



2 BALLPARK BITES

What's on the menu at America's two newest baseball stadiums? T+L compares New York's finest.

By David LaHuta



LOBEL'S NEW YORK STEAK SANDWICH

SHAKE SHACK'S SHACK-AGO DOG

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	THE YANKEES	THE METS
THE STADIUM	Yankee Stadium (1 E. 161st St., Bronx, N.Y.; yankees.com) is no longer the original House That Ruth Built, but it's still a shrine to Yankee triumphs past.	Citi Field (Flushing, N.T.; mets.com), a big upgrade on Shea, has a sunlit rotunda honoring Jackie Robinson.
THE MENU	For a genuine taste of the Bronx, go to field-level section 127 for a sandwich from Mike's Arthur Avenue Italian Deli, like the light-and-zesty eggplant parm. Other options: Lobel's of New York and Brother Jimmy's BBQ. But if you're in one of the 4,000 premium seats (which run as much as \$1,250 a pop), you'll have access to the Legends Suite Club—where celeb chefs including Masaharu Morimoto and April Bloomfield (the Spotted Pig) will make guest cooking appearances.	A trio of top Manhattan restaurateurs is catering to the Amazin' faithful. Danny Meyer hits a homer with outpost of Shake Shack and Blue Smoke, plus slow-cooked pork tacos with tomatillo-chipotle salsa at El Verano Taquería. Drew Nieporent (Nobu; Corton) has opened the upscale Acela Club (reservations required), and David Pasternack (Esca) operates Catch of the Day, where the lobster roll bats clean up.
THE DRINK	Duck into Tommy Bahama's Bar for a "Mo"jito—a blend of rum, club soda, sugar, mint, and fresh lime juice—named for the Bombers' longtime closer, Mariano Rivera.	Brooklyn-brewed Shack-Meister Ale is sold exclusively at Shake Shack (for a booze-free option, try a creamy vanilla frozen custard shake).



6 BONUS BALLPARKS See our full list of great stadium eats—garlic fries, chorizo bratwurst, spicy tuna rolls, and more—at travelandleisure.com.