



# SUPER BOWL SUNDAY

## February 7<sup>th</sup>, 2010

### Homemade Soups



### Appetizers

◆ **Indi Onion Scoopers** – Fried spicy beer battered onion peddles served with a side of ranch dressing.

\$ 4.00

◆ **New Orleans Refried Bean Dip** – Homemade spicy refried bean dip made with jalapenos, onions, peppers, jalapenos, roasted corn, and Jack cheese, served with seasoned tortilla chips.

\$ 6.00

◆ **Endzone Boneless Wings** – Battered and fried boneless chicken served in BBQ, teriyaki or buffalo sauce with your choice of ranch or blue cheese dressing.

**1 Touchdown** (7 wing) – \$ 5 ☉ **2 Touchdowns** (14 wings)– \$ 10 ☉ **3 Touchdowns** (21 wings) \$15

### Salad Specials

◆ **Who Dat Shrimp Salad** – Grilled Tequila–Lime marinated shrimp served atop our garden mesclun salad in a crispy tomato tortilla shell with Honey–chili vinaigrette.

\$ 12.00

### Pub Specials

◆ **Cornerback’s Tender Barbecue Ribs and Rings** – Tender babyback pork ribs slow-cooked in Imperial Stout, with Durango barbecue sauce. With beer battered onion rings, fries and coleslaw.

\$ 13.50

◆ **Manning–Burger Platter** – Ground sirloin topped with ham, caramelized onions, jalapenos and American cheese. Served with fries, onion rings, potato salad and a Pickleman pickle.

\$ 10.00

◆ **Brees’ BBQ Kielbasa and Onions** – Sliced kielbasa, onions, and green peppers cooked in our Durango barbeque sauce then served with garlic mashed potatoes.

\$ 10.00

◆ **Saint’s Pot Pie** – Tender chicken breast simmered with fresh vegetables in a heavenly broth and served in a bread boule.

\$ 8.25

◆ **Stadium Sausage** – Gridiron Grillers on a 6” Hoagie roll served in two styles:

🍷 **Bratwurst with Kraut** 🍷 **Italian Sausage with onions & peppers**  
\$ 6.50

### Entrees

**(All Entrees Come with Dinner Salad, Roll, and Butter)**

◆ **Lineman's Stuffed Pork Roast** – Stuffed boneless pork loin served with a choice of side and vegetable of the day.  
\$ 14.00

◆ **Ball-samic Grilled Chicken** – Twelve ounces of boneless chicken breast marinated in a balsamic vinaigrette and then fire grilled to perfection. Topped with roasted red peppers and provolone cheese. Served with rice and vegetable of the day.  
\$ 14.00

◆ **Pasta of the Day – End Zone Pasta** – Andouille sausage and shrimp sautéed with peppers and red onions in a spicy marinara sauce, served over linguine and topped with Parmesan cheese. \$ 15.00