



M E N U

LE VE ES

2015
—
2016

Levy Restaurants

WELCOME

TO THE 2015 SEASON AT TARGET CENTER!

We look forward to creating a memorable experience for you and your guests. Whether you are looking for a fine-dining experience, or good old-fashioned comfort food – we’ve got you covered. In fact, we’ve been doing this for over 30 years! Levy Restaurants pioneered the idea that restaurant quality food doesn’t need to be confined to a restaurant. We’re bringing you all of your favorites, right to your suite.

Our Executive Chef, Sammy Alamri, has searched the area and found the best local and sustainable ingredients for a one of a kind experience. Be sure to check out the Target Center Chicken Shack Package - it takes comfort food to the next level with new twists on old favorites. We’ve also stepped up our barbecue game with Rosie’s Kickin’ Q Package that showcases our chops with smoked short ribs and fire roasted mac & cheese along with our house made barbecue sauces.

Not only have we amped up our food menu, but we have gone over the top with beverage. We have paired with world renowned mixologist, Charles Joly, to bring you craft cocktails in your seats. Mix it up with a Paloma, a Moscow Mule, a Southside – or better yet, try all three! Looking for beer? Try a beer flight!

Need other inspiration for your event? Hop online for chef specials, beverage pairing recommendations and more. Visit us online at www.e-levy.com/targetcenter to place your order. Of course, you may also contact your Guest Relations Representative with any questions by calling 612-673-8087 or sending an e-mail to SuiteEats@levyrestaurants.com. Also, be sure to check out “The Scoop” section in the back of the menu for all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2015 season. In the meantime, please don’t hesitate to contact me directly at 612-673-8086, with any questions or comments.

Kelly Milledge



Director of Operations

WWW.E-LEVY.COM/TARGETCENTER

e-*Levy*



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

WINE+BEER
SPECIALS

PREVIEW
NEW ITEMS

EMAIL
UPDATES

BEVERAGE
PAIRINGS

+ MUCH MORE



**CHEF DESIGNED -
GAME DAY MENUS**



OUR EXECUTIVE CHEF, SAMMY ALAMRI,
has designed several game day menus with the perfect blend of
flavors to make ordering easy. Try one today!

- // **TARGET CENTER CHICKEN SHACK PACKAGE**
- // **IT'S SHOWTIME PACKAGE**
- // **GASTRO GRUB PACKAGE**
- // **ROSIE'S KICKIN Q' PACKAGE**
- // **STEAKHOUSE PACKAGE**
- // **THREE POINT PACKAGE**
- // **MVP PACKAGE**
- // **FARM TO FORK**
- // **VEGETARIAN & VEGAN GAME DAY SAMPLERS**
- // **WINE, CHEESE AND CHARCUTERIE EXPERIENCE**

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



TARGET CENTER CHICKEN SHACK PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 34.95 PER PERSON

Come on in and step up to the Target Center shack and try our new mini chicken package featuring housemade, fried and roasted chicken specialties.

CHICKEN

CRUNCHY CORN FLAKE FRIED CHICKEN SANDWICH

Crunchy corn flake fried chicken sandwich on mini ciabatta bread, tossed in hot sauce.

ROASTED CHICKEN “LOLLIPOPS” TRIO

Buffalo, BBQ and Teppanyaki chicken drumstick lightly tossed and served hot.

BUCKET OF FRIED CHICKEN

Bucket of salt-brined buttermilk fried chicken.

SIDES

HONEY BUTTER

SPICY PICKLES

CORN SPOON BREAD

Corn sweet pudding.

ORANGE SODA SLAW

Cabbage, carrots and onion tossed in a sweet and tangy orange soda vinaigrette.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 44.95 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, cheddar 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 Surly beer cheese; chocolate peanut butter.

TWISTED TATER CHIPS

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

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette, on a baguette.

GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon, bleu cheese crumbles and dressing on a hoagie roll.

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



GASTRO GRUB PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 39.95 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 with loaded and spicy BBQ sauce.

ARTISANAL CHEESE FONDUE

Select blend of our favorite cheeses, Surly 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, brown butter-apple sauce 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.

THIS GASTRO GRUB PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BEER FLIGHTS.

PERFECT FLIGHT

Goose Island 312 Urban Wheat
Lagunitas IPA
Sam Adams Boston Lager
45.50 per flight. Includes two of each product.

MINNESOTA FLIGHT

Summit EPA
Surly Furious
Fulton Lonely Blonde
45.50 per flight. Includes two of each product.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

06
SIX



ROSIE'S KICKIN Q' PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 48.95 PER PERSON

Rosie knows BBQ and serves up everything with a kick, from traditional BBQ items to fresher fare; we think you're gonna love it.

SANDWICHES

SERVED WITH POTATO CHIPS

- PULLED CHICKEN
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar BBQ sauce with fresh rolls.
- PULLED PORK
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls.

SHORTY LONG BONE

Colossal bone-in short rib hand rubbed with our house dry rub, slow-smoked and glazed with our sweet vinegar BBQ sauce.

SIDES

SMOKEHOUSE BAKED BEANS

Sugar, spice and 6 hours in the smoker!

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and local honey from Afton, MN.

HORSERADISH SLAW

Shaved green cabbage, carrots and green onions tossed in a sweet & sour horseradish dressing.

FIRE ROASTED MAC & CHEESE

Creamy blend of sharp cheddar and American cheeses with a little crunch on top.

HOUSE SAUCES

ARKANSAS SWEET VINEGAR

Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper.

SMOKING HOT & SWEET

Tomatoes, distilled vinegar, sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

3 MUSTARD

Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

PAIRS WELL WITH OUR BACKYARD MOONSHINE.

Upgrade your BBQ package with this refreshing alcoholic twist of iced tea, lemonade, brown sugar and Early Times Whiskey. Served chilled in an old fashioned beverage dispenser. 70.00 per dispenser. Serves 6.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

07
SEVEN



STEAKHOUSE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 54.95 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 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

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry. 75.00

CHIMNEY ROCK CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish. 105.00

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



THREE POINT PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 46.95 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 bleu 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.

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.

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.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and bleu cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns from Minnesota's own Faces Mears Park Bakery.

HOT DOGS

Served with all the traditional condiments and locally made potato chips by Old Dutch.

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

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

09
NINE



MVP PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 44.95 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 BBQ sauces.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp Old Dutch tortilla chips.

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, and Minnesota's own Old Dutch 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 Minnesota's Faces Mears Park Bakery's mini soft rolls and cool celery bleu cheese slaw.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

10
T E N



FARM TO FORK

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 51.95 PER PERSON

Each of our homemade Farm to Fork packages feature fresh, natural and local flavors of the season.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand 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

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 local honey.

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

MINNESOTA WILD RICE COBB SALAD

Locally grown wild rice from Grey Owl in Bemidji, MN, mixed with grape tomatoes, sweet corn, bacon roasted turkey, and hand battered cheese curds from Ellsworth, WI, finished with red wine vinaigrette.

WALLEYE FINGERS

Beer-battered with local Ale from Surly Brewing Company. Served with Tartar Sauce.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

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

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



VEGETARIAN & VEGAN GAME DAY SAMPLERS

VEGETARIAN

A customized package even a carnivore could love.

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.

Served for a minimum of six people. 15.95 per person

VEGAN

Veg out on these seasonal standouts.

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 Old Dutch crisp tortillas.

Served for a minimum of six people. 14.95 per person

ADD-ON'S

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing. 7.95 per person

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar BBQ sauce... tastes meaty enough for the carnivores! 7.95 per person

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

12
T W E L V E



WINE, CHEESE AND CHARCUTERIE EXPERIENCE

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!

Bread from Faces Mears Park bakery in St. Paul, MN, Prosciutto, Cappicola, Ama Blu from Fairbault, MN, Chef's selection of Midwestern Cheese.

14 HANDS MERLOT & MARKHAM SAUVIGNON BLANC: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

Markham Sauvignon Blanc, Napa Valley, California

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

250.00 Serves 10-12 guests 

14 HANDS MERLOT & SANTA CRISTINA PINOT GRIGIO: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

Santa Cristina Pinot Grigio

This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.

275.00 Serves 10-12 guests 

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

13
THIRTEEN



WINE, CHEESE AND CHARCUTERIE EXPERIENCE

ESTANCIA PINOT NOIR & SANTA CRISTINA PINOT GRIGIO:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

Santa Cristina Pinot Grigio

This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish.

285.00 Serves 10-12 guests 

LOUIS MARTINI CABERNET SAUVIGNON & LA CREMA CHARDONNAY:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

Louis Martini Cabernet Sauvignon, Sonoma, California

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

275.00 Serves 10-12 guests

SIMI CABERNET SAUVIGNON & LA CREMA CHARDONNAY:

WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

Simi Cabernet Sauvignon, Alexander Valley, California

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

290.00 Serves 10-12 guests 

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

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 _____
- // CLASSIC SIDES _____
- // HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS _____
- // BURGERS, SAUSAGES AND DOGS _____
- // TASTE CLUB KIDS MEALS _____
- // SNACKS _____
- // AVOIDING GLUTEN _____
- // SWEET SPOT _____
- // OUR FAMOUS DESSERT CART _____

PACKAGES
À LA CARTE
CHEERS
THE SCOOP



APPETIZERS

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

BUTCHER, BAKER AND CHEESE MAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes.
135.00 Serves 10-12

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

CHILLED SHRIMP COCKTAIL

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

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and local honey from Afton, MN.
8.95 per person

FLATBREAD SQUARES SAMPLER

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing.
 - Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved parmigiano-reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.
- 12.95 per person

MARKET FRESH FRUIT

8.95 per person

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.
8.95 per person

BRUSCHETTA SAMPLER

- Served with crostinis.
- Roasted tomato and fresh basil
 - Boursin cheese and wild mushroom
 - Goat cheese and Treviso
- 9.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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S I X T E E N



WARM APPETIZERS

ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE

MACARONI AND CHEESE-STUFFED BAKED POTATO

Served with a side of scallion sour cream and smoked bacon. 7.95 per person.

SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream, jalapeño peppers and Old Dutch Chips. 10.95 per person

Add pulled pork. 3.00 per person

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty BBQ sauces. 11.95 per person

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.

13.95 per person

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.

14.95 per person

QUESADILLA TRIO

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

All accompanied by avocado crema and a smoky tomato salsa.

13.95 per person

SPICY CHICKEN WINGS

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

9.95 per person

CRISPY CHICKEN TENDERS

Served with honey mustard, ranch and BBQ sauce.

9.95 per person

ELLSWORTH CHEESE CURDS

Hand battered in Minnesota's own Surly beer and served with a side of marinara sauce.

9.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

17
SEVENTEEN



GREENS

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

MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, feta cheese, garbanzo beans, olives, artichoke hearts, tomatoes, red onion, mint with lemon vinaigrette.

9.95 per person

HIGH PROTEIN VEGETARIAN SALAD

Mixed greens, kale, tofu, chickpeas, grilled corn and assorted vegetables and a chia seed vinaigrette.

7.95 per person

CHOPPED "ICEBOX" SALAD

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

9.95 per person

CLASSIC CAESAR SALAD

Crisp romaine served with shaved parmesan, garlic-parmesan croutons and our signature Caesar dressing.

8.95 per person

Add grilled chicken, steak or shrimp. 4.00 per person

GRILLED VEGETABLE PASTA SALAD

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

6.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing.

5.95 per person

BLT SALAD

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

8.95 per person

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and gorgonzola cheese with a red wine vinaigrette.

7.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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E I G H T E E N



CLASSICS

ALL CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

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.

13.95 per person

GRILLED KABOBS

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

12.95 per person

CHARRED AND CHILLED SALMON

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

12.95 per person

STEAKHOUSE BEEF TENDERLOIN

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

22.95 per person

GRILLED FAJITAS

- Char-grilled chile garlic short rib
- Cilantro lime chicken

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa rojo.

14.95 per person.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

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

16.95 per person

BEEF TIPS WITH ROSEMARY DEMI GLAZE

Accompanied with local dinner rolls from Faces Mears Park Bakery and wild rice from Gray Owl in Bemidji, MN.

14.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

19
NINETEEN



CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.
8.95 per person

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.
6.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.
5.95 per person

TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds.
5.95 per person

GRAY OWL

WILD RICE PILAF

Produced at Gray Owl in Bemidji, MN.
5.95 per person

CORN ON THE COB

5.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y



HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette on a baguette.
10.95 per person

CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.
10.95 per person.

STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, bleu cheese and field greens.
11.95 per person.

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 bleu cheese dressing in a whole wheat wrap.

13.95 per person. Serves 6

GRILLED CAPRESE FLATBREAD SANDWICH

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

'ZLT' FLATBREAD SANDWICH

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

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 bleu cheese slaw.
10.95 per person

SMOKED PORK SANDWICH

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

LOCAL WILD RICE ENCRUSTED WALLEYE SLIDERS

Served with a sriracha aioli and topped with coleslaw.
12.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

21
T W E N T Y O N E



BURGERS, SAUSAGES AND DOGS

ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

SIGNATURE SAUSAGE AND ANGUS BEEF HOT DOGS

- **HUSNIK SAUSAGE SAMPLER** 
Featuring wild rice and cheddar, chipotle cheddar and mild Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw.
13.95 per person
- **NIMAN RANCH ALL-NATURAL 100% ANGUS BEEF HOT DOGS** 
Made with 100% Angus beef grilled to juicy perfection and served hot with all the traditional condiments and potato chips.
7.95 per person

MINI HAND CRAFTED BURGERS

- **BEER CHEESE BURGER** 
Local beer cheese burger, topped with a sliced dill pickle and tomato on toasted brioche roll.
12.95 per person.
2 burgers per person
- **BARBECUE BURGER**
Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun.
12.95 per person.
2 burgers per person

HOT DOGS

Grilled hot dogs served with all the traditional condiments and Old Dutch potato chips.
6.95 per person

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and Old Dutch potato chips.
6.95 per person

HUSNIK WILD RICE SAUSAGE

Served with Sauerkraut and “Old Dutch” potato chips.
9.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y T W O



TASTE CLUB KIDS MEALS

6.95 PER PLAYER

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir. Please select one entrée.

Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites. Our taste club meals are served for a minimum of six players.

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 BBQ dipping sauce.

GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

PACKAGES

À LA CARTE

CHEERS

THE SCOOP

T W E N T Y T H R E E

23



SNACKS

ALL SNACKS SERVE TWELVE PEOPLE.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp Old Dutch tortilla chips.
59.00 per order.

BOTTOMLESS SNACK ATTACK

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

BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stix and barbecue kettle-style Old Dutch potato chips.
59.00 per order

PRETZEL CROSTINI AND SPREADS

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

BOTTOMLESS FRESHLY POPPED POPCORN

22.00 per basket

DRY-ROASTED PEANUTS

19.00 per basket

SNACK MIX

19.00 per basket

PRETZEL TWISTS

19.00 per basket

HONEY-ROASTED PEANUTS

19.00 per basket

OLD DUTCH POTATO CHIPS AND GOURMET DIPS

Locally sourced kettle-style potato chips from Old Dutch with roasted garlic parmesan, French onion and bleu cheese dips.
31.00 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.
95.95 per order

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y F O U R



AVOIDING GLUTEN

25.95 PER BASKET. SERVES 1-2 GUESTS

AVOIDING GLUTEN SNACK BASKET

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

- Cherry Lärabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

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

We are proud to provide an avoiding gluten 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.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y F I V E



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.

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.

60.00 per order. Serves 10

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.

76.00 per order. Serves 10

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.

96.00 per order. Serves 12.

CHOCOLATE MOCHA CAKE

Layers of chocolate and espresso and topped with chocolate pearls.

96.00 per order. Serves 12.

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.

96.00 per order. Serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee.

76.00 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.

96.00 per order. Serves 14

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.

10.95 per person

Served for a minimum of six people.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y S I X



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, Chocolate Mocha Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Luscious Lemon, Peanut Butter and Jelly and Salted Caramel Bar.

GOURMET COOKIES AND TURTLES

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

GIANT CARAMEL 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, Frangelico and Kahlúa.

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.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y S E V E N

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.

// CRAFTHOUSE COCKTAILS

// SPECIALTY DRINKS AND BEER

// COCKTAIL TRAYS

// BEER

// WHITE WINE

// RED WINE

// LIQUOR

// CHILL

// BEVERAGE REPLENISHMENT

PACKAGES
A LA CARTE
CHEERS
THE SCOOP



CRAFTHOUSE COCKTAILS

All natural crafted cocktails in a bottle. Designed by award winning mixologist, Charles Joly, who won and was named the 2013 U.S. Tales of the Cocktail Champion and 2014 World's Best Bartender.

CRAFTHOUSE COCKTAIL TRAY

Two hand-crafted cocktails: Moscow Mule and Paloma accompanied by fresh lime, cane sugar, sliced fresh grapefruit, classic cocktail glassware, shaker and ice bucket.

110.00 per tray

MOSCOW MULE

The quintessential, classic vodka cocktail combining our perfectly spiced, house-made ginger beer, bright citrus and beautifully distilled Midwest vodka.

57.00 per tray

PALOMA

Like peeling a fresh grapefruit for breakfast, a very adult breakfast. Lightly effervescent, fresh citrus with a base of the best Blanco Tequila from the heart of Jalisco. Perfectly balanced- you may never drink a margarita again.

57.00 per tray

SOUTHSIDE

A vibrant marriage of refreshing mint, lively citrus and expertly distilled gin make this cocktail sure to lift spirits. A touch herbaceous and entirely exhilarating.

57.00 per tray



CRAFTHOUSE COCKTAILS

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

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T W E N T Y N I N E



SPECIALTY DRINKS AND BEER

SPECIALTY DRINKS

WATERMELON LEMONADE COOLER

Bombay gin, Torani watermelon syrup, housemade lemonade, watermelon and lemon.

60.00 per pitcher. Serves 6

CHERRY LIMEADE COOLER

Midori liqueur, Torani cherry lime, housemade limeade, lime and maraschino cherries.

60.00 per pitcher. Serves 6

BACKYARD MOONSHINE

Upgrade your BBQ package with this refreshing alcoholic twist of iced tea, lemonade, brown sugar and Early Times Whiskey. Served chilled in an old fashioned beverage dispenser.

70.00 per dispenser. 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.

PERFECT FLIGHT

Goose Island 312 Urban Wheat

Lagunitas IPA

Sam Adams Boston Lager

45.50

CIDER FLIGHT

Stella Cidre

Angry Orchard Crisp Apple

Crispin Cider

45.50

MINNESOTA SAMPLER FLIGHT

Summit Extra Pale Ale

Fulton Lonely Blonde

Surly Furious

45.50

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

30
THIRTY



COCKTAIL TRAYS

Try something different today! You choose and we deliver a tray directly to your suite complete with the spirits, accoutrements and recipes. Shaken, stirred and mixed however you like it as the choice is yours. No need to worry about left over product as we will gladly secure the product for your next event and continue the party. Your suite attendant will lock and store the tray for you at the conclusion of each event.

CHEERS!

**TITO'S HANDMADE VODKA
BLOODY MARY TRAY**

100.00

**KNOB CREEK KENTUCKY STRAIGHT
BOURBON WHISKEY TRAY**

145.00

**GREY GOOSE VODKA
COSMOPOLITAN TRAY**

145.00

**SVEDKA VODKA
COSMOPOLITAN TRAY**

90.00

**JOSE CUERVO TEQUILA
MARGARITA TRAY**

85.00

STOLI MOSCOW MULE PACKAGE

95.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

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THIRTY ONE



BEER

LOCAL BREWS

[Sold by the six-pack]

Crispin Hard Cider Company, Minneapolis, MN

Crispin Original 40.50

Fulton Brewery, Minneapolis, MN

Lonely Blonde American Blonde Ale 40.50

Sweet Child of Vine IPA 40.50

Grain Belt Brewing Company, New Ulm, MN

Premium 40.50

Northeast 40.50

Summit Brewing Company, St. Paul, MN

Extra Pale Ale 40.50

Hopvale Organic Ale 45.50 [sold by the four-pack]

Surly Brewing Company, Brooklyn Center, MN

[16oz. cans sold by the four-pack]

Furious IPA 45.50

Over-rated Ale 45.50

BEER

[Sold by the six-pack]

Amstel Light 40.50

Angry Orchard 'Crisp Apple' Cider 40.50

Blue Moon White Belgian Ale 40.50

Bud Light 31.50

Budweiser 31.50

Coors Light 31.50

Corona Extra 40.50

Corona Light 40.50

Dos Equis 40.50

Goose Island 312 40.50

Guinness Pub Draft 40.50

Heineken 40.50

Heineken Premium Light 40.50

Lagunitas IPA 40.50

Leinenkugel [Seasonal] 40.50

Michelob Golden Light 31.50

Michelob Ultra 31.50

Miller Lite 31.50

Sam Adams 40.50

Shock Top 40.50

Stella Artois 40.50

Stella Cidre 43.50

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

32
THIRTY TWO



WHITE WINE

BUBBLY

Lunetta Prosecco, Veneto, Italy

Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors. 50.00

Korbel Brut, California

Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry. 45.00

Domaine Chandon Brut, California

Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish. 80.00

Veuve Clicquot 'Yellow Label' Brut, Reims, France

Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity. 200.00

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California

Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine. 36.00

Maso Canali Pinot Grigio, Italy

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy. 52.00

FRESH AND FRUITY

New Age White Blend, San Rafael, Argentina

A blend of Torrontes and Sauvignon blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic. 35.00

Chateau St. Michelle Riesling, Washington State

A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything. 30.00

Seven Daughters Moscato, California

Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you. 45.00

Roscato, Rosso Dolce, Italy [Sweet Red]

An irresistible, delicately sweet, gently fizzy red wine from northern Italy. 45.00

TART AND TANGY

Kim Crawford Sauvignon Blanc,

Marlborough, New Zealand

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite. 60.00

Markham Sauvignon Blanc,

Napa Valley, California

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish. 45.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY THREE



WHITE WINE

CREAMY AND COMPLEX

Greystone Chardonnay, California

Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America. 35.00

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California

A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate. 50.00

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner. 55.00

Sonoma-Cutrer Chardonnay, Sonoma Coast, California

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 70.00

Cakebread Cellars Chardonnay, Napa, California

Luxuriously fragrant aromas ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak. 140.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY FOUR



RED WINE

RIPE AND RICH

Mark West Pinot Noir, California

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices. 38.00

Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry. 45.00

Meiomi Pinot Noir, California

Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate. 70.00

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice. 36.00

Dreaming Tree 'Crush' Red Blend, California

Aromas and flavors of juicy raspberry and mixed berries emerge from this soft and approachable wine with caramel oak notes. 50.00

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina

Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha. 45.00

Frescobaldi 'Nipozzano' Chianti, Ruffina, Italy

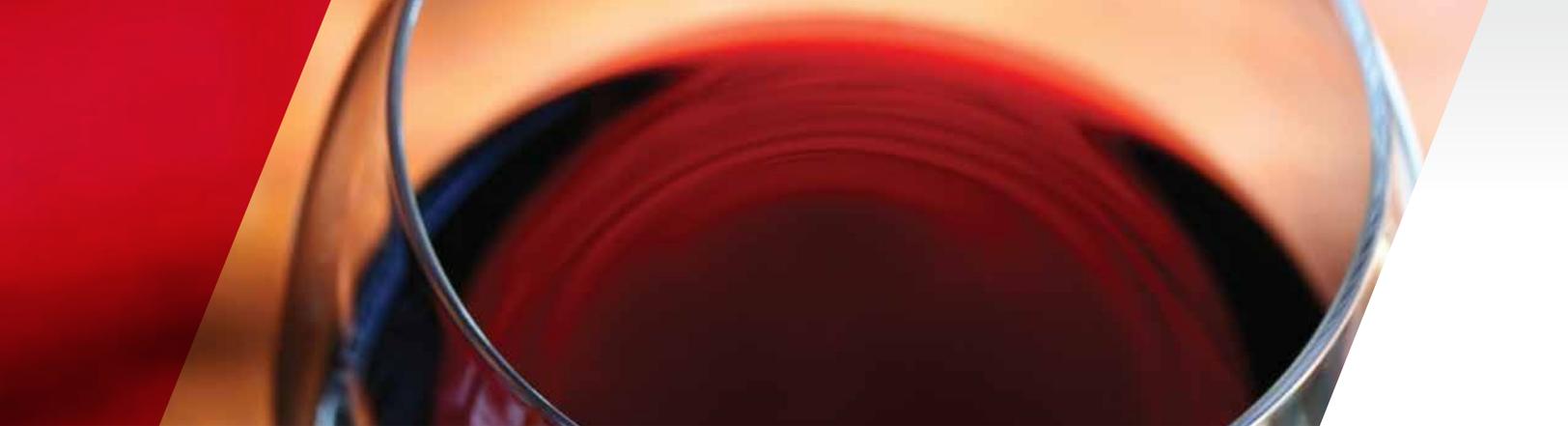
Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti. 75.00

Cline Cellars 'Ancient Vine' Zinfandel

An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes. 55.00

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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THIRTY FIVE



RED WINE

BIG AND BOLD

*Columbia Crest 'Grand Estates' Cabernet Sauvignon,
Columbia Valley, Washington*

A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish. 34.00

Avalon Cabernet Sauvignon, Napa, California

Fruit-forward notes of vanilla, dark cherry, and black raspberry, with lighter accents of plum and blackberry. 55.00

*Louis Martini Cabernet Sauvignon,
Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 60.00

*Simi Cabernet Sauvignon,
Alexander Valley, California*

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry. 75.00

*Chimney Rock Cabernet Sauvignon,
Napa Valley, California*

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish. 105.00

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

36
THIRTY SIX



LIQUOR

[750ML]

VODKA

Svedka 65.00
Tito's Handmade 75.00
Absolut 86.00
Absolut Citron 86.00
Grey Goose 120.00
Grey Goose L'Orange 135.00
Grey Goose La Poire 135.00
Grey Goose Le Citron 135.00
Grey Goose Cherry Noir 135.00
Stolichnaya 70.00
Finlandia 75.00

SCOTCH

Dewar's 80.00
Dewar's 12 Year 125.00
The Macallan 12 Year Old 175.00
Glenmorangie 150.00
Chivas Regal 115.00

WHISKEY

Jack Daniel's 90.00
Woodford Reserve 150.00
Jim Beam 65.00
Knob Creek 120.00
Knob Creek Rye 120.00
Canadian Club 55.00
Maker's Mark 110.00
Crown Royal 100.00
Seagram's V.O. 60.00
Jameson Irish 85.00
Gentleman Jack 135.00

GIN

Bombay 65.00
Bombay Sapphire 84.00
Beefeater 70.00
Tanqueray 85.00
Hendrick's 105.00

TEQUILA

Jose Cuervo Gold 60.00
Jose Cuervo Tradicional 80.00
El Jimador Reposado 85.00
1800 Tequila 90.00
Patrón Silver 155.00
Maestro Dobel Platinum 165.00

RUM

Bacardi Superior 55.00
Bacardi Gold 55.00
Bacardi Limón 55.00
Bacardi Oakheart Spiced Rum 65.00
Bacardi 8 80.00
Malibu 65.00
Mount Gay Eclipse 80.00
Captain Morgan Original Spice 65.00
Captain Morgan Parrot Bay 60.00

COGNAC / BRANDY

Christian Brothers Brandy 50.00
Hennessy VS 115.00
Courvoisier VSOP 125.00

CORDIALS

Aperol 90.00
Frangelico 95.00
Chambord 110.00
Bailey's Original Irish Cream 85.00
Cointreau 130.00
DeKuyper Cordials 45.00
DiSaronno Amaretto 100.00
Kahlúa 75.00
Jägermeister 58.00
Fireball Cinnamon Whiskey 55.00
RumChata 75.00
Martini & Rossi Dry Vermouth [375mL] 22.00
Martini & Rossi Sweet Vermouth [375mL] 22.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY SEVEN



CHILL

[SOLD BY THE SIX-PACK UNLESS OTHERWISE INDICATED]

SOFT DRINKS

- Pepsi 16.50
- Diet Pepsi 16.50
- Sierra Mist 16.50
- Diet Sierra Mist 16.50
- Mountain Dew 16.50
- Diet Mountain Dew 16.50
- Dr. Pepper 16.50
- Schweppes Ginger Ale 16.50
- Mug Root Beer 16.50
- Brisk Lemonade 16.50
- Brisk Iced Tea 16.50
- Red Bull (sold by the four-pack) 40.00
- Red Bull Sugar Free (sold by the four-pack) 40.00

JUICES

- Apple Juice 24.00
- Cranberry Juice 24.00
- Grapefruit Juice 24.00
- Orange Juice 24.00
- Tomato Juice 24.00
- Pineapple Juice 24.00

WATER AND CLUB SODA

- Aquafina Bottled Water 16.50
- Schweppes Tonic Water 24.00
- Schweppes Club Soda 24.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 25.00
- Fresh-Roasted Decaffeinated Coffee 25.00
- Hot Chocolate 25.00
- Hot Tea 25.00

BAR SUPPLIES

- Bloody Mary Mix 18.00
- Sweet & Sour Mix 18.00
- Margarita Mix 18.00
- Lime Juice 18.00
- Grenadine Syrup 18.00
- Lemons 6.25
- Limes 6.25
- Stuffed Olives 9.00
- Cocktail Onions 10.00
- Tabasco Sauce 9.00
- Worcestershire 9.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY EIGHT



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 and red 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 612-673-8087 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 612-673-8087. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/targetcenter.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Target 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 Target Center a safe and exciting place for everyone.

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY NINE



THE SCOOP

MADE IN MINNESOTA

Levy Restaurants is proud to partner with Local Businesses to provide the highest quality of food and beverage at the Target Center. The above logo has been detailed next to each item with locally sourced product. We are proud to partner with the following Minnesota Businesses:

Bix Produce – St. Paul, MN

Caves of Faribault – Faribault, MN

Crispin Hard Cider Company – Minneapolis, MN

Faces Mears Park Bakery – St. Paul, MN

Fulton Brewery – Minneapolis, MN

Grain Belt Brewing Company – New Ulm, MN

Gray Owl Wild Rice – Bemidji, MN

Honey Farm – Afton, MN

Husnik Meat Company – St. Paul, MN

Old Dutch Chips – Roseville, MN

Summit Brewing Company – St. Paul, MN

Surly Brewing Company – Brooklyn Center, MN



PACKAGES
À LA CARTE
CHEERS
THE SCOOP

40
FORTY



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/targetcenter.

To reach a Representative, dial: 612-673-8087 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 612-673-8087

Levy Restaurants Accounting Department 312-664-8200

Target Center Leased Suite Holders www.e-levy.com/targetcenter

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.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/targetcenter. Orders can be arranged with the assistance of a Guest Relations Representative at 612-673-8087 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.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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FORTY ONE



THE SCOOP

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

1. Alcoholic beverages cannot be brought into or taken out of Target 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
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CHEERS
THE SCOOP

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FORTY TWO



THE SCOOP

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.

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.

Please note that all food and beverage items are subject to a 20% 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 Target 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 TARGET CENTER

The rich tradition at Target Center 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. Great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Target Center Event Staff at 612-673-1300.

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THE SCOOP

FORTY THREE