



A PASSION FOR QUALITY. A PROMISE OF VALUE.

HANDCRAFTED DISHES, FRESH BURGERS, HAND-CUT VEGETABLES, FRESHLY BAKED BUNS AND MIXED & MUDDLED COCKTAILS. WE DO ALL THIS BECAUSE QUALITY IS THE ONLY WAY TO DELIVER VALUE. AND YOU DESERVE BOTH.



Fridays™ Margaritas – a deliciously refreshing way to mix up your routine.



Sunburned Pineapple



Tiramisu Martini

HANDCRAFTED COCKTAILS



ULTIMATE MARGARITA

with José Cuervo Gold® and Triple Sec
Additional flavors: Mango, Mango Berry, Blue Raspberry, Wild Berry, Raspberry, Strawberry and Pomegranate

PATRÓN® RASPBERRY BASIL MARGARITA

with Patrón® Silver Tequila, Cointreau®, Raspberry, Basil, Lemon and Lime

MIXED BERRY MOJITO

with BACARDI® Dragon Berry Rum, Leroux® Strawberry, Blackberry, Strawberry, Raspberry, Mint, Lime, Sprite® and Club Soda

ULTIMATE MOJITO

with BACARDI® Superior

LEMON DROP MARTINI

with ABSOLUT® Citron and Cointreau

SUNBURNED PINEAPPLE

with Crown Royal®, BACARDI® Superior, Blue Curaçao, Pineapple, Orange and Cherry

STRAWBERRY HURRICANE

with BACARDI® Dragon Berry Rum, Strawberry, Pineapple and Fresh Sour

TIRAMISU MARTINI

with RumChata®, Patrón® XO Café, and Hershey's® Chocolate

ULTIMATE LONG ISLAND TEA

with BOMBAY™ Dry, Smirnoff®, BACARDI® Superior, Christian Brothers® Brandy, and Triple Sec

ULTIMATE ELECTRIC LEMONADE

with Smirnoff® and Blue Curacao

ULTIMATE MANGO MAI TAI

with Captain Morgan®, and Malibu® Mango and Coconut

PEACHY KEEN

with Hennessy® VS Cognac, Hiram Walker® Peach Schnapps, Peach, Fresh Sour and Orange

*We couldn't fit the 100s of drinks our bartenders know in one menu.
So if you don't see your favorite, check out our beverage menu
or just ask and we'll be happy to make it for you.*

SANGRIA

WILD BERRY

with Jacob's Creek® Shiraz

TROPICAL PEACH

with Cavit® Pinot Grigio

RASPBERRY DELIGHT

with Woodbridge® Cabernet Sauvignon

WHITE PEAR

with Barefoot® Chardonnay

TWISTED APPLE

with Twisted Moscato

CRISP APPLE

with Blackstone Merlot



#FavoriteBar



ICE COLD BEER

CRAFTS, DRAFT & BOTTLES

BEERS ON TAP

ANGRY ORCHARD® CRISP APPLE CIDER <i>Hard Cider</i>	Cincinnati, OH
BLUE MOON® BELGIAN WHITE <i>Belgian Style Wheat Ale</i>	Golden, CO
BUD LIGHT® <i>American Light Lager</i>	St. Louis, MO
COORS LIGHT® <i>American Light Lager</i>	Golden, CO
DOS EQUIS LAGER <i>Mexican Lager</i>	Mexico
GOOSE ISLAND® IPA <i>English Style India Pale Ale</i>	Chicago, IL
GUINNESS® <i>Irish Dry Stout</i>	Ireland
NEWCASTLE BROWN ALE <i>English Brown Ale</i>	England
SAMUEL ADAMS BOSTON LAGER® <i>Amber Lager</i>	Boston, MA
SAMUEL ADAMS® SEASONAL <i>Vary by Season</i>	Boston, MA
STELLA ARTOIS® <i>Premium Lager</i>	Belgium
WIDMER BROTHERS® HEFEWEIZEN <i>American Hefeweizen</i>	Portland, OR

BOTTLED & CANNED BEER

BUD LIGHT LIME® LIME-A-RITA <i>8 oz. Can</i>	St. Louis, MO
BUDWEISER® <i>American Lager</i>	St. Louis, MO
CORONA® EXTRA <i>Mexican Lager</i>	Mexico
CORONA® LIGHT <i>Mexican Light Lager</i>	Mexico
DALE'S PALE ALE <i>American Mountain Pale, 12 oz. Can</i>	Longmont, CO
DOS EQUIS AMBAR <i>Mexican Lager</i>	Mexico
HEINEKEN® <i>European Pale Lager</i>	Netherlands
KONA LONGBOARD® LAGER <i>Island Lager, 16 oz. Can</i>	Hawaii
LEINENKUGEL'S® SEASONAL <i>Vary by Season</i>	Chippewa Falls, WI
MILLER LITE® <i>American Light Lager</i>	Milwaukee, WI
MODELO® ESPECIAL <i>Mexican Lager</i>	Mexico
O'DOUL'S PREMIUM® <i>Non-Alcoholic Malt Beverage</i>	St. Louis, MO
OMISSION PALE ALE <i>American Pale Ale</i>	Portland, OR
PABST BLUE RIBBON® <i>American Lager, 16 oz. Can</i>	Milwaukee, WI
REDD'S® APPLE ALE <i>Crisp Apple Ale</i>	Milwaukee, WI
SHOCK TOP® <i>Belgian Style Wheat Ale</i>	St. Louis, MO
STELLA ARTOIS® CIDRE <i>Premium Cider</i>	Belgium
STOLI® GINGER BEER <i>Non-Alcoholic Premium Mixer, 8.4 oz. Can</i>	Wisconsin

SELECTIONS MAY VARY. ASK YOUR SERVER FOR MORE LOCAL AND SEASONAL CHOICES.

#TallColdOne



TGI FRIDAYS



*Tropical Raspberry Tea
& Strawberry Passion Fruit Tea*

*Triple Berry Smoothie
& Mango Passion Smoothie*

WINE



WHITE

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
BERINGER® White Zinfandel <i>cal. 110/165</i>	\$6	\$8	\$19
BAREFOOT® Chardonnay <i>cal. 150/225</i>	\$6	\$8	\$19
TWISTED Moscato <i>cal. 125/188</i>	\$6	\$8	\$19
CAVIT® Pinot Grigio <i>cal. 126/189</i>	\$6.50	\$8.50	\$20
SEAGLASS® Sauvignon Blanc <i>cal. 150/225</i>	\$7.50	\$9.50	\$22
KENDALL-JACKSON VINTNER'S RESERVE Chardonnay <i>cal. 110/165</i>	\$8.50	\$10.50	\$23

SPARKLING

KORBEL® BRUT California Champagne Split <i>cal. 110</i>			\$7.50
ROSCATO® Sweet Red <i>cal. 110/165</i>	\$7	\$9	\$21.50

RED

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
BAREFOOT® Cabernet Sauvignon <i>cal. 150/225</i>	\$6	\$8	\$19
JACOB'S CREEK® Shiraz <i>cal. 135/203</i>	\$6.50	\$8.50	\$20
MIRASSOU® Pinot Noir <i>cal. 156/234</i>	\$7	\$9	\$21.50
BLACKSTONE Merlot <i>cal. 150/225</i>	\$7	\$9	\$21.50
WOODBIDGE® BY ROBERT MONDAVI Cabernet Sauvignon <i>cal. 150/225</i>	\$7	\$9	\$21.50
ALAMOS® Malbec <i>cal. 156/234</i>	\$7	\$9	\$21.50
14 HANDS "HOT TO TROT" Red Blend <i>cal. 190/285</i>	\$8	\$10	\$22
MARK WEST® Pinot Noir <i>cal. 150/225</i>	\$8.50	\$10.50	\$23
DEAD BOLT® Winemaker's Red Blend <i>cal. 125/188</i>	\$9	\$11	\$24

SAKÉ

ROCK SAKÉ® CLOUD Nigori Saké (Unfiltered Sweet) <i>cal. 120</i>	\$8.50	\$22
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SIMPLY REFRESHING

Our handcrafted alcohol-free concoctions.

STRAWBERRY PASSION FRUIT TEA *cal. 130*

Freshly brewed black tea, fresh strawberries, passion fruit purée, organic agave, lime juice, fresh lemon

TROPICAL RASPBERRY TEA *cal. 110*

Freshly brewed black tea, raspberries, guava purée, organic agave, lime juice, fresh lemon

RUNNING RED BULL® MOCKTAIL *cal. 250*

Monin® Raspberry, pineapple juice, Red Bull® and lemon

SIGNATURE SLUSHES

Cold fruit flavors over crushed ice

Wild Berry Lemonade *cal. 290* • Blue Raspberry *cal. 310*
Strawberry Lemonade *cal. 200* • Cherry Limeade *cal. 230*
49¢ refills on all Signature Slushes

TGI SMOOTHIES EST. 1984

GOLD MEDALIST *cal. 330*

Fresh strawberry, cream of coconut, pineapple juice, grenadine and fresh banana

TROPICAL PUNCH *cal. 140*

Blend of orange, cranberry, pineapple and cherry

BERRY STRAWBERRY *cal. 220*

Fresh strawberries and strawberry purée

TRIPLE BERRY *cal. 210*

Raspberries, blackberries, fresh strawberries, cranberry juice, organic agave, lime juice, lemon juice

MANGO PASSION *cal. 220*

Mango and passion fruit purées combine with organic agave, fresh lime, lemon juice

WILD BERRY *cal. 140*

Cream of coconut with strawberry and wild berry

ICED TEA *cal. 0* RASPBERRY TEA *cal. 80* COFFEE *cal. 10*



cal. 100



cal. 0



cal. 100



cal. 100



cal. 0



cal. 100



cal. 110

Free refills on all fountain drinks, iced teas and coffee. We offer senior citizens non-alcoholic hot beverages at half price. Ask your server for the complete listing of Coke products.

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Jack Daniel's® Sampler



Mozzarella Sticks



BBQ Chicken Flatbread



SIGNATURE APPETIZERS

LOADED POTATO SKINS cal. 1400 \$9.29
Melted Cheddar topped with crispy applewood-smoked bacon. Served with green onion sour cream.

MOZZARELLA STICKS cal. 830 \$8.49
Golden Mozzarella blended with Asiago then topped with Parmesan and Romano cheeses. Served with marinara sauce.

FAV AHI TUNA* CRISPS cal. 350 \$8.49
Blackened Ahi tuna slices on tortilla chips with house-made guacamole, jalapeños, Sriracha sauce and Avocado Vinaigrette. Drizzled with Cucumber-Wasabi Ranch.

CRISPY GREEN BEAN FRIES cal. 900 \$8.29
Breaded and served with Cucumber-Wasabi Ranch.

SHRIMP COCKTAIL cal. 100 \$9.99
Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

CHEESEBURGER SLIDERS cal. 940 \$9.99
Three mouthwatering mini burgers made with all beef patties served with lettuce, tomatoes, pickles and onions. Topped with American cheese and caramelized onions.

WHITE CHEDDAR SPICY BEEF QUESO cal. 1060 \$7.99
Hot queso topped with spicy nacho meat and served with freshly made tostada chips.

Get More of What You Love

FRIDAYS™ THREE-FOR-ALL cal. 1910-2440 \$14.29
Our big-enough-to-share platter features a trio of our most famous starters: Loaded Potato Skins, Mozzarella Sticks and our spicy Buffalo Wings (choose your wing sauce), complete with green onion sour cream, marinara sauce and celery sticks with Bleu Cheese or Ranch dressing.



Ahi Tuna Crisps

REFRESHING SIPS

These featured drinks are served in custom TGI Friday's® mason jars. If you love the glass as much as the drink, bring one home. Mason Jars are available for purchase, ask your server for details.



THE CAPTAIN'S CUP

Captain Morgan® Original Spiced Rum, Fleur Premium Elderflower, Lime, Lemon, Orange, Strawberry, Mint, Angostura Bitters and Sprite®

MANDRIN GOLD

ABSOLUT® Mandrin Vodka, José Cuervo Gold® Tequila, Orange, Lime and Red Bull®

PASSION BERRY BULL

Smirnoff® Sorbet Light™ Mango Passion Fruit Vodka, Fresh Sour, Strawberry and Red Bull®

ROYAL RED

Crown Royal® Canadian Whisky, Malibu® Red, Grenadine, Orange and Mint

MIDORI® PALM TREE

Midori® Melon, Malibu® Coconut Rum, Lime, Cherry and Ginger Ale

BOURBON BATCH

Maker's Mark® Bourbon, DISARONNO®, Orange, Mango and Cherry



Royal Red, Midori® Palm Tree, & Bourbon Batch

#SipAndShare

OUR SIGNATURE

JACK DANIEL'S GRILL®

FRESH STEAKS, ALL-NATURAL CHICKEN AND CAJUN-SPICED SHRIMP

Our legendary sauce seasoned with hickory-smoked sea salt to bring out more of that smoky Jack Daniel's® flavor. Fresh USDA Choice steaks or all-natural chicken, fire-grilled and topped with our Jack Daniel's® glaze. Served with two choice sides.

JACK DANIEL'S® SIRLOIN* & RIBS *cal. 1240-2220* **\$26.59**
10 ounces of top sirloin trimmed to deliver a classic American cut paired with a half-rack of ribs.

JACK DANIEL'S® SIRLOIN*

Top sirloin trimmed to deliver a classic American cut.
— 10 oz. *cal. 710-1690* **\$19.99**
— 6 oz. *cal. 430-1410* **\$15.79**

JACK DANIEL'S® FLAT IRON* & RIBS *cal. 1140-2120* **\$23.29**
A hand-trimmed 8 ounce top blade steak with deep, rich flavor paired with a half-rack of ribs.

JACK DANIEL'S® FLAT IRON* *cal. 600-1580* **\$16.69**
A hand-trimmed 8 ounce top blade steak with deep, rich flavor.

JACK DANIEL'S® RIB-EYE* & SHRIMP *cal. 990-1970* **\$26.19**
10 ounces of our most tender cut with generous marbling and succulent flavor paired with crispy shrimp.

JACK DANIEL'S® RIB-EYE* *cal. 790-1770* **\$21.59**
10 ounces of our most tender cut with generous marbling and succulent flavor.

RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and basted in Jack Daniel's® sauce. Served with seasoned fries and coleslaw.

JACK DANIEL'S® RIBS & SHRIMP *cal. 1790* **\$25.89**
Full rack of ribs paired with crispy Cajun-spiced shrimp.

JACK DANIEL'S® RIBS *cal. 1590* **\$21.29**
Full rack of slow-cooked, fall-off-the-bone tender baby back pork ribs.

JACK DANIEL'S® CHICKEN & SHRIMP *cal. 630-1610* **\$21.89**
All-natural chicken breast paired with crispy shrimp.

JACK DANIEL'S® CHICKEN *cal. 630-1610* **\$17.29**
Two all-natural chicken breasts.

JACK DANIEL'S® MIXED GRILL* **\$21.99**
Choose two different Jack Daniel's® Entrées:
— 6 oz. Sirloin* *cal. 430*
— Crispy Shrimp *cal. 200*
— Half-Rack of Ribs *cal. 530*
— All-Natural Chicken *cal. 630*

CHOICE SIDES

Mashed Potatoes *cal. 210* • Baked Potato *cal. 160*
Seasoned Fries *cal. 320* • Sweet Potato Fries *cal. 390*
Parmesan Steak Fries *cal. 540* • Jasmine Rice Pilaf *cal. 420*
Cheddar Mac & Cheese *cal. 470*
Chef's Vegetable Selection *cal. 160*
Fresh Broccoli *cal. 50* • Coleslaw *cal. 90*
Fresh Spinach *cal. 180* • Tomato Mozzarella Salad *cal. 110*

MAKE YOUR STEAK EVEN BETTER:

ADD LOBSTER TAIL *cal. 120* **\$8.99**

STEAK COOKING TEMPERATURES

RARE COOL, RED CENTER | **MEDIUM RARE** WARM RED CENTER | **MEDIUM** HOT PINK CENTER | **MEDIUM WELL** SLIGHTLY PINK CENTER | **WELL DONE** NO PINK

GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for 3.29

ENJOY JACK DANIEL'S® ENTRÉES WITH 14 HANDS "HOT TO TROT" RED BLEND.

#ThrillOfTheGrill

HF = HOUSE FAVORITE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER. The trademarks JACK DANIEL'S and JACK DANIEL'S GRILL are used under license to TGI Friday's Inc.



Memphis-Rubbed Ribs with Rib-Eye

Grilled Norwegian Salmon with Langostino Lobster

Baby Back Ribs

TBG WC CAL 0415



STARTERS

We don't just live by appetizers alone. We share them, too.

SESAME JACK™ CHICKEN STRIPS *cal. 1090* **\$10.49**
Panko-cruste chicken breast strips tossed in a Jack Daniel's® glaze topped with toasted sesame seeds.

TUSCAN SPINACH DIP *cal. 870* **\$9.59**
Spinach, artichoke hearts, sautéed onions and bell peppers blended with Parmigiano and Romano cheeses. Served hot with crisp tostada chips.

PAN-SEARED POT STICKERS *cal. 590* **\$9.49**
Steamed, pan-seared pork dumplings with a Szechwan dipping sauce.

SPINACH FLORENTINE FLATBREAD *cal. 540* **\$8.99**
Spinach, artichoke heart, tomatoes, garlic, fresh basil, crushed red pepper & oregano.

BBQ CHICKEN FLATBREAD *cal. 620* **\$10.49**
Pulled all-natural chicken breast, chipotle barbecue sauce, Monterey Jack cheese, Cheddar, cilantro, hand-cut red peppers and red onion.

JACK DANIEL'S® SAMPLER *cal. 1820* **\$16.29**
Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and glazed baby back pork ribs flavored with our famous Jack Daniel's® sauce

NACHOS GRANDE *cal. 1610* **\$10.99**
Warm, crisp tostada chips piled high with diced chargrilled chicken, spicy jalapeños and pico de gallo, smothered with melted cheeses. Served with a side of sour cream and fresh house-made guacamole atop fresh shredded lettuce.

WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE *cal. 1180* **\$8.39**
Garnished with crispy applewood-smoked bacon and green onions.

SOUTHWEST CHICKEN QUESADILLA *cal. 1030* **\$10.79**
Spicy chipotle chicken stuffed in a crispy tortilla with melted Monterey Jack and Cheddar cheeses. Served with roasted salsa, pico de gallo, crisp lettuce, sour cream and hand-chopped cilantro.



Jack Daniel's® Sirloin & Lobster

Jack Daniel's® Chicken & Shrimp

Jack Daniel's® Ribs & Shrimp

WINGS

From classic to adventurous, you make the call.

Boneless or Traditional *cal. 830-1190* **\$10.99**
Served with celery and Bleu Cheese or Ranch dressing.

SIGNATURE

Garlic Parmesan
Mild and creamy with sharp garlic & Parmesan

SPICY

Buffalo
Traditional and Classic
Sriracha Buffalo
Traditional kicked up a notch with spicy Sriracha pepper

SWEET

Memphis BBQ
Tangy Tennessee barbecue sauce & sweet Memphis rub

COMPLEMENT YOUR STARTER WITH A BLUE MOON® BELGIAN WHITE OR STELLA ARTOIS®.

GS = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS.

HF = HOUSE FAVORITE

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TBG WC CAL 0415

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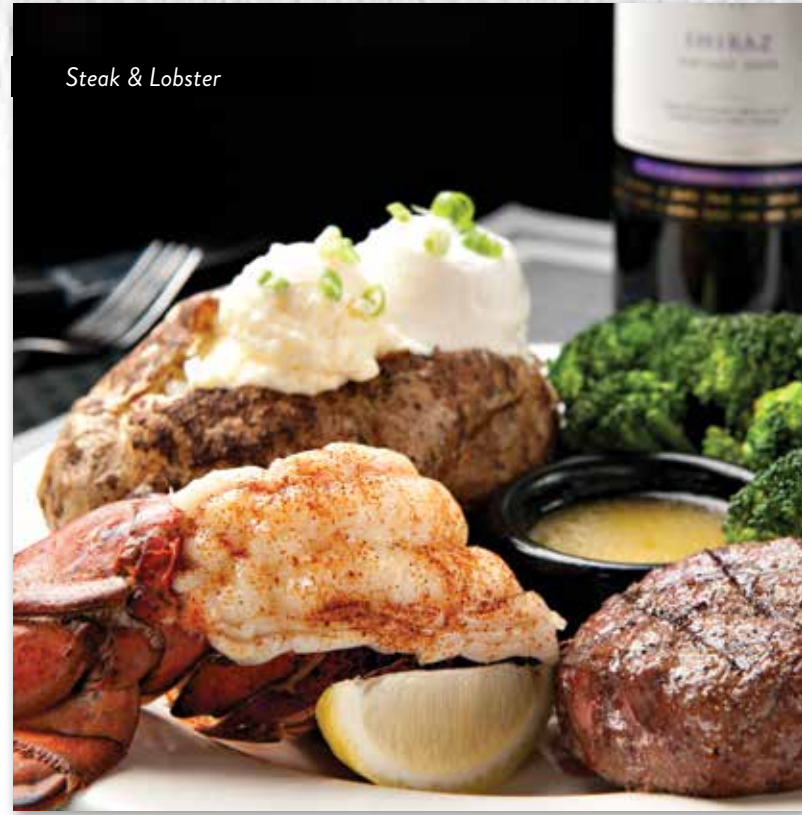
PREMIUM CHOICES WITH BIG, BOLD FLAVOR. DIVE IN.



Maryland Crab Cakes



Half Rack Baby Back Ribs & Shrimp



Steak & Lobster



Fridays™ Shrimp



Half Rack of Ribs & Lobster

PREMIUM SEAFOOD

STARTERS

MARYLAND CRAB CAKES *cal. 1420* **\$10.99**
Two Maryland-style crab cakes with crab meat, celery, red bell pepper, onions and garlic. Served with a lemon wedge and roasted Green Chile sauce for dipping.

FIRECRACKER SHRIMP *cal. 970* **\$9.99**
Crispy shrimp tossed in a spicy-sweet sauce served with coleslaw.

CLAM CHOWDER *cal. 500* **\$5.29**
A bowl of creamy New England style chowder served with crackers.

SHRIMP COCKTAIL *cal. 100* **\$9.99**
Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

ENTRÉES

STEAK & LOBSTER *cal. 2340* **\$23.79**
Fresh 6 oz. fillet-style USDA Choice steak and either a steamed or fire-grilled 4 oz. lobster tail. Served with two choice sides.

LOBSTER TAILS *cal. 1470* **\$25.99**
Two 4 oz. lobster tails steamed or fire-grilled with lemon and butter. Served with choice of two sides.

PETITE SIRLOIN® & SALMON *cal. 1080* **\$20.49**
Fresh 6 oz. fillet-style USDA Choice steak with a fire-grilled Norwegian Salmon fillet topped with Parmesan butter. Served with two choice sides.

HALF RACK OF RIBS & LOBSTER *cal. 2060* **\$22.49**
A half rack of fall-off-the-bone slow cooked ribs paired with either a steamed or fire-grilled 4 oz. lobster tail. Served with coleslaw and seasoned fries.

DRAGONFIRE SALMON *cal. 940* **\$16.69**
Grilled Norwegian Salmon fillet with Kung Pao glaze, pineapple pico de gallo, mandarin orange slices, jasmine rice pilaf and steamed broccoli.

RIB-EYE® & LOBSTER TAIL
10 oz. fresh USDA Choice rib-eye fire-grilled or glazed with Jack Daniel's® sauce paired with a steamed or fire-grilled lobster tail. Served with two choice sides.

FRIDAYS™ SHRIMP *cal. 730* **\$15.29**
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.

- Fire-grilled *cal. 1300* **\$29.99**
- Jack Daniel's® glazed *cal. 1800* **\$30.59**

PAN-SEARED PARMESAN FLOUNDER *cal. 950* **\$12.99**
Flounder sautéed and finished with a Parmesan crust served with fresh lemon, jasmine rice pilaf and chef's vegetable selection.

HALF RACK BABY BACK RIBS & SHRIMP *cal. 1360* **\$18.09**
Half rack of fire-grilled baby back pork ribs glazed with Tennessee BBQ sauce and topped with onion rings. Served with seasoned fries and crispy Cajun-spiced shrimp.

CHOICE SIDES

Mashed Potatoes *cal. 210* • Baked Potato *cal. 160*
Seasoned Fries *cal. 320* • Sweet Potato Fries *cal. 390*
Parmesan Steak Fries *cal. 540* • Jasmine Rice Pilaf *cal. 420*
Cheddar Mac & Cheese *cal. 470*
Chef's Vegetable Selection *cal. 160*
Fresh Broccoli *cal. 50* • Coleslaw *cal. 90*
Fresh Spinach *cal. 180* • Tomato Mozzarella Salad *cal. 110*

This limited time offer promotion is not valid with any other offer, promotion, coupon or discount including but not limited to Happy Hour.

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Drink Responsibly. Drive Responsibly.

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TGI Friday's Inc.

ROCKIN' RASPBERRY

Rock Saké® Cloud, Smirnoff® Raspberry Vodka, organic agave nectar and mint, mixed with cranberry and lime juices. *cal. 170*



JACOB'S CREEK® SHIRAZ

A medium-bodied wine with ripe plum flavors. It's rich, soft and velvety and pairs well with Sirloin, Ribs and Rib-Eye Steak. *cal. 135*



STRAWBERRY SAKÉ-TINI

Rock Saké® Cloud, Smirnoff® Vodka, strawberry purée, and a splash of sour mix and lime juice. *cal. 175*



CAVIT® PINOT GRIGIO

"America's Favorite Pinot Grigio" An appealing pairing with Flounder, Crab, Shrimp and Lobster. *cal. 110*

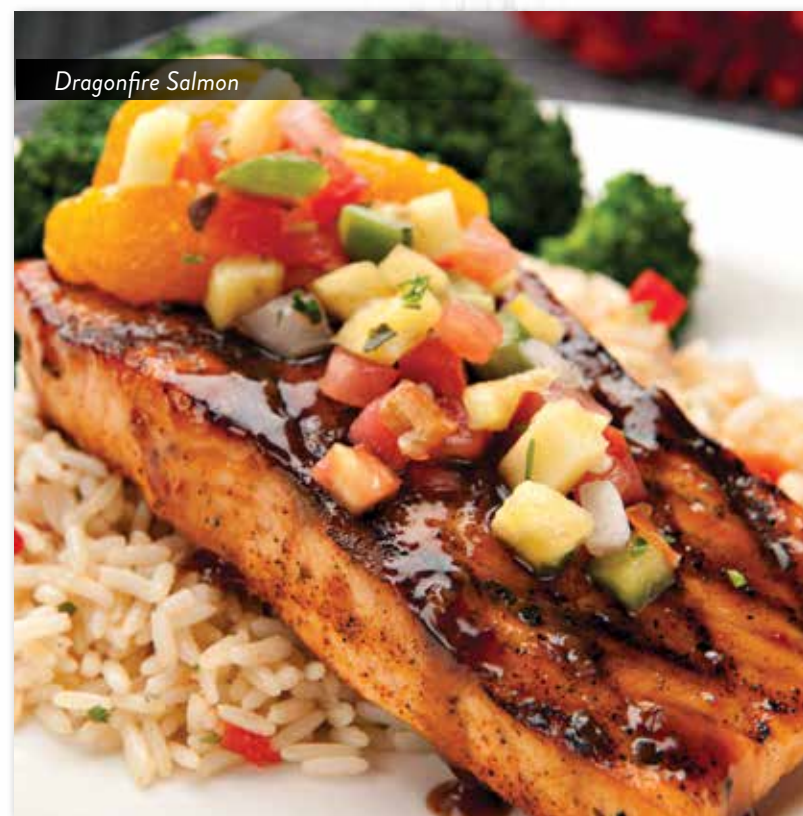


VANILLA CLOUD

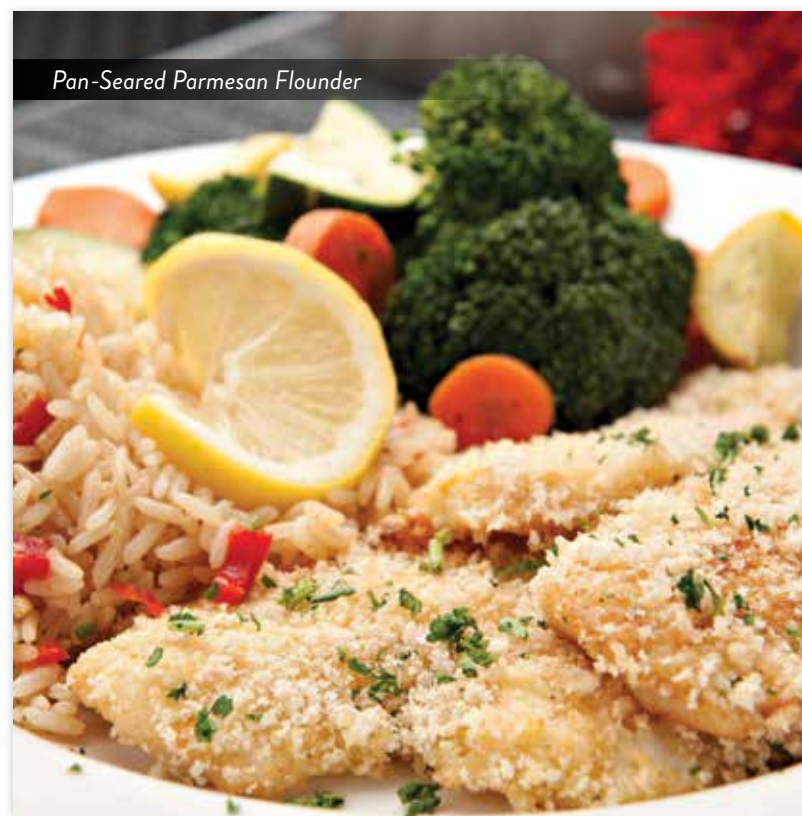
Rock Saké® Cloud, Smirnoff® Vanilla Vodka, pear and lime juices, topped with club soda. *cal. 270*



Lobster Tails



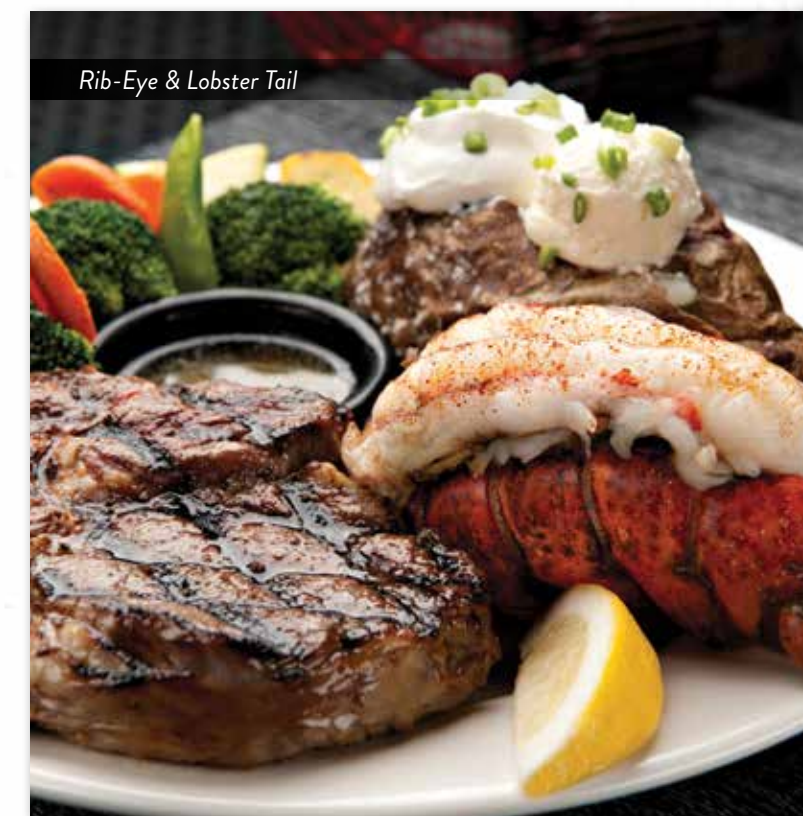
Dragonfire Salmon



Pan-Seared Parmesan Flounder



Petite Sirloin & Salmon



Rib-Eye & Lobster Tail

FROM THE GRILL

FRESH STEAKS

Fresh USDA Choice steaks, seasoned with hickory-smoked sea salt, hand-trimmed and fire-grilled to order. Topped with garlic Parmesan butter and served with two choice sides – that's how we do steaks the Fridays™ way.

SIRLOIN*

Top sirloin trimmed to deliver a classic American cut.

- 10 oz. cal. 580-1560 **\$18.49**
- 6 oz. cal. 430-1410 **\$14.79**

FLAT IRON*

8 oz. hand-trimmed top blade steak with deep, rich flavor. **\$15.49**

RIB-EYE*

10 oz. of our most tender cut with generous marbling **\$20.99**

RIB-EYE*

10 oz. of our most tender cut with generous marbling and succulent flavor.

MAKE YOUR STEAK EVEN BETTER:

- ADD A LOBSTER TAIL** cal. 120 **\$8.99**
- ADD HALF-RACK OF BABY BACK RIBS** cal. 490 **\$6.60**
- ADD HALF-RACK OF MEMPHIS-RUBBED RIBS** cal. 460 **\$6.60**
- ADD LANGOSTINO LOBSTER TOPPING** cal. 260 **\$5.60**

STEAK COOKING TEMPERATURES

RARE COOL RED CENTER	MEDIUM RARE WARM RED CENTER	MEDIUM HOT PINK CENTER	MEDIUM WELL SLIGHTLY PINK CENTER	WELL DONE NO PINK
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RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled with your choice of sauce or rub. Served with seasoned fries and coleslaw.

BABY BACK RIBS

Basted in Tennessee BBQ sauce then fire-grilled.

- Full-Rack cal. 1300 **\$20.99**
- Half-Rack cal. 900 **\$13.49**

NEW MEMPHIS-RUBBED RIBS cal. 1240 **\$20.99**

A full rack of baby back ribs glazed with BBQ sauce, then rubbed in our sweet Memphis rub of brown sugar, chipotle pepper, garlic and onion.

CHICKEN

HIBACHI CHICKEN SKEWERS cal. 1230 **\$11.99**

Grilled all-natural chicken breast marinated in garlic-black pepper soy sauce with a miso glaze. Served with jasmine rice pilaf, fresh broccoli and grilled pita.

DRAGONFIRE CHICKEN cal. 660 **\$11.59**

Fire-grilled all-natural chicken glazed in a Kung Pao sauce. Served over jasmine rice pilaf with pineapple pico de gallo, mandarin oranges and fresh steamed broccoli.

SEAFOOD

GRILLED NORWEGIAN SALMON

WITH LANGOSTINO LOBSTER cal. 630-1610 **\$19.99**

GRILLED NORWEGIAN SALMON

Topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce. Served with two choice sides.

CHOICE SIDES

Mashed Potatoes cal. 210 • Baked Potato cal. 160 • Seasoned Fries cal. 320 • Sweet Potato Fries cal. 390
Parmesan Steak Fries cal. 540 • Jasmine Rice Pilaf cal. 420 • Cheddar Mac & Cheese cal. 470 • Chef's Vegetable Selection cal. 160
Fresh Broccoli cal. 50 • Coleslaw cal. 90 • Fresh Spinach cal. 180 • Tomato Mozzarella Salad cal. 110

GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for 3.29

 = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS.  = HOUSE FAVORITE
ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.

Sizzling Chicken & Shrimp



Fridays™ Shrimp



Cajun Shrimp & Chicken Pasta



SIZZLING & MAIN

ENTRÉES



CAJUN SHRIMP & CHICKEN PASTA cal. 1110 \$14.99

Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine ribbons in a spicy Cajun Alfredo sauce.

BRUSCHETTA CHICKEN PASTA cal. 950 \$14.59

Multi-grain angel hair pasta tossed in garlic, basil and Roma tomato marinara. Topped with strips of fire-grilled all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings.

CRISPY CHICKEN FINGERS cal. 1030 \$11.99

Crispy and golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries.

FRIDAYS™ SHRIMP cal. 730 \$15.29

A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.

SKILLET GARLIC SHRIMP cal. 1070 \$14.99

A sizzling skillet of risotto-style rice topped with tender garlic-marinated shrimp, roasted garlic and a bruschetta mix of diced tomatoes and fresh basil in a creamy roasted Alfredo sauce.

PARMESAN-CRUSTED CHICKEN cal. 960 \$11.29

All-natural chicken served with Cheddar mac & cheese and a side of fresh tomato & Mozzarella salad.

FISH & CHIPS cal. 950 \$11.99

Served with seasoned fries and tartar sauce.

SIZZLING



SIZZLING CHICKEN & SHRIMP cal. 1140 \$16.99

Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes.



SIZZLING CHICKEN & CHEESE cal. 1040 \$15.49

Garlic-marinated all-natural chicken breast served over melted cheese with onions, peppers and creamy mashed potatoes.

SIZZLING FAJITAS

Served on a skillet of roasted onions, red & green peppers and rice with hot flour tortillas, guacamole, pico de gallo, sour cream and Cheddar cheese.

– *Marinated Fire-Grilled Steak* cal. 1670 \$14.99

– *Chipotle-Grilled Chicken Breast* cal. 1990 \$13.99

– *Combo* cal. 1880 \$14.99

SIZZLING CHICKEN & SPINACH cal. 410 \$14.79

Miso-glazed all-natural chicken, fire-grilled and served sizzling over a bed of fresh spinach, roasted yellow squash, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato & Mozzarella salad.

SIZZLING SIRLOIN* & SPINACH cal. 410 \$15.99

100% fresh, perfectly seasoned choice sirloin, fire-grilled and miso-glazed. Served sizzling over a bed of fresh spinach, roasted yellow squash, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato & Mozzarella salad.

GIVE ME MORE EXTRAS:

Add a wedge salad, house salad, caesar salad or soup for **\$3.29**



KENDALL-JACKSON CHARDONNAY PAIRS WELL WITH CHICKEN AND SEAFOOD



= ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS
ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.



= HOUSE FAVORITE

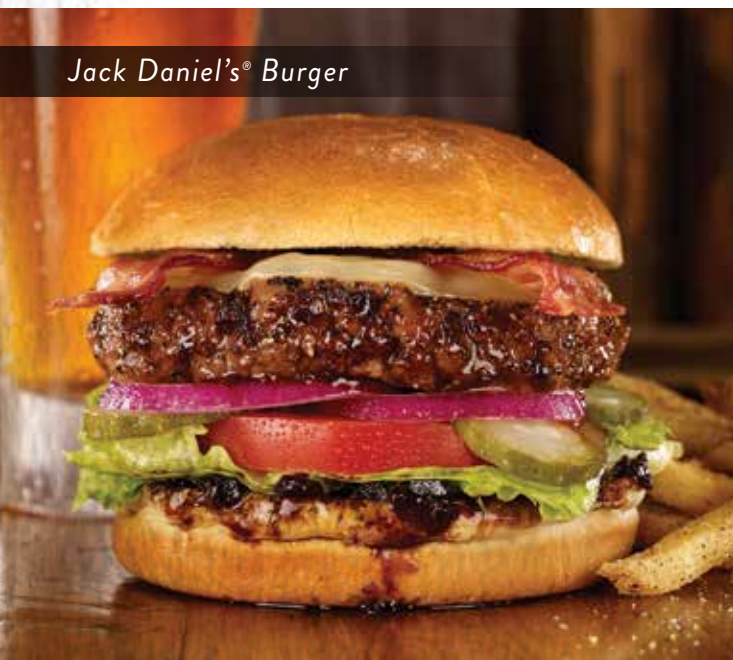
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.

All-American Stacked Burger
& NEW Smoke Stacked Burger



FRESHLY
BAKED
BUNS

Jack Daniel's® Burger



French Dip





HANDCRAFTED BURGERS

Handcrafted and fresh, but you better use two hands.

FRESH BURGERS SERVED ON FRESHLY BAKED BUNS

Grilled 100% USDA Choice Burgers with crisp iceberg lettuce, vine ripened tomato, pickles and onion unless otherwise indicated. Served with seasoned fries. Substitute sweet potato fries cal. 390 or side salad cal. 40 - no dressing for an additional 1.79

STACKED

ALL-AMERICAN STACKED BURGER* cal. 1480 \$12.49
Melted Sharp Cheddar cheese, onion bacon jam and Asiago & Parmesan spread between two fresh burgers with Thousand Island dressing and peppered bacon.

NEW SMOKE STACKED BURGER* cal. 1630 \$12.99
Beer-braised sausage & onions, Asiago & Cheddar between two fresh hickory-smoked burgers with sweet Memphis seasoning, melted Sharp Cheddar, Tennessee BBQ sauce, BBQ ranch aioli, applewood-smoked bacon and coleslaw.

PHILLY STACKED BURGER* cal. 1460 \$12.49
Braised shredded beef, Mozzarella, Asiago & Parmesan, roasted cremini mushrooms, spicy giardiniera and green onion between two fresh burgers with Swiss cheese, horseradish spread, onion bacon jam and peppered bacon.

HANDHELDS

Served with seasoned fries or substitute sweet potato fries cal. 390 or side salad cal. 40 - no dressing for an additional 1.79

ROTISSERIE CHICKEN SALAD SANDWICH \$8.99
Pulled rotisserie chicken with Italian herb mayo, celery, red onions, chopped sea-salted almonds, dried cranberries and pickles. Served on toasted multi-grain bread with freshly chopped romaine and vine ripened tomato. cal. 900-1130

TRIPLE STACK REUBEN cal. 1130-1360 \$10.99
Corned beef and melted Swiss with caramelized onions, sauerkraut, Thousand Island dressing and horseradish spread sandwiched between three slices of toasted light rye.

BUFFALO CHICKEN SANDWICH cal. 580-660 \$9.99
A grilled or crispy chicken breast basted with spicy Buffalo sauce. Served with shredded lettuce and tomato on Ciabatta bread, and a side of Bleu Cheese dressing and spicy Buffalo sauce.

SIGNATURE

JACK DANIEL'S® BURGER* cal. 1320-1510 \$11.49
Signature Jack Daniel's® sauce, applewood-smoked bacon and melted Provolone cheese.

SPICY CRAFT BEER-CHEESE BURGER* \$11.49
Craft beer-cheese sauce, freshly sliced jalapeños, breaded fried jalapeños, chipotle mayo, lettuce, tomato and house-made guacamole. cal. 1120-1310

CLASSIC CHEESEBURGER* cal. 1250 \$9.49
Classic fire-grilled burger topped with melted American cheese. - Hamburger* cal. 1060 8.59

NEW YORK CHEDDAR & BACON BURGER* \$10.59
Sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish. cal. 1300-1490

SEDONA BLACK BEAN BURGER cal. 1260-1450 \$9.59
Spicy black bean patty topped with chipotle mayo, melted Monterey Jack and Cheddar cheeses, balsamic-glazed onions and sliced avocado.

TURKEY BURGER cal. 940-1130 \$8.99
Seasoned all-natural turkey patty topped with classic garnishes.

Substitute a well-seasoned grilled ground turkey or black bean patty on any signature burger at no extra charge.

FRENCH DIP cal. 830-1060 \$10.99
Sliced Prime Rib in a mushroom stout sauce on a freshly baked toasted baguette with horseradish spread, Swiss cheese, balsamic onions and au jus on the side.

JACK DANIEL'S® CHICKEN SANDWICH \$10.49
Grilled all-natural chicken breast seasoned with hickory-smoked sea salt. Topped with Jack Daniel's® glaze, applewood-smoked bacon, mixed cheese, Cajun-spiced fried onion strings, lettuce, vine ripened tomato, pickles and Jack Daniel's® mayo. Served on a freshly baked bun. cal. 1310-1540

CALIFORNIA CLUB cal. 840-1070 \$10.49
Mesquite-smoked turkey breast, applewood-smoked bacon, ham and Monterey Jack cheese on a freshly baked toasted Ciabatta bread with freshly chopped romaine, tomatoes, avocado and mayo.

 ENJOY A BLUE MOON BELGIAN® WHITE WITH A FRESH BURGER.

 = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.  = HOUSE FAVORITE

#BurgerTime

Pecan-Crusted Chicken Salad





SOUPS, SIDES AND SALADS

BALSAMIC-GLAZED CHICKEN CAESAR SALAD cal. 540

\$10.99

Grilled balsamic-marinated all-natural chicken breast served over freshly chopped romaine tossed in a Caesar Vinaigrette with shaved Parmesan and tomatoes.

GS CHIPOTLE YUCATAN CHICKEN SALAD cal. 760 \$10.99

Roasted pulled all-natural chicken breast served over mixed greens tossed with avocado, mixed cheese, tomato, red onion, cilantro, tostadas and Avocado Vinaigrette. Drizzled with chipotle crema.

FAY PECAN-CRUSTED CHICKEN SALAD cal. 1080 \$11.99

Warm pecan-crust chicken breast served over mixed greens tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and Bleu cheese.

GS GRILLED CHICKEN COBB SALAD cal. 680-830 \$10.29

Grilled balsamic-marinated all-natural chicken breast served over freshly chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, applewood-smoked bacon and crumbled Bleu cheese with your choice of dressing.

GS STRAWBERRY FIELDS SALAD cal. 610 \$10.99

Fresh balsamic-marinated strawberries, shaved Parmesan, Goat cheese and glazed pecans served over mixed greens tossed with Balsamic Vinaigrette dressing.

– With grilled balsamic all-natural chicken cal. 860 \$12.49

SALAD DRESSINGS

Avocado Vinaigrette cal. 130 • Balsamic Vinaigrette cal. 190
 Bleu Cheese cal. 200 • Caesar Vinaigrette cal. 80
 Honey Mustard cal. 200 • Thousand Island cal. 200
 Low Fat Balsamic Vinaigrette cal. 50 • Ranch cal. 130

SIDE SALADS, SOUPS & MORE

GS CLASSIC WEDGE SALAD cal. 620 \$4.69

Crisp iceberg wedge with applewood-smoked bacon, diced tomato, crumbled Bleu cheese and Bleu Cheese dressing.

HOUSE SALAD cal. 260-410 \$4.69

Freshly chopped romaine, red cabbage, grape tomato, cucumber, mixed cheese and focaccia croutons with choice of dressing and a hot garlic breadstick. *With bacon add .59*

CAESAR SALAD cal. 270 \$4.89

Crisp romaine lettuce and tomatoes tossed in our Caesar Vinaigrette dressing topped with Parmesan and Romano cheese and focaccia croutons.

FRENCH ONION SOUP cal. 360 \$5.29

WHITE CHEDDAR BROCCOLI CHEESE SOUP cal. 280 \$5.29

SOUP OF THE DAY cal. 250-500 \$5.29

BASKET OF GARLIC BREADSTICKS cal. 780 \$2.59

BROCCOLI cal. 50 \$2.99

CHEF'S VEGETABLE SELECTION cal. 110 \$2.99

COLESLAW cal. 90 \$2.99

BASKET OF FRIES \$2.99

Seasoned cal. 790 or Sweet Potato cal. 975

PARMESAN STEAK FRIES cal. 660 \$3.99

BAKED POTATO cal. 160 \$2.99

CHEDDAR MAC & CHEESE cal. 470 \$2.99

MASHED POTATOES cal. 210 - loaded cal. 930 \$2.99

Stuffed with Cheddar cheese and topped with green onions. Make them loaded with bacon and more cheese – add 1.79



HOUSE RECOMMENDATION: TWISTED MOSCATO



= ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS

ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.



= HOUSE FAVORITE

Oreo® Madness





SENSATIONALLY SWEET DESSERTS



OREO® MADNESS cal. 500

\$5.99

Hand-crumbled crust and premium Ghirardelli® sauce will drive you crazy.

Cookies and Cream ice cream sandwiched between layers of Oreo® cookie crust. Garnished with Ghirardelli® chocolate sauce.

TENNESSEE WHISKEY CAKE cal. 1110

\$6.29

Warm toffee cake topped with glazed pecans and vanilla ice cream. Served with butterscotch Jack Daniel's® Whiskey sauce.

Top your Tennessee Whiskey Cake with Baileys® for an additional charge. cal. 70

VANILLA BEAN CHEESECAKE cal. 920

\$5.99

Made with real vanilla beans, layered with white chocolate mousse and baked in a graham cracker crust. Topped with white chocolate shavings.

BROWNIE OBSESSION® cal. 1200

\$6.29

A warm chocolate-fudge brownie topped with vanilla ice cream, Ghirardelli® caramel sauce and pecans.

Make it a Brownie 'n' Baileys®. Top your Brownie Obsession® with Baileys® for an additional charge. cal. 70

SALTED CARAMEL CAKE cal. 750

\$6.29

Vanilla cake layered with vanilla bean pudding and caramel crunch drizzled with a salted caramel glaze. Served with vanilla ice cream.

RED VELVET CAKE cal. 750

\$5.99

Moist, chocolaty red velvet cake layered with cream cheese frosting and paired with vanilla ice cream.

ULTIMATE STRAWBERRY SHORTCAKE cal. 748

\$5.99

Rich, buttery pound cake layered with vanilla ice cream, strawberries and whipped cream.

FRIDAYS™ HOT FUDGE SUNDAE cal. 1410

\$5.99

Warm hot fudge sauce drizzled over vanilla ice cream, topped with chopped pecans, whipped cream and a cherry.



= HOUSE FAVORITE

#RoomForDessert

FRIDAYSSM LUNCH



QUICK APPETIZERS

TUSCAN SPINACH DIP <small>cal. 870</small>	\$9.59
MOZZARELLA STICKS <small>cal. 830</small>	\$8.49
CRISPY GREEN BEAN FRIES <small>cal. 900</small>	\$8.29
PAN-SEARED POT STICKERS <small>cal. 590</small>	\$9.49

HANDHELDS

JACK DANIEL'S® CHICKEN SANDWICH <small>cal. 1310-1540</small>	\$10.49
TRIPLE STACK REUBEN <small>cal. 1130-1360</small>	\$10.99
ROTISSERIE CHICKEN SALAD SANDWICH <small>cal. 900-1130</small>	\$8.99
CALIFORNIA CLUB <small>cal. 840-1070</small>	\$10.49
FRENCH DIP <small>cal. 830-1060</small>	\$10.99

HANDCRAFTED BURGERS

ALL-AMERICAN STACKED BURGER* <small>cal. 1480</small>	\$12.49
NEW SMOKE STACKED BURGER* <small>cal. 1630</small>	\$12.99
SPICY CRAFT BEER-CHEESE BURGER* <small>cal. 1120-1310</small>	\$11.49
JACK DANIEL'S® BURGER* <small>cal. 1320-1510</small>	\$11.49
NEW YORK CHEDDAR & BACON BURGER* <small>cal. 1300-1490</small>	\$10.59

SALADS

	LUNCH SALAD	REGULAR
PECAN-CRUSTED CHICKEN SALAD <small>cal. 540-1080</small>	\$8.99	\$11.99
STRAWBERRY FIELDS SALAD <small>cal. 410-610</small>	\$7.99	\$10.99
<i>With grilled balsamic all-natural chicken</i> <small>cal. 540-860</small>	\$8.99	\$12.49
CHIPOTLE YUCATAN CHICKEN SALAD <small>cal. 400-760</small>	\$7.99	\$10.99
GRILLED CHICKEN COBB SALAD <small>cal. 370-830</small>	\$6.99	\$10.29
BALSAMIC-GLAZED CHICKEN CAESAR SALAD <small>cal. 350-540</small>	\$7.99	\$10.99

LUNCH PAIRINGS

LUNCH PAIRINGS & LUNCH SALADS
AVAILABLE MONDAY-FRIDAY 11AM - 3 PM

YOUR LUNCH. YOUR HOUR. YOUR CHOICE.

TWO LUNCH ITEMS, PAIRED FOR
THE PERFECT LUNCH.

YOU CHOOSE 1: House Salad cal. 260-410, Caesar Salad cal. 270 OR your choice of Soup cal. 250-500.

AND PAIR IT WITH 1 LUNCH-SIZED ENTRÉE:

\$6⁹⁹

1/2 Turkey & Swiss Sandwich cal. 540,
Ham & Cheddar Sliders cal. 350, 1/2 BLT &
Avocado cal. 600, Bowl of Soup cal. 250-500,
House Salad cal. 260-410

\$7⁹⁹

1/2 Rotisserie Chicken Salad Sandwich cal. 650,
1/2 California Club Sandwich cal. 600,
Chipotle Yucatan Chicken Salad cal. 400,
Crispy Chicken Fingers cal. 720

\$8⁹⁹

1/2 French Dip cal. 590, Fridays™ Shrimp cal. 550,
Buffalo Wings cal. 800, Balsamic-Glazed
Chicken Caesar Salad cal. 350, Strawberry Fields
Salad with Grilled Balsamic Chicken cal. 540

No substitutions on lunch combos. No additional discounts apply. During lunch, take \$2 off any dessert.



SIMPLY REFRESHING

*Our handcrafted
alcohol-free concoctions.*

STRAWBERRY PASSION FRUIT TEA
TROPICAL RASPBERRY TEA
TRIPLE BERRY SMOOTHIE

CHERRY LIMEADE
STRAWBERRY LEMONADE CRUSH
FRIDAYS™ HOUSE-MADE LEMONADE

*Substitute Red Bull® in our Cherry Limeade or Strawberry Lemonade Crush for an additional charge.
SOFT DRINKS ALSO AVAILABLE. ASK YOUR SERVER.*

\$20

2 COURSES FOR 2 PEOPLE

1 CHOOSE ONE STARTER

MOZZARELLA STICKS
CRISPY GREEN BEAN FRIES
CLASSIC WEDGE SALAD
SPINACH FLORENTINE FLATBREAD
CHIPS & SALSA

2 CHOOSE TWO ENTRÉES

BRUSCHETTA CHICKEN PASTA
DRAGONFIRE CHICKEN
BALSAMIC GLAZED CHICKEN CAESAR SALAD
CRISPY CHICKEN FINGERS
FRIDAYS™ SHRIMP
CLASSIC CHEESEBURGER*

CHOOSE ONE FOR \$3** MORE

JACK DANIEL'S® CHICKEN
CAJUN SHRIMP & CHICKEN PASTA
PARMESAN-CRUSTED CHICKEN
PETITE SIRLOIN*

OR

CHOOSE ONE FOR \$5** MORE

JACK DANIEL'S® CHICKEN & SHRIMP
FLAT IRON STEAK*
DRAGONFIRE SALMON

VALUE SELECTIONS AVAILABLE ANYTIME.

This is a really good deal already so it's not valid with any other add-ons, extras, vouchers, combos, coupons or discounts. LIMITED TIME ONLY. Dine-in only. One offer per person. Not valid in conjunction with any other offer or discount. Offer good on select items only. **Upgrade price per person. One or both guests can take advantage of this valuable offer.

Fridays™ Gift Cards are available in \$10, \$25 and \$50 denominations. If you have a specific food allergy or a special request, please ask to speak with a manager. Children's Menu available for kids 12 and younger.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER. Participating locations for a limited time on select items. Excludes tax.

TBG WC CAL 0415