



Five of the Best (and Newest) Airport Restaurants

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We're usually all over [new routes](#), but before jetting across the globe you need something to eat. Lately new airport restaurants seem to be everywhere, so we thought we'd round up a few of the new and coming-soon sort for your culinary pleasure:

· **Smashburger at [EWR](#)**

One of the country's best burger chains has yet to invade NYC, but it has debuted in one of the city's airports. **Newark Liberty International Airport** just got its very own Smashburger, and after sampling their burger masterpieces in the Midwest, we have to say that this is definitely a good thing. It's kind of like Five Guys—but with a little more fanciness—and should satisfy any greasy cravings you might have at the airport. Find the burgers, and their specialized New Jersey menu, within Terminal C3.

· **Anaheim Ducks Restaurant at [SNA](#)**

Southern California might not be known for hockey, but visitors arriving at John Wayne Airport may feel differently. The airport is set to debut an Anaheim Ducks-themed restaurant, and they recently even opened up the restaurant's name to an online contest—no results so far. **Expect a floor that looks just like an ice rink**—don't worry, no skates necessary—as well as plenty of Ducks related paraphernalia. There will be burgers, wings, nachos, and other stadium staples. It sounds like a solid airport option especially with a beer in one hand and fries in the other.



· **Shula's Bar & Grill at [RSW](#)**

Football fans need to look no further than Southern Florida to fill up, as Don Shula—famous Miami Dolphins coach—is bringing his restaurant empire into the area's airports. **He's bumping a Chili's Too—good riddance—out of Southwest Florida International in favor of his Shula's Bar & Grill.** There is also an outpost of the restaurant scheduled to open in Miami this month—just in case that's where your grandparents spend the winter. Expect burgers, sandwiches, steaks, but with prices that won't break the bank, unlike the steakhouse locations Shula runs outside the airport.

· **Granite City Food & Brewery at [IND](#)**

We haven't had the pleasure of flying through Indianapolis International Airport, but we have it on our list as it's always winning all kinds of awards. Well now IND is moving full speed ahead with its dining options as **Granite City Food & Brewery is scheduled to open on April 5.** We realize they're a chain, but they do have all the airport delay staples including plenty of ales and lagers, steaks, chicken, and burgers. There's also a pleasing variety of appetizer options as well including quesadillas, wings, and whatever Idaho Nachos are.

· **Plenty of New Stuff coming to [SLC](#)**

Some of the offerings at Salt Lake City International Airport might be a long time coming, as the airport is in the process of kicking out many of its former shops and restaurants. In their place will be more local establishments which is something that we can definitely support. Those in Utah probably know about many of these places, but we're eager to try them all out when the upgrades are complete in about 18 months. **Veloce Cucina Toscana, Market Street Grill, Salt Lake Pizza and Pasta, Millcreek Coffee, Greek Souvlaki, and Cafe Rio are just some of the new places hitting the airport terminals and concourses—sorry Sbarro!**