



ALL AROUND THE
WORLD CUISINE

BRUNCH

Thursday March 26, 2026

Farm Fresh Scrambled Eggs

Cage-free scrambled eggs, gently cooked for a soft, creamy texture.

Western Scrambled Eggs

Cage-free scrambled eggs with sautéed bell peppers, sweet onions, ham, and melted Monterey Jack cheese.

Applewood Smoked Bacon

Crisp smoked bacon, slow roasted for deep flavor.

Chicken Breakfast Sausage

Lean, savory chicken sausage links grilled until golden and juicy for a lighter breakfast protein option.

Traditional Goetta

Cincinnati's classic German-inspired breakfast sausage with oats and spices, pan-seared until crispy.

Crispy Shredded Hash

Browns

Golden shredded potatoes griddled until crisp.

Skillet Home Fries

Breakfast potatoes sautéed with onions, bell peppers, and herbs.

Avocado Toast

Toasted artisan bread topped with fresh smashed avocado and finished to order. Optional additions include farm eggs or a BLT-style build with crisp bacon, lettuce, and tomato.

LATIN OPTIONS

Mangú Dominicano

Huevos Fritos Dominicanos

Queso Frito

Salami Dominicano

Chorizo Breakfast Burritos

Flour tortillas filled with scrambled eggs, Mexican chorizo, potatoes, and melted cheese.

Ham, Egg & Cheese

Croissants

Buttery croissants with fluffy cage-free scrambled eggs, ham, and melted cheese.

Buttermilk Biscuits &

Sausage Gravy

Flaky Southern biscuits with creamy black-pepper sausage gravy.

Fluffy Buttermilk Pancakes

Classic griddle pancakes served with maple syrup and whipped butter.

Cream Cheese Cinnamon

Roll Casserole

Soft cinnamon rolls baked with vanilla custard and finished with cream cheese glaze.

Smoked Salmon & Bagel

Board

Nova lox with toasted bagels, whipped cream cheese, hard-boiled eggs, tomato, red onion, cucumber, and capers.

Fresh Seasonal Fruit Platter

Chef's selection of sliced melon, pineapple, berries, and citrus.

BUILD-YOUR-OWN OMELETTE ACTION STATION

Made-to-order omelettes prepared fresh by our chef. Guests choose from a variety of proteins, fresh vegetables, cheeses, and house salsas to create their perfect omelette or made to order eggs.



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Taco Bar

Served with warm flour tortillas and blue corn tortillas.

Al Pastor

Traditional Mexican marinated pork with pineapple, citrus, and dried chiles, slow-roasted and chopped for tacos.

Carne Asada

Citrus and garlic marinated wagyu grilled steak, chopped street-style for tacos and bowls.

Chipotle Cilantro Pollo Asado

Fire-grilled amish chicken marinated in chipotle, citrus, garlic, and fresh cilantro.

Spanish Rice

Classic Spanish tomato rice simmered with peas, carrots, garlic, and spices.

Cilantro Lime Rice

Steamed rice finished with fresh lime juice, cilantro, and olive oil.

Refried Black Beans with Chorizo

Slow-cooked black beans mashed with smoky chorizo and traditional spices.

Fajita Vegetables

Sautéed peppers and onions finished with garlic, lime, and Mexican spices.

Southwest Chicken Salad

Grilled chicken, crisp romaine, roasted corn, black beans, tomatoes, avocado, and tortilla strips with citrus chipotle dressing.

Mexican Elote

Fire-grilled corn on the cob brushed with lime crema, finished with cotija cheese, Tajín seasoning and fresh cilantro.

House Garnishes & Sides

House Tortilla Chips

Fresh fried corn tortilla chips finished with lime and sea salt.

Guacamole Fresco

Hand-smashed avocados with lime, cilantro, tomato, and jalapeño.

House Salsas

A selection of traditional Mexican salsas including roasted tomato salsa, salsa verde, and spicy chile salsa.

Fresh Ceviche

Citrus-marinated seafood with tomato, cucumber, onion, cilantro, and lime.

AÇAÍ BOWL BUFFET

Chilled açai berry bowls served with assorted toppings including fresh berries, sliced bananas, granola, coconut flakes, agave, honey, and chia seeds for a refreshing, nutrient-packed breakfast option.

ASSORTED SANDWICH PLATTER

Chef's Selection of Fresh Sandwiches

An assortment of handcrafted sandwiches prepared with premium meats, crisp vegetables, and house spreads, sliced and arranged for convenient grab-and-go service.

BIRRIA ACTION STATION

Birria Tacos, Quesadillas, Bowls & Ramen

Made-to-order station featuring slow-braised traditional birria. Players can enjoy crispy birria tacos, quesadillas, rice bowls, or rich birria ramen served in a savory chile consommé. Prepared fresh on the flat top and served with warm flour tortillas or house blue corn tortillas.



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POST GAME

Thursday March 26, 2026

Prime Carving Station

Peppercorn Crusted Beef Tenderloin

Hand-carved prime beef tenderloin finished with cracked black pepper and served with our house chimichurri of fresh herbs, garlic, olive oil, and citrus.

From the Ocean

Macadamia Crusted Halibut

Delicate Pacific halibut roasted with a golden macadamia crust and finished with citrus butter.

Jumbo Shrimp Scampi

Wild jumbo shrimp sautéed with garlic, white wine, and sweet butter, served over fresh handmade pasta.

From the Grill

Chicken Breast with Sun-

Dried Tomato Pesto

Grilled natural chicken breast finished with a vibrant pesto of sun-dried tomatoes, basil, and olive oil.

Steakhouse Accompaniments

Truffle Parmesan Roasted

Yukon Gold Potatoes

Flour tortillas filled with scrambled eggs, Mexican chorizo, potatoes, and melted cheese.

Balsamic Glazed Wild

Mushrooms

Assorted wild mushrooms roasted with garlic, white wine, and aged balsamic reduction.

White Wine Risotto

Slow-stirred arborio rice finished with parmesan and butter.

Honey Maple Glazed

Organic Tri-Color Carrots

Roasted heirloom carrots glazed with Kentucky honey and maple syrup.

BLT Steakhouse Wedge

Salad

Crisp iceberg lettuce, applewood smoked bacon, vine-ripened tomatoes, and house parmesan dressing.

LATIN GRILL CORNER

Wagyu Churrasco Skirt Steak

Premium Wagyu skirt steak grilled over open flame, sliced churrasco-style, and finished with fresh herbs, citrus, and olive oil.

Arroz Blanco

Classic white rice prepared in Latin style.

Seasoned Latin Pinto Beans

Slow-simmered pinto beans seasoned with traditional Latin spices.

Crispy Yuca Fries

Golden fried yuca with a crisp exterior and tender center.



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BRUNCH

Saturday March 28, 2026

Farm Fresh Scrambled Eggs

Cage-free scrambled eggs, gently cooked for a soft, creamy texture.

Steak & Eggs Scramble

Cage-free, farm fresh eggs tossed with seared steak, caramelized peppers, and onions for a hearty protein-forward breakfast.

Applewood Smoked Bacon

Crisp smoked bacon, slow roasted for deep flavor.

Pork Sausage Patties

Classic breakfast sausage patties, seasoned and griddled until golden.

Traditional Goetta

Cincinnati's classic German-inspired breakfast sausage with oats and spices, pan-seared until crispy.

Crispy Breakfast Potatoes

Golden roasted breakfast potatoes finished with herbs and sea salt.

Sweet Potato Hash

Roasted sweet potatoes sautéed with onions and peppers.

Southwest Veggie Protein

Burrito

Quinoa, black beans, roasted vegetables, crispy potatoes and avocado wrapped in a warm tortilla with cilantro lime crema.

LATIN OPTIONS

Breakfast Arepas

Breakfast Empandas

Papas con Chorizo

Arroz con Huevos

Egg, Bacon & Cheese

Breakfast Sliders

Soft slider buns layered with fried eggs, crisp bacon, and melted cheese.

Buttermilk Biscuits &

Sausage Gravy

Flaky Southern biscuits with creamy black-pepper sausage gravy.

Classic French Toast

Thick-cut brioche French toast griddled until golden and served with maple syrup and whipped butter.

Fresh Seasonal Fruit Platter

Chef's selection of sliced melon, pineapple, berries, and citrus.

Chicken Caesar Wraps

Grilled chicken, crisp romaine, shaved parmesan, and Caesar dressing in a flour tortilla.

Italian Deli Wraps

Genoa salami, ham, salami, provolone, lettuce, tomato, and Italian vinaigrette wrapped in a flour tortilla.

BUILD-YOUR-OWN OMELETTE ACTION STATION

Made-to-order omelettes prepared fresh by our chef. Guests choose from a variety of proteins, fresh vegetables, cheeses, and house salsas to create their perfect omelette or made to order eggs.



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Saturday March 28, 2026

Burger Bar

Short Rib–Brisket Blend

Burgers

House-ground blend of short rib and brisket grilled to order for rich flavor and tenderness.

Bison Burgers

Lean bison patties grilled over an open flame for a high-protein, lighter burger option.

Turkey Burgers

Seasoned ground turkey patties grilled and served juicy and flavorful.

Garlic Herb Grilled Chicken Breast

Juicy grilled chicken breast marinated with garlic, fresh herbs, olive oil, and citrus.

Sweet Potato Fries

Crispy sweet potato fries finished with sea salt.

Roasted Potato Wedges

Thick-cut potato wedges roasted until golden and seasoned with house spices.

Applewood Smoked Bacon

Crispy bacon strips served as a premium burger topping.

Sautéed Mushrooms & Onions

Caramelized mushrooms and sweet onions sautéed in butter and herbs.

Mediterranean Salad

Romaine and arugula with grilled chicken, chickpeas, cucumber, tomato, olives, feta, and lemon oregano vinaigrette.

AÇAÍ BOWL BUFFET

Chilled açai berry bowls served with assorted toppings including fresh berries, sliced bananas, granola, coconut flakes, agave, honey, and chia seeds for a refreshing, nutrient-packed breakfast option.

CHARCUTERIE & GRAZING DISPLAY

Selection of cured meats, artisan cheeses, fresh fruit, olives, nuts, and house accompaniments.

SMOKED WING ACTION STATION

Slow-smoked jumbo chicken wings finished crispy and tossed fresh to order in assorted house sauces.
Served with celery, carrot sticks, ranch and blue cheese.



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Saturday March 28, 2026

Asian Bar

Sweet Soy Ginger

Tenderloin Skewers

Tender beef tips skewered with peppers, onions and mushrooms, grilled and glazed with sweet soy ginger sauce.

Amish Chicken Teriyaki

Grilled Amish-raised chicken finished with classic house teriyaki glaze.

Vegetable Fried Brown Rice

Wok-fried brown rice with egg, scallions, peas and carrots finished with soy and sesame.

Yakisoba Noodles

Japanese-style stir fried noodles tossed with vegetables and savory soy glaze.

Steamed Bok Choy

Fresh bok choy lightly steamed and finished with sesame oil.

Asian Stir Fry Vegetables

Wok-fired broccoli, snap peas, carrots and peppers finished with garlic soy sauce.

Crispy Pork Egg Rolls

Golden fried egg rolls stuffed with seasoned pork and vegetables served with sweet chili dipping sauce.

Ahi Tuna Poke Bowls

Fresh sushi-grade ahi tuna served over rice with classic poke accompaniments including cucumber, avocado, pickled vegetables, sesame, and soy-based sauces.

Mandarin Orange Crunch Salad

Fresh greens and napa cabbage with mandarin oranges, shredded carrots, scallions, crispy wonton strips and toasted almonds finished with sesame ginger dressing.

AÇAÍ BOWL BUFFET

Chilled açai berry bowls served with assorted toppings including fresh berries, sliced bananas, granola, coconut flakes, agave, honey, and chia seeds for a refreshing, nutrient-packed breakfast option.

CHARCUTERIE & GRAZING DISPLAY

Selection of cured meats, artisan cheeses, fresh fruit, olives, nuts, and house accompaniments.

ASIAN STIR-FRY ACTION STATION

Fresh stir fry prepared to order on the wok. Guests build their bowl with white or brown rice or yakisoba noodles, a selection of fresh vegetables, and premium proteins including Amish chicken, beef tenderloin tips, pork, tofu, or shrimp. Finished with bold sauces such as teriyaki, soy ginger, sweet chili, garlic sesame, chili crisp, and sesame oil.



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BREAKFAST

Sunday March 29, 2026

Farm Fresh Scrambled Eggs

Cage-free scrambled eggs, gently cooked for a soft, creamy texture.

Meat Lover's Scrambled Eggs

Fluffy scrambled eggs loaded with bacon, sausage, ham, and melted cheddar cheese for a hearty protein-packed breakfast option.

Applewood Smoked Bacon

Crisp smoked bacon, slow roasted for deep flavor.

Turkey Sausage Links

Lean turkey sausage grilled until golden for a lighter breakfast protein option.

Traditional Goetta

Cincinnati's classic German-inspired breakfast sausage with oats and spices, pan-seared until crispy.

Crispy Breakfast Potatoes

Golden roasted breakfast potatoes finished with herbs and sea salt.

Crispy Shredded Hash Browns

Golden shredded potatoes griddled until crispy and lightly seasoned.

Meat Lover's Breakfast Melt

Griddled sandwich packed with ham, bacon, sausage, scrambled eggs, and melted cheese on toasted bread.

LATIN OPTIONS

Mangú Dominicano

Queso Frito

Salami Dominicano

Huevos Fritos Dominicanos

Southwest Breakfast Tacos

Soft tortillas filled with scrambled eggs, Mexican chorizo, and Southwest spices.

Biscuit Benedict with Chicken Sausage

Flaky buttermilk biscuit topped with grilled chicken sausage, poached egg, and classic hollandaise.

Steel-Cut Oatmeal

Hearty oatmeal served with assorted toppings including brown sugar, fresh berries, nuts, and dried fruit.

Chicken & Waffles

Crispy fried chicken served over Belgian waffles with fresh maple butter.

Southern-Style Grits

Creamy stone-ground grits finished with butter and a touch of cheddar.

Fresh Seasonal Fruit Platter

Chef's selection of sliced melon, pineapple, berries, and citrus.

Assorted Muffins & Croissants

Fresh baked blueberry, chocolate chip and banana nut muffins alongside flaky butter croissants.

WAFFLE & PANCAKE

ACTION STATION

Fresh Belgian waffles and fluffy buttermilk pancakes prepared to order and finished with traditional toppings including maple syrup, whipped butter, fresh berries, sliced bananas, powdered sugar, chocolate chips, strawberry sauce, caramel drizzle, toasted pecans, and whipped cream.

BUILD-YOUR-OWN

OMELETTE ACTION

STATION

Made-to-order omelettes prepared fresh by our chef. Guests choose from a variety of proteins, fresh vegetables, cheeses, and house salsas to create their perfect omelette or made to order eggs.



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Slider Bar

Served with toasted brioche buns, assorted cheeses, lettuce, tomato, onion, and pickles

14-Hour Smoked Wagyu Beef

Sliders

Slow-smoked Wagyu beef, hand-pulled and finished with house barbecue glaze.

Short Rib Blend Smash

Sliders

Juicy short rib and brisket blend smash sliders with melted American cheese.

Chicken BLT Sliders

Grilled chicken breast, applewood smoked bacon, crisp lettuce, vine-ripe tomato and roasted garlic aioli.

California Southwest Steak

Wraps

Grilled steak, avocado, roasted peppers, shredded lettuce, tomato, pepper jack cheese and chipotle crema in a warm tortilla.

Honey Maple Glazed Salmon

Fresh salmon finished with a light honey-maple glaze and citrus zest.

Spinach Apple Crunch Salad

Fresh baby spinach with crisp sliced apples, dried cranberries, toasted pecans and shaved red onion finished with light apple cider vinaigrette.

Sweet Chili Fingerling Potatoes

Roasted fingerlings tossed in sweet chili glaze and fresh herbs.

Roasted Potato Wedges

Hand-cut russet wedges roasted golden and seasoned with sea salt and cracked pepper.

Pecan-Crusted Loaded Sweet Potatoes

Roasted sweet potato topped with candied pecans, brown sugar butter and cinnamon cream.

Charbroiled Garden Medley

Charbroiled squash, zucchini, portobello mushrooms and broccolini finished with olive oil and fresh herbs.

CHARCUTERIE & GRAZING DISPLAY

Selection of cured meats, artisan cheeses, fresh fruit, olives, nuts, and house accompaniments.



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POST GAME

Sunday March 29, 2026

Prime Filet Mignon

Center-cut prime filet grilled and served with classic steakhouse accompaniments including black truffle butter, Cajun cream, and whiskey peppercorn sauce.

Cilantro Lime Lollipop Lamb Chops

Tender lamb chops marinated with citrus, cilantro, and garlic, finished with house chimichurri.

Lobster Tail or Blue Crab Cakes

Butter-poached lobster tail or sweet lump blue crab cakes, delicately prepared and served with a light sweet chili sauce.

Chicken Milanese

Crispy breaded chicken cutlet finished with fresh lemon and herbs.

Whiskey Peppercorn Chicken Breast

Grilled chicken breast finished with rich whiskey peppercorn cream.

Lobster Mac & Cheese

Creamy three-cheese macaroni folded with butter-poached lobster.

Chef's Cheesy Macaroni

Classic baked macaroni with aged cheddar and parmesan.

The Baked Potato Bar

Idaho baked potatoes served with applewood bacon, sour cream, butter, cheddar, scallions, and chives.

Candied Brussels Sprouts

Caramelized Brussels sprouts finished with a sweet glaze.

Organic Tri-Color Roasted Cauliflower

Seasonal cauliflower roasted with olive oil and sea salt.

Strawberry & Feta Salad

Fresh greens with ripe strawberries, feta cheese, and house vinaigrette.

LATIN GRILL CORNER

Beef & Chicken Tinga Empanadas

Handmade empanadas filled with slow-braised beef and smoky chicken tinga.

Pressed Cuban Sandwiches

Roasted pork, ham, Swiss cheese, pickles, and mustard pressed on Cuban bread.

Arroz Blanco

Traditional Latin white rice.

Sweet Fried Plantains

Golden fried plantains caramelized until tender.