

# 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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