

SUITE MENU

Levy Restaurants



WELCOME!

Welcome to the 2011 season at Scottrade Center! We look forward to a memorable season filled with great games and delicious food. Before we face-off the new season please feel free to check out 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.

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations that are sure to tempt your taste buds! Some of our new items include a selection of Bowl’d Over Noodles, Banh Mi Sandwiches and our new Meatball Bar featuring hand crafted meatballs. Also, this year we are featuring a healthier grab-and-go snack option and a gluten-free snack basket.

In our effort to bring you more local and sustainable products, Levy Restaurants has teamed up with Niman Ranch to introduce exclusive menu items for your guests. Niman Ranch farmers and ranchers raise naturally fed, antibiotic free livestock and all of their gluten-free and all-natural meat products are sure to score a goal in your suite.

Scottrade Center is also pleased to offer online ordering to all licensed suite holders. Please visit us online at www.e-levy.com/scottradecenter to pre-order for your upcoming events. Be sure to check out our exclusive specials that can only be ordered online. E-Levy also features descriptions, pictures and wine pairings for all menu items to assist in making your game day selections. 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.

We look forward to seeing you throughout the 2011 hockey season. In the meantime, please don’t hesitate to contact me directly at 314.552.4501 with any questions or comments.

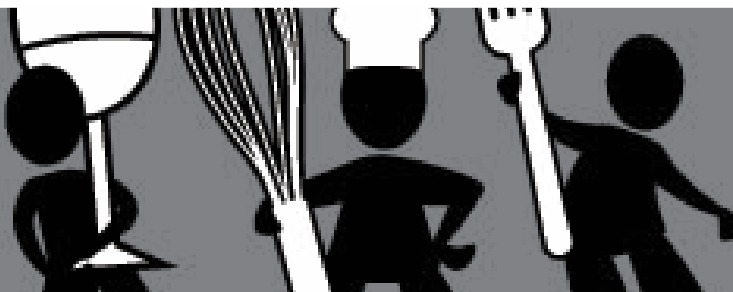
Jeff Masek
Director of Operations

e-Levy

AS A VALUED e-LEVY USER YOU'LL RECEIVE EXCLUSIVE BENEFITS AND OFFERS INCLUDING:

- ★ GAME DAY SPECIALS
- ★ PREVIEWS TO NEW MENU ITEMS
- ★ BEVERAGE PAIRING RECOMMENDATIONS
- ★ ACCESS TO WINE AND BEER SPECIALS
- ★ NEWSLETTER AND EMAIL UPDATES
- ★ MUCH MORE

WATCH OUT FOR EMAIL UPDATES!



Make sure you don't miss out on this premium online experience and sign up **today!**

WWW.E-LEVY.COM/SCOTTRADECENTER

ARENA WINNING COMBINATIONS

**SMOKED BARBECUE | FAN FAVORITES | MVP
ALL-AMERICAN | FARM TO FORK**

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

SMOKED BARBECUE

The perfect complement to a great day at the arena.

SLOW-SMOKED SHORT RIBS

Slowly smoked short ribs in our signature Levy barbecue rub.

SOUTHERN CRUNCHY FRIED CHICKEN

Marinated in buttermilk and 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

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

HONEY CHEDDAR CAST IRON SKILLET CORNBREAD

A classic Southern favorite with a hint of sweetness.

WARM BLACK-EYED PEA SALAD

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

PULL-APART BUNS

Golden topped fresh baked soft buns.

TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
44.95 PER PERSON

FAN FAVORITES

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

FRESHLY POPPED POPCORN

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai sweet chili and Levy Signature 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 leaf and finished with a house-made pesto dressing. Served with a marinated olive salad.

GARDEN FRESH VEGETABLES

Served with buttermilk 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.

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.

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. Upgrade menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Angus Beef Hot Dogs.

Add 1.00 per person

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
47.95 PER PERSON

ARENA MVP

This package scores big points with every fan!

FRESHLY POPPED POPCORN

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai sweet chili and Levy Signature zesty barbecue sauces.

SALSA SAMPLER

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

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 lettuce served with Caesar dressing, Parmesan cheese and garlic croutons.

SMOKED PORK SANDWICHES

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

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. Upgrade 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 hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
45.95 PER PERSON

ARENA ALL-AMERICAN

Enjoy some of our arena 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 SAMPLER

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

THE SNACK ATTACK

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

BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw.

BLT SALAD

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

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. Upgrade 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.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
46.95 PER PERSON

FARM TO FORK

Each of our housemade Farm To Fork packages features fresh, natural and local flavors of the season.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

OUR GARDEN PICKS

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

MARKET FRESH FRUIT

A seasonal selection of fresh fruits.

NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce, vine-ripe tomatoes and our signature steak sauce on toasted focaccia bread.

FARMSTEAD CHEESES

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

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.

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. 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 chicken and rosemary with roasted potatoes.

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

SEASON LINE-UP

**COOL STARTERS | WARM-UPS | GREENS | BOWL'D OVER NOODLES
LEVY CLASSICS | CHEF SPECIALTY ENTRÉES | CLASSIC SIDES
SANDWICHES AND FLATBREADS | DOGS AND MORE | TASTE CLUB KIDS MEALS
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 game an experience to savor.

COOL STARTERS

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 104.95 for 30 pieces

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 75.95

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

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. 78.95

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 69.95

ANTIPASTI FLATBREAD SQUARES

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

MARKET FRESH FRUIT

A seasonal selection of fresh fruits. 75.95

ASIAN CRUDITE

Wok-seared spicy edamame dusted with Togarashi salt, black sesame cucumbers, gingered daikon and carrots served with wasabi ranch and crispy wontons. 78.95

ANTIPASTI PLATTER

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

HUMMUS AMONG US

A trio of dips including traditional chickpea, white bean and edamame hummus with crispy pita. 78.95

ALL COOL STARTERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

WARM-UPS

BUFFALO CHICKEN MAC-N-CHEESE

Our signature macaroni and cheese is tossed with spicy buffalo pulled chicken, topped with blue cheese and scallions and baked to perfection. 79.95

SPINACH AND ARTICHOKE MAC-N-CHEESE

A traditional macaroni and cheese baked with baby spinach and sautéed artichokes and topped with fresh spinach. 79.95

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 72.95

WING SAMPLER

Traditional fried chicken wings tossed with Buffalo-style, Thai sweet chili and Levy Signature zesty barbecue sauces. 79.95

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

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 94.95

QUESADILLA DUO

ANCHO-MARINATED CHICKEN

Cilantro and Monterey Jack cheese.

CARNE ASADA

Braised brisket, chopped onions, Oaxaca cheese, poblano peppers.

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

VEGETABLE QUESADILLA

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

SOUTHWESTERN NACHO BAR

Served with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 114.95

TOASTED RAVIOLI

"A St. Louis original," Meat filled ravioli, breaded lightly and fried. Served with marinara sauce on the side. 72.95

CENTER ICE SLIDERS

Build your own burger! Served with mini rolls with all the traditional fixings. 99.95

CRISPY CHICKEN TENDERS

Crispy chicken tenders accompanied by our barbecue and honey mustard sauces. 72.95

SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade Buffalo-style hot sauce and blue cheese dressing. 72.95

ALL WARM-UPS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

GREENS AND NOODLES

GRILLED STEAK SALAD

Marinated and grilled skirt steak, tomatoes, onions, blue cheese crumbles, Parmesan cheese and garlic croutons, spinach, radicchio and romaine lettuce served with a smoked tomato vinaigrette. 97.95

CLUB HOUSE SALAD

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

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

ALL-NATURAL CHICKEN SALAD

Grilled chicken breast, red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups. 84.95

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 71.95

Add grilled chicken, steak or shrimp. 97.95

CHOPPED VEGETABLE SALAD

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

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 49.95

GRILLED VEGETABLE PASTA SALAD

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

COLESLAW

Crisp cabbage in a sweet and sour dressing. 49.95

BLT SALAD

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

ALL GREENS AND NOODLES SERVE TEN TO TWELVE PEOPLE.

BOWL'D OVER NOODLES

PEANUTTY DAN DAN NOODLES

Udon noodles served cold with toasted peanuts, shredded carrots, green cabbage and peanut dressing. 84.95

SPICY ORANGE CHILE GLASS NOODLES

Rice noodles served cold with ginger-pickled red cabbage, scallions and cilantro. 84.95

THAI NOODLE SALAD

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette. 84.95

ALL GREENS AND NOODLES SERVE TEN TO TWELVE PEOPLE.

LEVY CLASSICS

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. 141.95

BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet 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 cruda, sour cream and warm tortillas. 104.95

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary with roasted potatoes. 114.95

MEATBALL BAR

A selection of our hand crafted meatballs served with fresh rolls.

TRADITIONAL BEEF MEATBALL

With marinara sauce.

CHICKEN MEATBALL

With green chile verde sauce.

THAI PORK MEATBALL

With ginger-soy barbecue sauce.

104.95

BEER-BRAISED SHORT RIBS

Wheat beer-braising sauce, mustard-parsley spaetzle and pickled red cabbage. 114.95

ALL LEVY CLASSICS ARE SERVED FOR A MINIMUM
OF SIX PEOPLE.

CHEF SPECIALTY ENTRÉES

These entrées are created to savor and served to order by our Chefs in your suite.

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

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 359.95

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

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

APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 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 ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

CLASSIC SIDES

THREE CHEESE MAC

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

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 69.95

BAKED BEANS

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

HERB-ROASTED BISTRO-STYLE VEGETABLES

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

CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives. 69.95

STEAKHOUSE-STYLE CREAMED SPINACH

69.95

TOASTED QUINOA

Dried apricots, sour cherries and crunchy almonds. 69.95

ALL CLASSIC SIDES SERVE TEN TO TWELVE PEOPLE.

SANDWICHES AND FLATBREADS

CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread. 84.95

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

'ZLT' FLATBREAD SANDWICH

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

SKIRT STEAK SANDWICH

Marinated and grilled skirt steak sliced and brushed in Levy's signature steak sauce with creamed horseradish, tomatoes and caramelized onions on focaccia bread. 102.95

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

MINI BUFFALO CHICKEN SANDWICHES

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

SMOKED PORK SANDWICHES

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

SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: Levy's Signature, spicy vinegar and tangy mustard. Accompanied by sweet and sour slaw and miniature onion rolls. 99.95

BANH MI SANDWICHES

MARINATED ROASTED PORK SHOULDER

Carrots, daikon, cucumber and sriracha aioli on a baguette.

MARINATED CHICKEN

Pickled carrots, cucumber, jalapeño and cilantro on a baguette. 112.95

ALL SANDWICHES AND FLATBREADS SERVE TEN PEOPLE UNLESS OTHERWISE NOTED.

DOGS AND MORE

NIMAN RANCH ALL-NATURAL 100% ANGUS BEEF HOT DOGS

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

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips. 45.00

BRATWURST

Grilled bratwurst served on a bed of sauerkraut. 45.00

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips. 45.00

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw. 119.95

ALL HOT DOGS AND MORE 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.

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.

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

SNACKS

ORGANIC & NATURAL 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

THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including Levy Signature snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 49.00 per order

SALSA SAMPLER

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

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip. 21.00 per basket

BEER CHEESE AND PRETZELS

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

BOTTOMLESS FRESHLY POPPED POPCORN

22.00 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. 32.95 per basket

ALL SNACKS SERVE TWELVE PEOPLE.

gluten free

GLUTEN FREE SNACK BASKET

There's something for everyone on Game Day!
Enjoy a selection of gluten-free snacks including:

Cherry Larabar

Taste Good Olive Tortilla Chips

Caramel and Cheddar Popcorn

Eden Organic Berry Mix

Nu-Go Free Dark Chocolate Bar

Levy Restaurants is just one call away and a culinary or guest 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.

SERVES 1-2 GUESTS
21.95 PER BASKET

SWEET SPOT

Let them eat cake!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.
49.00 serves 10

SIX LAYER CARROT CAKE

Levy's 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 serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate g noise, layered with a chocolate ganache and candied toffee. 62.00 serves 12

COCONUT LOPEZ CAKE

A signature cake with pineapple filling, coconut cream and vanilla.
68.00 serves 12

CHOCOLATE BANANA STACK CAKE

Banana and cream layered cake topped with banana slices and chocolate cream frosting. 66.00 serves 12

GIMME S'MORE CAKE

Rich chocolate, sweet cream and toffee topped with warm marshmallows.
74.00 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 and brownies. 9.95 per person

SERVED FOR A MINIMUM OF SIX 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.

SIGNATURE DESSERTS

GOURMET DESSERT BARS

GOURMET COOKIES

GIANT TAFFY APPLE

CANDIES

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

CUSTOMIZED DESSERTS

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

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.

GAME-DAY LINE-UP

**APPETIZERS AND 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 AND SIDE SALADS

SPICY CHICKEN WINGS

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

CRISPY CHICKEN STRIPS

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

SOUTHWESTERN NACHO BAR

Served with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 116.95

TOASTED RAVIOLI

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

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 108.95 for 30 pieces

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons. 77.95

COLESLAW

Crisp cabbage in a sweet and sour dressing. 55.95

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 55.95

MARKET FRESH FRUIT

A seasonal selection of fresh fruits. 79.95

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 77.95

ALL APPETIZERS AND SIDE SALADS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

SNACKS

ORGANIC & NATURAL 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

THE BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 59.95 per order

SALSA SAMPLER

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

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip.
25.00 per basket

BEER CHEESE AND PRETZELS

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

BOTTOMLESS FRESHLY POPPED POPCORN

24.00 per basket

SMOKED ALMONDS

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

POTATO CHIPS AND GOURMET DIPS

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

SANDWICHES AND DOGS

CHICKEN FLATBREAD SANDWICH

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

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 94.95

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 89.95

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. 109.95

HOT DOGS

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

BRATWURST

Grilled bratwurst served on a bed of sauerkraut. 48.95

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 94.95

NIMAN RANCH ALL-NATURAL 100% ANGUS BEEF HOT DOGS

Made with 100% Angus beef grilled to juicy perfection and served with all the traditional condiments and potato chips. 54.95

CHEERS

SPECIALTY DRINKS AND BEER

WINES | LIQUOR | CHILL

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 BEER

SPECIALTY 'COCKTAIL' PITCHER

Absolut vodka, Cointreau, fresh cranberry juice and a splash of sour.
35.00 Serves 6

BEER (SOLD BY THE SIX-PACK)

Budweiser 27.00
Bud Light 27.00
Bud Select 27.00
Bud Light Lime 37.50 (bottles only)
Michelob Ultra 28.50
Michelob Light 28.50
Miller Lite 27.00
Miller Genuine Draft 64 37.50 (bottles only)
Coors Light 27.00
Heineken 28.50
Heineken Premium Light 37.50 (bottles only)
Amstel Light 28.50
Corona Extra 28.50
Corona Light 28.50
Guinness Pub Draft 37.50
Blue Moon White Belgium Ale 37.50 (bottles only)

WHITE WINE

BUBBLY

- Perrier-Joüet Fleur de Champagne, Epernay, France 245.00
- Schramsberg Blanc de Noirs, North Coast 80.00
- Korbel Brut, California 30.00
- Zonin Prosecco, Italy 32.00

LIGHT AND CRISP

- Brancott 'Reserve' Sauvignon Blanc, New Zealand 45.00
- Provenance Sauvignon Blanc, Napa 49.00
- Decoy by Duckhorn Sauvignon Blanc, Napa 44.00
- SeaGlass Sauvignon Blanc, Santa Barbara 35.00
- Little Black Dress Pinot Grigio, California 36.00
- Santa Cristina by Antinori Pinot Grigio, Italy 39.00
- Le Rime by Banfi Pinot Grigio, Italy 33.00

CREAMY AND ELEGANT

- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 42.00
- La Crema Chardonnay, Sonoma 47.00
- Irony Chardonnay, Napa 35.00
- Edna Valley Chardonnay, San Luis Obispo 43.00
- Cakebread Cellars Chardonnay, Napa 76.00
- Folie à Deux Chardonnay, Napa 40.00
- Sanford Chardonnay, Santa Barbara 44.00

SWEET AND SMOOTH

- Hogue 'Genesis' Riesling, Washington 36.00
- Beringer White Zinfandel, California 30.00

RED WINE

RIPE AND RICH

Red Rock Merlot, California 36.00
Sterling 'Napa' Merlot, Napa 48.00
Mark West Pinot Noir, California 38.00
Estancia Pinot Noir, Monterey 44.00
Acacia Pinot Noir, Carneros 52.00

SPICY AND SASSY

Gascon Malbec, Argentina 39.00
Bodega Norton Malbec, Argentina 35.00
7 Deadly Zins Zinfandel, Lodi 38.00
Two Angels Petite Sirah, High Valley 36.00

BIG AND BOLD

Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma 38.00
Mount Veeder Cabernet Sauvignon, Napa 80.00
Simi Cabernet Sauvignon, Alexander Valley 59.00
Chimney Rock 'Stag Leap District' Cabernet Sauvignon, Napa 112.00
Hewitt Cabernet Sauvignon, Napa 142.00
Avalon Cabernet Sauvignon, Napa 42.00
Paso Creek Cabernet Sauvignon, Paso Robles 42.00

LIQUOR

(750)

VODKA

Absolut 67.00
 Absolut Citron 67.00
 Smirnoff 55.00
 Ketel One 90.00
 Ketel One Citroen 90.00
 Grey Goose 90.00
 Grey Goose L'Orange 90.00
 SKYY 67.00
 Stolichnaya 67.00
 Finlandia 67.00
 Tito's Handmade 67.00
 Pearl (3 Flavors) 67.00

SCOTCH

Dewar's 'White Label' 75.00
 The Macallan 12 Year Old 90.00
 Chivas Regal 87.00
 The Glenlivet 12 Year Old 90.00
 Glenfiddich 125.00
 Cutty Sark 51.00
 J & B 75.00
 Johnnie Walker Black 87.00
 Johnnie Walker Red 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

TEQUILA

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

RUM

Bacardi 51.00
 Bacardi Gold 71.00
 Bacardi Limón 51.00
 Bacardi Torched Cherry 51.00
 Captain Morgan
 Spiced Rum 63.00
 Parrot Bay
 by Captain Morgan 63.00
 Malibu 63.00
 Mount Gay Eclipse 63.00

MISCELLANEOUS

Cointreau 71.00
 Rémy Martin VS 90.00
 Frangelico 71.00
 Bailey's Original Irish Cream 71.00
 DiSaronno Amaretto 71.00
 Kahlúa 71.00
 Jagermeister 71.00
 Christian Bros. Brandy 71.00
 Martini & Rossi
 Dry Vermouth 17.00
 Martini & Rossi
 Sweet Vermouth 17.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

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

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
 Club Soda 11.00

MISCELLANEOUS BEVERAGES

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

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
 Worcestershire 5.00

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/Mountain Dew and 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 314.622.5443 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 2:00 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.

BE A TEAM PLAYER DRINK RESPONSIBLY

The INSERT TEAM 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.

THE SCOOP

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.

To reach a representative, dial: 314.622.5440 or e-mail: SuiteEats@LevyRestaurants.com.

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

Scottrade Center Leased Suite Holders www.e-levy.com/scottradecenter

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. CST, 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 e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/scottradecenter. Orders can be arranged with the assistance of a Guest Relations Representative at 314.622.5440 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.

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.

Try ordering online with our e-Levy system. To request a login, please visit www.e-levy.com/scottradecenter

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 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.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: 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.

THE SCOOP

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 night. If a credit card is not charged on event night 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.

PARTIES AT THE 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 please call our event planner at 314.622.5427.