MONDAY NIGHT FOOTBALL

SEPTEMBER 11

NEW ORLEANS @ MINNESOTA
Crab Cake Po Boy “Fully Dressed” with our Creole Seasoned French Fries $18
Fried Cheese Curds on our Creole Seasoned French Fries with Savory Brown Gravy $10

DENVER @ LOS ANGELES
Lamb Burger with Arugula, Pickled Red Onion & Lemon Aioli with our Creole Seasoned French Fries $16
Grilled Mahi Mahi Tacos with Roasted Corn & Black Bean Salsa, Shredded Cabbage with Cilantro Crème Fraîche $15

SEPTEMBER 18

DETROIT @ NEW YORK
Coney Island Hot Dog with our Creole Seasoned French Fries $9
Hot Dog topped with Sauerkraut & Spicy Brown Mustard with our Creole Seasoned French Fries $9

SEPTEMBER 25

DALLAS @ ARIZONA
Fried Chicken & Black Pepper Biscuits smothered in Country Gravy $15
Sonoran Hot Dog with our Creole Seasoned French Fries $9

OCTOBER 2

WASHINGTON @ KANSAS CITY
Grilled Pork Tenderloin on Andouille Sausage Jambalaya Rice with Green Chili Tomatillo Sauce $18
BBQ Brisket Burnt Ends with Creole Mustard Cole Slaw, French Fries & Jalapeño Cornbread Muffin $14
Juicy Lucy stuffed with Cheddar Cheese & our Creole Seasoned French Fries $15

Chicago Dog with our Creole Seasoned French Fries $9

Fried Pork Loin Sandwich with Black Pepper Mayo, Lettuce, Tomato & Pickle with Creole Seasoned French Fries $13

Jack Daniel’s BBQ Glazed ½ Rack of Ribs with Creole Mustard Coleslaw & Jalapeño Cornbread Muffin $14

BBQ Pulled Pork Pizza with Red Onions & Cilantro $19

Philly Cheese Steak Pizza with Mushrooms & Onions $20

Lamb Burger with Arugula, Pickled Red Onion & Lemon Aioli with our Creole Seasoned French Fries $16

Fried Pork Wings tossed in Smokey BBQ Sauce $15
**Monday Night Football**

**November 6**

**Detroit @ Green Bay**
- Coney Island Hot Dog with our Creole Seasoned French Fries $9
- Bacon Potato Cheese Soup in a Sourdough Bread Bowl $8

**November 13**

**Miami @ Carolina**
- Cuban Sandwich – Pulled Pork, Ham, Swiss Cheese, Mustard & Pickles with our Creole Seasoned French Fries $15
- Carolina Style Pulled Pork Sandwich with our Creole Seasoned French Fries $14

**November 20**

**Atlanta @ Seattle**
- Beer Battered Shrimp on Andouille Sausage Rice with Creole Tomato Glaze $20
- Salmon Carpaccio topped with Pico de Gallo & Ponzu Vinaigrette $15

**November 27**

**Houston @ Baltimore**
- BBQ Pulled Pork on Sweet Potato Fries with Creole Mustard Coleslaw & Pickled Jalapeños $14
- Crab Remoulade, Mixed Baby Greens Tossed in Herb Vinaigrette, Shaved Red Onion, Avocado & Creole Oil $16
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<thead>
<tr>
<th>Date</th>
<th>Teams</th>
<th>Specials</th>
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<tbody>
<tr>
<td><strong>December 4</strong></td>
<td>Pittsburgh @ Cincinnati</td>
<td>“Primanti Brothers Style” Italian Cold Cuts with our Creole Seasoned French Fries $15, Cincinnati Chili $14</td>
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<tr>
<td><strong>December 11</strong></td>
<td>New England @ Miami</td>
<td>Lobster Po Boy “Fully Dressed” with our Creole Seasoned French Fries $21, Fried Fish Po Boy “Fully Dressed” with our Creole Seasoned French Fries $17</td>
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<td><strong>December 18</strong></td>
<td>Atlanta @ Tampa Bay</td>
<td>Homemade Southern Style Macaroni &amp; Cheese served with Jalapeño Cornbread $11, Sautéed Shrimp &amp; Tomato Bruschetta tossed in Linguini with Toasted Focaccia Bread $22</td>
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<td><strong>December 25</strong></td>
<td>Oakland @ Philadelphia</td>
<td>Grilled Shrimp Tacos with Roasted Corn &amp; Black Bean Salsa, Shredded Cabbage with Cilantro Crème Fraîche $15, Philly Cheesesteak with Mushrooms &amp; Onions &amp; our Creole Seasoned French fries $16</td>
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