

SUITE MENU



WINNING COMBOS

SEASON LINE-UP

GAME-DAY LINE-UP

CHEERS

THE SCOOP

PLEASE JOIN US FOR A MEMORABLE SEASON FILLED WITH GREAT ENTERTAINMENT AND DELICIOUS FOOD.

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Farmers Market Dips, Veggies and Crostini, Mini Buffalo Chicken Sandwiches, Grilled Trio of Shrimp, Toasted Ravioli and Tuscan Flatbread Sandwiches. We'd also like to highlight the Farm to Fork package featuring fresh, natural, and local flavors of the season.

Please keep an eye out for an email coming your way that includes your 2009-2010 pre-order forms and a list of upcoming specials. Keep in mind, that the order deadline is two full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 314-622-5440. Those preferring to fax orders may do so at 314-622-5441.

We look forward to seeing you throughout the 2009-2010 arena season. In the meantime, please do not hesitate to contact me directly at 314-552-4501 with any questions or comments.

Levy Restaurants

Jeff Masek
Director of Operations
Levy Restaurants 2009-2010 Suite Menu

WINNING COMBOS

FAN FAVORITES

MVP

ALL-AMERICAN

FARM TO FORK

HALL OF FAME

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes—designed to enjoy from the first play to the final buzzer, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of Levy's Winning Combinations.

FAN FAVORITES

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

FRESHLY POPPED POPCORN

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 dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks.

ITALIAN CHOPPED SALAD

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

CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad.

KOSHER-STYLE HOT DOGS

Served with all the traditional condiments.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Niman Ranch “Fearless” All-Natural Beef Franks. Add 1.00 per person

Served for a minimum of twelve people. 46.95 per person.

MVP

This package scores big points with every fan!

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo

THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks.

MACARONI SALAD

A creamy summer time classic with bacon, egg, onion and tomato.

CLASSIC CAESAR SALAD

A game day classic.

KOSHER-STYLE HOT DOGS

Served with all the traditional condiments.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Niman Ranch "Fearless" All-Natural Beef Franks. Add 1.00 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce accompanied by mini soft rolls and cool blue cheese celery slaw to make your own mini sandwiches.

SMOKED PORK SANDWICHES

In our own barbecue sauce served with coleslaw and onion rolls.

Served for a minimum of twelve people. 44.95 per person.

ALL-AMERICAN

A perfect complement to a great day at the arena, this All-American package scores big every time!

FRESHLY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS

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

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

SPICY CHICKEN WINGS

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

MUSTARD POTATO SALAD

Red potatoes tossed in a Dijon mustard dressing.

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes, tossed with buttermilk dressing and homemade croutons.

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw.

CHICKEN BRUSCHETTA WRAP

Grilled, marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli.

KOSHER-STYLE HOT DOGS

Served with all the traditional condiments.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Niman Ranch "Fearless" All-Natural Beef Franks. Add 1.00 per person

Served for a minimum of twelve people. 40.95 per person.

FARM TO FORK

Our Farm to Fork package features natural and locally grown specialties with homemade dishes showcasing the flavors of the region.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables with focaccia crostini, red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips.

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Citrus vinaigrette.

COUS COUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette.

MARKET FRESH FRUIT

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbreads, crackers and honeys.

CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel & pulled roast chicken with a sun-dried tomato dressing

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet.

Served for a minimum of twelve people. 38.95 per person

Make this a winning package by adding a trio of all-natural Niman Ranch sausage featuring apple Gouda, chipotle Cheddar and spicy Italian sausages - there's sure to be something for everyone. Served with chef-selected accompaniments. Add 10.95 per person

HALL OF FAME

Dig in to major flavor with our Hall of Fame package featuring these classics.

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

SPICY CHICKEN WINGS

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

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

KOSHER-STYLE HOT DOGS

Served with all the traditional condiments.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Niman Ranch "Fearless" All-Natural Beef Franks. Add 1.00 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, red onion, crisp lettuce, tomatoes and homemade dressing.

Served on a whole-wheat baguette.

Served for a minimum of twelve people. 36.95 per person

SEASONLINE-UP

COOL STARTERS	WARM-UPS	FIELD OF GREENS	CLASSIC SIDES
LEVY CLASSICS	CHEF SPECIALTY ENTRÉES	SANDWICHES AND WRAPS	DOGS AND MORE
KIDS' TASTE CLUB	SNACKS	SWEET SPOT	SUITE SWEETS

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.

COOL STARTERS

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 102.95 for 30 pieces

GRILLED TRIO OF SHRIMP

Basil pesto shrimp paired with lemon aioli, Jamaican jerk with a pineapple jalapeño coulis, and red chili jumbo shrimp served with chimichurri sauce. 135.00 for 30 pieces

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade. 74.95

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 74.95

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 68.95

MARKET FRESH FRUIT

74.95

ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes, and roasted peppers with focaccia crostini and herbed flatbread. 78.95 per person

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, vegetables and focaccia crostini to dip into red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips. 78.95



GUACAMAME AND CHIPS

Edamame guacamole served with corn tortilla chips and salsa rojo. 40.00 per order

All Cool Starters serve six people unless otherwise noted.

WARM UPS

★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili and zesty barbecue sauce. Served with celery sticks. 79.95

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 71.95

SOUTHWESTERN NACHO BAR

With spicy chili, Cheddar cheese sauce, guacamole, sour cream and jalapeño peppers. 112.95

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 94.95

WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini, tortilla chips and herbed cracker bread. 71.95

QUESADILLAS

- **Pulled Pork**
With Chihuahua cheese and caramelized onions.

- **Ancho-Marinated Chicken**
With cilantro and Monterey Jack cheese.

Accompanied by avocado crema. 79.95

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese. Accompanied by and avocado crema. 79.95

TOASTED RAVIOLI

"A St. Louis original." Meat filled ravioli, breaded lightly and fried. Served with marinara sauce on the side. 71.95

CENTER ICE SLIDERS

Build your own burger! Served on mini rolls with all the traditional fixings. 98.95

CRISPY CHICKEN TENDERS

Crispy chicken tenders accompanied by our barbecue and honey mustard sauces. 71.95

CANNELLONI BITES

Meat cannelloni bites lightly breaded and flash fried. Served with marinara sauce. 79.95

All Warm Ups serve six people unless otherwise noted.

FIELD OF GREENS

CLASSIC CAESAR SALAD

A game day classic. 71.95

Add grilled chicken, steak or shrimp. 97.95

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 71.95



CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel & pulled roast chicken with a sun-dried tomato dressing. 84.95

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola with red wine vinaigrette. 84.95

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 49.95

MACARONI SALAD

A creamy summer time classic with bacon, egg, onion and tomato. 71.95

COLESLAW

Crisp cabbage in a sweet and sour dressing. 49.95

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Citrus vinaigrette. 71.95

ITALIAN CHOPPED SALAD

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

CHINESE CHICKEN SALAD

Grilled chicken breast with romaine lettuce, spinach, napa cabbage, radicchio and wonton strips in an Asian dressing. 84.95

SOUTHWESTERN STEAK SALAD

Marinated steak topped with queso fresco on romaine lettuce, with grilled corn, cilantro, red onion, and grape tomatoes served with honey chipotle ranch dressing. 97.95

All Field of Greens serve ten to twelve people.

CLASSIC SIDES

CLASSIC MASHED POTATOES

69.95

THREE CHEESE MAC

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

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 69.95

ROASTED YUKON GOLD POTATOES

69.95

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 69.95

MUSTARD BAKED BEANS

69.95

All Classic Sides serve ten to twelve people unless otherwise noted.

LEVY CLASSICS

★ FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet. 114.95

★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and Beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 139.95

LOBSTER MAC & CHEESE

Maine lobster with cavatappi pasta with Cheddar and gruyere cheese. 114.95

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our own barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw. 114.95

"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 with salsa fresca, guacamole, sour cream and warm tortillas. 104.95

SESAME SEARED TUNA

Pan-seared and chilled rare yellowfin tuna accompanied by an Asian slaw of napa cabbage, daikon, beets and cilantro in a sesame ginger vinaigrette. 114.95

All Levy Classics are serve a minimum of six people.

CHEF SPECIALTY ENTRÉES

These entrées are created for you and your guests to savor in your suite as our expert chefs serve to order.

GRILLED PEPPERCORN TENDERLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 455.95

FARFALLE WITH SHRIMP AND PANCETTA

Bowtie pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 395.95

APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 299.95

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Served with three cheese macaroni and sweet potato casserole. 299.95

BASIL GARLIC SHRIMP

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

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. 479.95

All Chef Specialty Entrées serve twelve people.

SANDWICHES AND WRAPS

★ TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **GRILLED SIRLOIN**
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread. 109.95

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 139.95

CHICKEN BRUSCHETTA WRAP

Grilled marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli. 89.95

★ TURKEY MEAT BALL HOAGIE

Seasoned turkey simmered in a San Marzano marinara sauce accompanied with Hoagie rolls and vegetable chips. 89.95

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 84.95

★ TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 84.95

SMOKED TURKEY SANDWICHES

Ciabatta bread, brie cheese and spicy fruit chutney. 84.95

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 84.95

All Sandwiches serve ten people unless otherwise noted.

DOGS AND MORE

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple Gouda, chipotle Cheddar and spicy Italian sausages. 119.95

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 43.50

GUILT-FREE HOT DOG

Low-fat turkey hot dog with condiments and baked potato chips. 43.50

KOSHER-STYLE HOT DOG

Grilled hot dog served with all the traditional condiments and potato chips. 43.50

NIMAN RANCH "FEARLESS" ALL-NATURAL BEEF FRANKS

Made with 100% Angus beef grilled to juicy perfection and served with all the traditional condiments and potato chips. 49.95

All Sausages and Hot Dogs serve six people.

TASTE CLUB

Taste Club kids' meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, granola bar and a souvenir. 7.95 per player

HOT DOG

With all the favorite fixings.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

MAC AND CHEESE

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

GRILLED CHICKEN TENDERS

Served with honey mustard dipping sauce.

Our Taste Club menu is reserved for players twelve years and under with all-star appetites.



SNACKS

SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 48.95

FRESHLY POPPED POPCORN

18.00 per basket

TRIPLE PLAY GOURMET POPCORN

Caramel, white Cheddar and spicy. 29.95 per trio

CASHEWS

18.00 per basket

DRY-ROASTED PEANUTS

18.00 per basket

SNACK MIX

18.00 per basket

HONEY-ROASTED PEANUTS

18.00 per basket

PRETZEL TWISTS

18.00 per basket

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 48.95

HOMEMADE GRANOLA HONEY CRUNCH

18.00 per basket

POTATO CHIPS & DIPS

Kettle-style potato chips with roasted garlic Parmesan, blue cheese and French onion dips. 32.95 per basket



BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale cheddar dip. 32.95 per basket

All Snacks serve twelve people unless otherwise noted.

SWEET SPOT

Let them eat cake!

SIX-LAYER CARROT CAKE

54.00 serves 14

CHOCOLATE PARADIS' CAKE

54.00 serves 12

G'IMME SMORE CAKE

74.00 serves 12

CHICAGO-STYLE CHEESECAKE

49.00 serves 10

COCONUT LOPEZ CAKE

54.00 serves 12

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies, rockslide brownies and blonde brownies. 7.95 per person. Served for a minimum of 6 people.

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 desserts and gourmet candies.

Six-Layer Carrot Cake
Chocolate Paradis' Cake
Chocolate Banana Stack Cake
G'imme Smore Cake
Chicago-Style Cheesecake
Coconut Lopez Cake
Gourmet Dessert Bars
Milk and White Chocolate Turtles
Assorted Gourmet Cookies
Taffy Apples

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

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake, candles and sparklers will be delivered to your suite at a specified time. We would appreciate a notice of three working days for this service.

GAME-DAY LINE-UP

APPETIZERS & SIDE SALADS

SNACKS

SANDWICHES AND DOGS

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game by contacting your suite attendant.

APPETIZERS & SIDE SALADS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings. Served with blue cheese dressing. 76.95

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 108.95

CLASSIC CAESAR SALAD

A game-day classic. 77.95

COLESLAW

Crisp cabbage in a sweet and sour dressing. 55.95

MARKET FRESH FRUIT

79.95

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 77.95

SOUTHWESTERN NACHO BAR

With spicy chili, cheddar cheese sauce, guacamole, sour cream, jalapeño peppers and salsa. 114.95

CRISPY CHICKEN TENDERS

Crispy chicken tenders accompanied by our barbecue and honey mustard sauces. 76.95

TOASTED RAVIOLI

"A St. Louis original." Meat filled ravioli, breaded lightly and fried. Served with marinara sauce on the side. 76.95

SNACKS

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 54.95 per basket

FRESHLY POPPED POPCORN

20.00 per basket

CASHEWS

20.00 per basket

DRY-ROASTED PEANUTS

20.00 per basket

SNACK MIX

20.00 per basket

HONEY-ROASTED PEANUTS

20.00 per basket

PRETZEL TWISTS

20.00 per basket

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 54.95

POTATO CHIPS & GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 38.95 per basket

All Snacks are served for a minimum of twelve people unless otherwise noted.

SANDWICHES AND DOGS

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 145.95

KOSHER-STYLE HOT DOG

Grilled hot dog served with all the traditional condiments and potato chips. 48.95

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 94.95

SOUTH ST. LOUIS BRATWURST

Char-grilled bratwurst served over steaming Bavarian sauerkraut, accompanied with fresh-baked buns and assorted condiments. 48.95

Served for a minimum of ten people unless otherwise noted.

CHEERS

**SPECIALTY
BEVERAGES & BEER**

LIQUOR

WINES

CHILL

**BEVERAGE
REPLENISHMENT**

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 BEVERAGES & BEER

KETEL ONE LEMONADE

Enjoy a tangy twist with a pitcher of our signature lemonade cocktail made with Ketel One Citroen. 35.00. Serves 6

Desire something extra? Add a shot of Chambord. 5.00

RASPBERRY WATERMELON LEMONADE

Make a splash with a pitcher that blends all the best flavors of the summer. 35.00

BEER (Sold by the six-pack)

Budweiser 27.00

Bud Select 27.00

Bud Light 27.00

Bud Light Lime 37.50 (bottles only)

Mich Ultra 28.50

Michelob Light 28.50

Miller Lite 27.00

Miller Genuine Draft 27.00

Miller Chill 37.50 (bottles only)

Coors 27.00

Coors Light 27.00

Heineken 28.50

Heineken Light 37.50 (bottles only)

Amstel Light 28.50

Newcastle Brown Ale 37.50

Corona Extra 28.50

Guinness Pub Draft 37.50 (14 oz can)

Redbridge (made without wheat or barley) 37.50

O'Doul's 27.00

LIQUOR

VODKA

Ketel One 90.00
Ketel One Citroen 90.00
Belvedere 90.00
Smirnoff 51.00
Smirnoff Raspberry 51.00
Absolut 67.00
Absolut Citron 67.00
Level 90.00
Grey Goose 90.00
Grey Goose L'Orange 90.00
SKYY 67.00
Stolichnaya 67.00
Stolichnaya Raspberry 67.00
Three Olives Triple Shot
Espresso 67.00
Finlandia 67.00
Pearl (Three Flavors) 67.00

SCOTCH

Dewar's 75.00
Johnnie Walker Black 87.00
Johnnie Walker Red 75.00
Macallan 12-yr 90.00
Chivas Regal 87.00
The Glenlivet 90.00
Cutty Sark 51.00
J & B 75.00

WHISKEY

Jack Daniel's 71.00
Woodford Reserve 90.00
Jim Beam 51.00
Knob Creek 90.00
Canadian Club 51.00
Maker's Mark 71.00
Wild Turkey 101 71.00
Crown Royal 76.00
V.O. 51.00
Jameson Irish 71.00

GIN

Bombay 63.00
Bombay Sapphire 90.00
Beefeater 63.00
Hendrick's 90.00
Tanqueray 71.00
Tanqueray 10 90.00

TEQUILA

Jose Cuervo Gold 71.00
Sauza Gold 51.00
Sauza Hornitos Reposado 71.00
Patron Silver 125.00
Cazadores Reposado 71.00
1800 Reposado 90.00

RUM

Bacardi 51.00
Bacardi Limón 51.00
Bacardi Razz 51.00
Captain Morgan 63.00
Parrot Bay 63.00
Malibu 63.00
Mount Gay Eclipse 63.00
10 Cane 90.00
Appleton Estate V/X 63.00

MISCELLANEOUS

Grand Marnier 90.00
Cointreau 71.00
Rémy Martin VSOP 90.00
DeKuyper Pucker
Sour Apple 51.00
Baileys® Irish Cream 71.00
Disaronno® Amaretto 71.00
Kahlúa 71.00
Romana Sambuca 71.00
Jägermeister 71.00
Hennessy VS 90.00
Martini & Rossi
Dry Vermouth 17.00
Martini & Rossi
Sweet Vermouth 17.00

All liquors, cordials and liqueurs are 750 ml bottles unless otherwise noted.

WHITE WINE AND CHAMPAGNE

BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 199.00
- Cuvee Dom Perignon, Epernay, France 250.00
- Veuve Clicquot Brut, Reims, France 95.00
- Chandon Blanc de Noirs, California 95.00
- Korbel Brut, California 55.00

LIGHT AND CRISP

- Hogue Fume Blanc, Washington 52.00
- Sterling 'Napa' Sauvignon Blanc, Napa 72.00
- Ferrari-Carano Fume Blanc, Sonoma 70.00
- Kunde 'Magnolia Lane' Sauvignon Blanc, Sonoma 65.00
- Little Black Dress Pinot Grigio, California 52.00
- Ruffino 'Lumina' Pinot Grigio, Italy 52.00
- Livio Felluga Pinot Grigio, Italy 95.00

CREAMY AND ELEGANT

- Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 72.00
- J. Lohr 'Arroyo Vista' Chardonnay, Monterey 78.00
- Franciscan 'Cuvee Sauvage' Chardonnay, Napa 125.00
- Chalone 'Estate' Chardonnay, Monterey County 95.00
- Kendall Jackson 'Vintner's Reserve' Chardonnay, California 63.00
- Cuvaison Chardonnay, Napa 95.00
- Napa Cellars Chardonnay, Napa 64.00

SWEET AND SMOOTH

- Wente 'Riverbank' Riesling, Monterey 48.00
- Seven Daughters White Blend, California 55.00
- Montevina White Zinfandel, California 48.00
- Sophia by Francis Coppola Rose, Sonoma Coast 78.00
- Beringer White Zinfandel 40.00

RED WINE

RIPE AND RICH

- Coppola 'Diamond Series' Merlot, California 64.00
- Gundlach Bundschu 'Rhinefarm Vineyard' Merlot, Sonoma 68.00
- Rutherford Hills Merlot, Napa 78.00
- Red Rock Merlot, California 52.00
- LaCrema 'Sonoma Coast' Pinot Noir, Sonoma 90.00
- Acacia Pinot Noir, Carneros 95.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 72.00
- Wildhorse Pinot Noir, Central Coast 95.00

SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 62.00
- Penfold's 'Bin 128' Shiraz, Australia 95.00
- Bonterra Zinfandel, Mendocino County 65.00

BIG AND BOLD

- Beaulieu Vineyards 'Georges de Latour Private Reserve' Cabernet Sauvignon, Napa 85.00
- B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma 70.00
- Hayman & Hill Cabernet Sauvignon, Napa 55.00
- Columbia Crest Grand Estates Cabernet Sauvignon, Washington 58.00
- Louis Martini Cabernet Sauvignon, Sonoma 45.00
- Provenance Cabernet Sauvignon, Napa 115.00
- Estancia Meritage, Paso Robles 110.00



OHIO

SOFT DRINKS

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

JUICES

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

WATER AND CLUB SODA

- Aquafina Bottled Water 23.00
- Tonic Water 11.00 (1 Liter)
- Club Soda 11.00 (1 Liter)

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 14.00 Carafe
- Fresh-Roasted Decaffeinated Coffee 14.00 Carafe
- Hot Chocolate 14.00 Carafe

BAR SUPPLIES

- Bloody Mary Mix 18.00 (1 Liter)
- Sour Mix 18.00 (1 Liter)
- Margarita Mix 18.00 (1 Liter)
- Rose's Lime Juice 8.00
- Lemons and Limes 5.00
- Stuffed Olives 5.00
- Cocktail Onions 5.00
- Tabasco Sauce 5.00

Sold by six-pack unless otherwise indicated

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 staff will assess what was consumed during the event and 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: Sierra Mist/Mountain Dew, 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) 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 314-622-5440 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 2:00 p.m. Central, on the order deadline day for a specific 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 314-622-5440 or faxed to 314.622-5441.

BE A TEAM PLAYER - DRINK RESPONSIBLY

The St. Louis Blues 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.

THESCOOP

THE SCOOP

HOURS OF OPERATION

Scottrade Center Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. Central, Monday through Friday, to assist you in your food and beverage selections. To reach a representative, dial: 314-622-5440, e-mail: lzuber@levyrestaurants.com or send a fax to: 314-622-5441.

QUICK REFERENCE LIST

Levy Restaurants General Information	314-622-2500
Levy Restaurants Guest Relations Representative	314-622-5440
Levy Restaurants Accounting Department	314-622-5440
Levy Restaurants Catering Fax	314-622-5441
Suite Ticketing and Parking Requests Paula Munder	314-622-2536

THE SCOOP

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 2:00 p.m. Central, two business days prior to each event. Please place all Saturday, Sunday and Monday game orders by 2:00 p.m. on Thursday.

Orders can also be received via fax at 314-622-5441 or e-mail at lzuber@levyrestaurants.com. Orders can be arranged with the assistance of a Guest Relations Representative at 314-622-5440 during normal business hours. If a game is cancelled for any reason and the stadium does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. 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.

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 MO, 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.

THE SCOOP

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 working 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.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets and refrigerators will be OPEN unless we are advised otherwise.

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

Levy Restaurants requires all suite orders to be paid by credit card. Any additional orders placed during the game will be charged to the pre-order credit card or the guest may present a different credit card for payment. A 21% service charge and applicable sales tax will be added to all orders. Because Levy Restaurants exclusively furnishes all food and beverage products for the Luxury Suites at Scottrade Center, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

THE SCOOP

PARTIES AT BUD LIGHT ZONE

Come out and play where the St. Louis Blues play! Scottrade Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

The Bud Light Zone, a two-tiered, contemporary sports-themed facility overlooking the event floor is available on non-event days and select event days to entertain friends and clients alike. From weddings and private birthday parties, to business functions or holiday gatherings, your event is guaranteed to be memorable.

For more information on private events at Scottrade Center, call our Event Planner 314-622-5427.

A signature of Levy Restaurants