                                   |
| Angry Orchard 'Crisp Apple' Cider 38.00     |                                   |
| Blue Moon White Belgium Ale 28.50           |                                   |
| Stella Artois 38.00                         |                                   |

PACKAGES  
À LA CARTE  
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THIRTY FIVE



## WHITE WINE

### BUBBLY

- Zonin Prosecco, Veneto, Italy 40.00
- Korbel Brut, California 45.00
- Mumm Napa 'Brut Prestige,' Napa, California 60.00
- Piper-Heidsieck Brut, Reims, France 80.00
- Perrier-Jouët 'Belle Epoque,' Épernay, France 245.00

### BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 36.00
- Santa Cristina by Antinori Pinot Grigio, Italy 39.00
- MacMurray Ranch Pinot Gris,  
Sonoma Coast, California 50.00

### FRESH AND FRUITY

- Seven Daughters 'White Blend,' California 42.00
- Hogue 'Genesis' Riesling,  
Columbia Valley, Washington 40.00

### TART AND TANGY

- SeaGlass Sauvignon Blanc,  
Santa Barbara, California 35.00
- Nobilo 'Regional Collection' Sauvignon Blanc,  
Marlborough, New Zealand 32.00
- J. Lohr 'Carol's Vineyard' Sauvignon Blanc,  
Napa, California 45.00

### CREAMY AND COMPLEX

- Greystone Chardonnay, California 50.00
- Irony Chardonnay, Napa, California 36.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay,  
California 45.00
- Folie a Deux Chardonnay,  
Sonoma, California 40.00
- Landmark 'Overlook' Chardonnay,  
Sonoma, California 70.00
- Cakebread Cellars Chardonnay,  
Napa, California 76.00

### ROSÉS

- Beringer White Zinfandel, California 32.00
- Mulderbosch Cabernet Sauvignon Rosé,  
Coastal Region, South Africa 52.00

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THIRTY SIX



## RED WINE

### RIPE AND RICH

- Mark West Pinot Noir, California 52.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 44.00
- Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California 65.00
- Red Rock 'Reserve' Merlot, California 36.00
- Freemark Abbey Merlot, Napa, California 55.00

### SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina 52.00
- Mitolo 'Jester' Shiraz, McLaren Vale, South Australia 58.00
- Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 70.00

### BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 35.00
- Avalon Cabernet Sauvignon, Napa, California 42.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 42.00
- Simi Cabernet Sauvignon, Alexander Valley, California 65.00
- Leviathan 'Leviathan' Red Blend, California 85.00

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THIRTY SEVEN



## LIQUOR

750 ML BOTTLES UNLESS OTHERWISE NOTED.

### VODKA

Absolut 73.00  
Absolut Citron 73.00  
Smirnoff 55.00  
Ketel One 90.00  
Ketel One Citroen 90.00  
Grey Goose 95.00  
Grey Goose L'Orange 95.00  
Grey Goose La Poire 95.00  
Grey Goose Le Citron 95.00  
Grey Goose Cherry Noir 95.00  
SKYY 70.00  
Stolichnaya 73.00  
Finlandia 73.00  
Ciroc 95.00  
Ciroc Red Berry 95.00  
Pearl 73.00  
Pearl Blueberry 73.00  
Pearl Pomegranate 73.00

### SCOTCH

Dewar's 'White Label' 80.00  
The Macallan 12 Year Old 115.00  
Chivas Regal 98.00  
The Glenlivet 12 Year Old 98.00  
Glenfiddich 125.00  
J & B 75.00  
Johnnie Walker Black 90.00  
Johnnie Walker Red 88.00

### WHISKEY

Jack Daniel's 72.00  
Woodford Reserve 92.00  
Jim Beam 55.00  
Knob Creek 90.00  
Canadian Club 58.00  
Maker's Mark 78.00  
Wild Turkey 101 76.00  
Crown Royal 79.00  
Seagram's V.O. 51.00  
Jameson Irish 75.00  
Gentleman Jack 90.00  
Bulleit Rye 90.00

PACKAGES  
A LA CARTE  
**CHEERS**  
THE SCOOP

THIRTY EIGHT



## LIQUOR

750 ML BOTTLES UNLESS OTHERWISE NOTED.

### GIN

- Bombay 65.00
- Bombay Sapphire 90.00
- Beefeater 63.00
- Tanqueray 71.00
- Tanqueray No. 10 90.00
- Hendrick's 75.00

### TEQUILA

- Jose Cuervo Gold 72.00
- Jose Cuervo Tradicional Reposado 60.00
- Sauza Hornitos Reposado 85.00
- Sauza Conmemorativo Anejo 110.00
- El Jimador Reposado 85.00
- Patrón Silver 130.00

### RUM

- Bacardi Superior 53.00
- Bacardi Gold 53.00
- Bacardi Limón 53.00
- Bacardi Oakheart Spiced Rum 53.00
- Bacardi Torched Cherry 53.00
- Bacardi 8 53.00
- Captain Morgan Spiced Rum 67.00
- Parrot Bay by Captain Morgan 63.00
- Malibu 63.00
- Mount Gay Eclipse 65.00

### MISCELLANEOUS

- Aperol 85.00
- Hennessey VS 90.00
- B&B 80.00
- Courvoisier VSOP 85.00
- Frangelico 90.00
- Chambord 75.00
- Baileys Original Irish Cream 76.00
- Disaronno Amaretto 76.00
- Kahlúa 75.00
- Jagermeister 75.00
- Christian Brothers Brandy 75.00
- Midori 75.00
- Romana Sambuca 75.00
- RumChata 75.00
- Martini & Rossi Dry Vermouth (375mL) 20.00
- Martini & Rossi Sweet Vermouth (375mL) 20.00

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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THIRTY NINE





## CHILL

SOLD BY SIX-PACK UNLESS OTHERWISE INDICATED.

### SOFT DRINKS 21.00

- Pepsi 19.00
- Diet Pepsi 19.00
- Sierra Mist 19.00
- Sierra Mist Free 19.00
- Mountain Dew 19.00
- Iced Tea 19.00
- Ginger Ale 19.00
- Mug Root Beer 19.00
- Tropicana Lemonade 19.00

### JUICES 18.00

- Cranberry Juice (16oz) 25.00
- Grapefruit Juice (16oz) 25.00
- Orange Juice (16oz) 25.00
- Tomato Juice (16oz) 25.00

### WATER AND CLUB SODA

- Aquafina Bottled Water 23.00
- Tonic Water 11.00
- Club Soda 11.00

### MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 16.00 per carafe
- Fresh-Roasted Decaffeinated Coffee 16.00 per carafe
- Hot Chocolate 16.00 per carafe

### BAR SUPPLIES

- Bloody Mary Mix 18.00 per liter
- Sour Mix 18.00 per liter
- Margarita Mix 18.00 per liter
- Lime Juice 18.00 per liter
- Red Bull 36.00 per six pack
- Sugar Free Red Bull 36.00 per six pack
- Lemons and Limes 5.25
- Stuffed Olives 5.25
- Cocktail Onions 5.25
- Tabasco Sauce 5.25 each
- Worcestershire 5.25 each

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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FORTY



## CHILL

### BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

#### 1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

#### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each of Sierra Mist/Diet Sierra Mist, Aquafina Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 314-622-5443 and they can help you make your selections.

#### 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 3:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 314-622-5443. Orders can also be received via e-mail at [cmccullough@LevyRestaurants.com](mailto:cmccullough@LevyRestaurants.com), and for licensed suiteholders to order online [www.e-levy.com/scottradedcenter](http://www.e-levy.com/scottradedcenter).

#### BE A TEAM PLAYER. DRINK RESPONSIBLY.

The Scottrade Center and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Scottrade Center a safe and exciting place for everyone.

PACKAGES  
A LA CARTE  
CHEERS  
THE SCOOP

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FORTY ONE



## THE SCOOP

### HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at [www.e-levy.com/scottradecenter](http://www.e-levy.com/scottradecenter).

To reach a Representative, dial: 314-622-5443 or e-mail: [cmccullough@LevyRestaurants.com](mailto:cmccullough@LevyRestaurants.com).

### QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 314-622-5443

Levy Restaurants Accounting Department 314-622-5443

Scottrade Center Leased Suite Holders [www.e-levy.com/scottradecenter](http://www.e-levy.com/scottradecenter)

### FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at [cmccullough@LevyRestaurants.com](mailto:cmccullough@LevyRestaurants.com), and for Licensed Suiteholders to order online at [www.e-levy.com/scottradecenter](http://www.e-levy.com/scottradecenter). Orders can be arranged with the assistance of a Guest Relations Representative at 314-622-5443 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

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FORTY TWO



## THE SCOOP

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

To maintain compliance with the rules and regulations set forth by the State of Missouri, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Scottrade Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

### FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

### SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

PACKAGES  
À LA CARTE  
CHEERS  
THE SCOOP

F O R T Y 43 T H R E E



## THE SCOOP

### SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrement: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

### SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

### PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Scottrade Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

### EVENTS AT SCOTTRADE CENTER AND PEABODY OPERA HOUSE

The combination of rich tradition at Scottrade Center and Peabody Opera House is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. Over 20 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 12,000 people. For further information and date availability, please contact Danielle Whitehead at 314-552-7621.

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