



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.



Sun-kissed Pineapple



Tiramisu Martini

HANDCRAFTED COCKTAILS



ULTIMATE MARGARITA

José Cuervo Gold® Tequila, Hiram Walker® Triple Sec, Orange, Lemon and Lime

Additional flavors: Mango, Mango Berry, Blue Raspberry, Wild Berry, Raspberry, Strawberry and Pomegranate

PATRÓN® RASPBERRY BASIL MARGARITA

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

MIXED BERRY MOJITO

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

ULTIMATE MOJITO

BACARDI® Superior Rum, Mint, Lemon, Lime and Club Soda

RASPBERRY DIABLO

1800® Reposado Tequila, Monin® Raspberry, Lime, Stoli® and Ginger Beer

SUN-KISSED PINEAPPLE

Crown Royal® Deluxe Whisky, BACARDI® Superior Rum, Monin® Blue Curaçao, Pineapple, Orange and Cherry

STRAWBERRY HURRICANE

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

TIRAMISU MARTINI

RumChata®, Patrón® XO Café, and Chocolate Sauce

ULTIMATE LONG ISLAND TEA

BOMBAY® Dry Gin, Smirnoff® Vodka, BACARDI® Superior Rum, Hiram Walker® Triple Sec, Christian Brothers® Brandy, Fresh Sour, Lemon and Coca-Cola®

ULTIMATE ELECTRIC LEMONADE

Smirnoff® Vodka, Hiram Walker® Blue Curaçao, Fresh Sour, Lemon and Sprite®

ULTIMATE MANGO MAI TAI

Captain Morgan® Original Spiced Rum, Malibu® Mango & Malibu® Coconut Rum, Hiram Walker® Crème de Banana, Pineapple, Cherry, Orange, Lemon and Lime

PEACHY KEEN

Hennessy® V.S 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

RASPBERRY DELIGHT

with Woodbridge® Cabernet Sauvignon

TWISTED APPLE

with Twisted® Moscato

WILD BERRY

with Jacob's Creek® Shiraz

TROPICAL PEACH

with Cavit® Pinot Grigio

CRISP APPLE

with Blackstone Merlot

Dos Equis Lager Especial



ICE COLD CRAFTS, DRAFTS & BOTTLES

ON TAP

GS 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
BUDWEISER® <i>American Lager</i>	St. Louis, MO
COORS LIGHT® <i>American Light Lager</i>	Golden, CO
DOS EQUIS LAGER <i>Mexican Lager</i>	Mexico
GUINNESS® <i>Irish Dry Stout</i>	Ireland
LAGUNITAS IPA <i>American IPA</i>	Petaluma, CA
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
FAV STELLA ARTOIS® <i>Premium Lager</i>	Belgium

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS.

BOTTLES & CANS

BLUE MOON® WHITE IPA <i>American IPA</i>	Golden, CO
BUD LIGHT LIME® LIME-A-RITA <i>Beer Margarita, 8 oz. Can</i>	St. Louis, MO
BUD LIGHT® <i>American Light Lager</i>	St. Louis, MO
BUDWEISER® <i>American Lager</i>	St. Louis, MO
FAV CORONA® EXTRA <i>Mexican Lager</i>	Mexico
CORONA® LIGHT <i>Mexican Light Lager</i>	Mexico
DOS EQUIS AMBAR <i>Mexican Lager</i>	Mexico
GUINNESS® BLONDE <i>American Lager</i>	Ireland
HEINEKEN® <i>European Pale Lager</i>	Netherlands
MILLER LITE® <i>American Light Lager, 16 oz. Can</i>	Milwaukee, WI
MICHELOB ULTRA <i>American Ultra-Light Lager</i>	St. Louis, MO
MODELO® ESPECIAL <i>Mexican Lager</i>	Mexico
NOT YOUR FATHER'S ROOT BEER <i>Ale with the taste of spices</i>	Wauconda, IL
PABST BLUE RIBBON® <i>American Lager, 16 oz. Can</i>	Milwaukee, WI
REDD'S® APPLE ALE <i>Crisp Apple Ale</i>	Milwaukee, WI
RED HOOK LONG HAMMER IPA <i>American IPA, 16 oz. Can</i>	Portsmouth, NH
ROLLING ROCK <i>American Adjunct Lager, 16 oz. Can</i>	St. Louis, MO
SHOCK TOP® <i>Belgian Style Wheat Ale, 16 oz. Can</i>	St. Louis, MO
STOLI® GINGER BEER <i>Non-Alcoholic Premium Mixer, 8.4 oz. Can</i>	New York, NY
ILLUSIVE TRAVELER <i>Grapefruit Shandy</i>	Burlington, VT
GS WIDMER BROTHERS OMISSION <i>American Pale Ale</i>	Portland, OR



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
FAV 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	\$26

SPARKLING & CHAMPAGNE

ROSCATO® Sweet Red <i>cal. 150/230</i>	\$7	\$9	\$21.50
BAREFOOT BUBBLY® BRUT California Champagne Split <i>cal. 119</i>			\$7.50 (187 mL)
LUNETTA Prosecco <i>cal. 139</i>			\$9.50 (187 mL)

RED

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
BAREFOOT® Cabernet Sauvignon <i>cal. 150/225</i>	\$6	\$8	\$19
FAV 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
WOODWORK™ Cabernet Sauvignon <i>cal. 150/225</i>	\$9	\$11	\$24
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	\$26
APOTHIC® Red Blend <i>cal. 148/222</i>	\$8.50	\$10.50	\$26

SAKÉ

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

FAV = HOUSE FAVORITE

Tropical Raspberry Tea
& Strawberry Passion Fruit Tea

THE GOOD STUFF

(WITHOUT THE HARD STUFF)

Handcrafted & alcohol-free beverages made with fresh fruit, premium purées and natural flavors.

SMOOTHIES

TRIPLE BERRY *cal. 220*

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

MANGO PASSION *cal. 310*

Mango and passion fruit purées, cream of coconut, organic agave, fresh lime, lemon juice

WILD BERRY *cal. 140*

Cream of coconut with strawberry and wild berry

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

New JUICES

TICKLED PINK *cal. 90*

Ruby Red Grapefruit juice, guava purée, soda water

PARADISE PUNCH *cal. 130*

Orange juice, pineapple juice, guava purée

No free refills on Juices & Smoothies.

SIGNATURE SLUSHES

STRAWBERRY LEMONADE *cal. 210*

Strawberry purée, lemonade

BLUE RASPBERRY *cal. 310*

Blue raspberry, lemonade

MANGO PEACH LEMONADE *cal. 200*

Mango & peach purées, lemonade

New CHERRY LIMEADE *cal. 230*

Maraschino cherries, fresh limes, organic agave, lemonade

WILD BERRY LEMONADE *cal. 290*

Strawberry purée, Mixed Berry purée, lemonade, Sprite®

49¢ refills on all Signature Slushes

RED BULL® PASSION SLUSH *cal. 210*

Passion fruit purée, guava purée, fresh lemon, Red Bull®

RUBY RED BULL® SLUSH *cal. 200*

Ruby Red Grapefruit, lemonade, fresh lemon, Red Bull®

RUNNING RED BULL® MOCKTAIL *cal. 250*

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

No free refills on Red Bull® Slushes.

FRESHLY BREWED TEAS & COFFEE

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

FRESH BREWED BLACK ICED TEA *cal. 0*

RASPBERRY TEA *cal. 80*

COFFEE *cal. 5*

FREE refills on all fountain drinks, black or raspberry iced tea, and coffee.



cal. 150



cal. 0



cal. 160



cal. 150



cal. 150



cal. 110



cal. 0

FREE refills

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. 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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Apps All Around



Tuscan Spinach Dip



BBQ Chicken Flatbread



SIGNATURE APPETIZERS



JACK DANIEL'S® SAMPLER cal. 1860

\$16.99

Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and glazed baby back pork ribs basted with our famous Jack Daniel's® glaze.

LOADED POTATO SKINS cal. 1380

\$9.99

Melted Cheddar topped with crispy applewood-smoked bacon. Served with green onion sour cream.

SHRIMP COCKTAIL cal. 100

\$10.79

Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

NACHOS GRANDE cal. 1610

\$11.79

Warm, crisp tostada chips piled high with diced char-grilled 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.

CHEESEBURGER SLIDERS cal. 940

\$10.99

Three mouthwatering mini burgers made with all beef patties served with lettuce, tomatoes, pickles and onions. Topped with American cheese and caramelized onions.



JACK DANIEL'S® Sampler

COPPER COCKTAILS

These refreshing copper cocktails are destined to be your new favorite. The copper mug keeps the cocktail ice cold and enhances the flavor of every sip.



SCREAMING TIKI

Captain Morgan® Original Spiced Rum, Myers's® Original Dark Rum, Mango, Lemon and Pineapple

ORIGINAL MULE

Smirnoff® Vodka, Lime and Stoll® Ginger Beer

RASPBERRY BLONDE

Smirnoff® Vodka, GUINNESS® Blonde™ American Lager, Monin® Raspberry, Lemon and Lime

ORANGE FIRE

Captain Morgan® Original Spiced Rum, FIREBALL® Cinnamon Whisky, Lemon, Orange and Sprite®

CAPTAIN'S SPICED

Captain Morgan® Original Spiced Rum, Monin® Organic Agave Nectar, Lemon, Lime and Stoll® Ginger Beer

DARK HORSE

Smirnoff® Vodka, Hiram Walker® Peach Schnapps, GUINNESS® and Stoll® Ginger Beer

Drink Responsibly.
Drive Responsibly.



*Screaming Tiki &
Original Mule*

JACK DANIEL'S GRILL

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

Our legendary glaze 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® NEW YORK STRIP* & SHRIMP *cal. 970* **\$29.79**
The quintessential American cut, lightly marbled and exceptionally tender paired with crispy Cajun-spiced shrimp.

JACK DANIEL'S® NEW YORK STRIP* *cal. 620* **\$24.99**

JACK DANIEL'S® FLAT IRON* & RIBS *cal. 1040* **\$24.59**
A hand-trimmed 8 ounce top blade steak with deep, rich flavor paired with half-rack of ribs.

JACK DANIEL'S® FLAT IRON* *cal. 500* **\$17.79**

JACK DANIEL'S® RIB-EYE* & SHRIMP *cal. 1040* **\$28.79**
10 ounces of our most tender cut with generous marbling and succulent flavor paired with crispy shrimp.

JACK DANIEL'S® RIB-EYE* *cal. 690* **\$23.99**

JACK DANIEL'S® SIRLOIN*
Top sirloin trimmed to deliver a classic American cut.
— 10 oz. *cal. 710* **\$20.79**
— 6 oz. *cal. 430* **\$16.99**

MAKE YOUR STEAK EVEN BETTER:
ADD A LOBSTER TAIL *cal. 120* **\$9.00**
ADD HALF-RACK OF BABY BACK RIBS *cal. 490* **\$6.80**
ADD CRISPY JACK DANIEL'S® SHRIMP *cal. 360* **\$4.80**

RIBS

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

JACK DANIEL'S® RIBS & SHRIMP *cal. 1950* **\$27.79**

Full-rack of ribs paired with crispy Cajun-spiced shrimp.

JACK DANIEL'S® RIBS *cal. 1590* **\$22.99**

JACK DANIEL'S® CHICKEN & SHRIMP *cal. 680* **\$22.99**

All-natural chicken breast paired with crispy shrimp.

JACK DANIEL'S® CHICKEN *cal. 530* **\$18.99**

Two all-natural chicken breasts.

JACK DANIEL'S® MIXED GRILL* *cal. 530-860* **\$23.79**

Choose two different Jack Daniel's® Entrées:

- 6 oz. Sirloin*
- Crispy Shrimp
- Half-Rack of Ribs
- All-Natural Chicken

CHOICE SIDES

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

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

Bourbon Barrel Mahi Mahi



STARTERS

APPS ALL AROUND

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

YOU CHOOSE 3, 4 OR 5 APPS depending on party size (or your appetite).

Pick 3 **\$14.79**

Pick one: Boneless or traditional wings tossed in your choice of sauce. *cal. 580-1090*

Pick 4 **\$19.79**

Then choose from: Crispy Green Bean Fries *cal. 650*, Loaded Potato Skins *cal. 730*, Mozzarella Sticks *cal. 560*,

Pick 5 **\$22.79**

Pan-Seared Pot Stickers *cal. 390* or Warm Pretzels with Craft Beer-Cheese Dipping Sauce *cal. 540*

SESAME JACK™ CHICKEN STRIPS *cal. 1090* **\$10.99**

Panko-crusted chicken breast strips tossed in a Jack Daniel's® glaze.

SRIRACHA SHRIMP ROLL *cal. 660* **\$9.29**

Sriracha shrimp and house-made guacamole on panko-crusted rice rolls served sushi-style with sweet soy glaze and Cucumber-Wasabi Ranch.

TUSCAN SPINACH DIP *cal. 890* **\$10.29**

Spinach, artichoke hearts, sautéed onions and bell peppers blended with Parmigiano and Romano cheeses. Served hot with crisp tostada chips.

SPINACH FLORENTINE FLATBREAD *cal. 540* **\$9.79**

Spinach, artichoke heart, Monterey Jack, Parmesan & Romano cheeses, tomatoes, garlic, fresh basil, crushed red pepper & oregano.

JACK™ SLIDERS*

Choose 2 *cal. 640* **\$9.79** 3 *cal. 950* **\$10.79** 4 *cal. 1270* **\$11.79**
All beef patties topped with Jack Daniel's® glaze, cola onions, melted Provolone cheese and chipotle crema.

SPICY CHICKEN SLIDERS

Choose 2 *cal. 620* **\$7.69** 3 *cal. 930* **\$10.39** 4 *cal. 1240* **\$12.39**
Crispy chicken tenders drizzled with ghost pepper honey & topped with chipotle crema served on a toasted bun.

PAN-SEARED POT STICKERS *cal. 390* **\$10.29**

Steamed, pan-seared pork dumplings with Szechuan dipping sauce.

BBQ CHICKEN FLATBREAD *cal. 620* **\$10.79**

Pulled all-natural chicken breast, chipotle barbecue sauce, Monterey Jack cheese, Cheddar, cilantro, hand-cut red peppers and red onion.

WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE *cal. 1180* **\$8.99**

Garnished with crispy applewood-smoked bacon and green onions.

CRISPY GREEN BEAN FRIES *cal. 900* **\$8.99**

Breaded and served with Cucumber-Wasabi Ranch.

WINGS

From classic to adventurous, you make the call. Our famous wings, traditional or boneless, with styles that go way beyond Buffalo.

Boneless or Traditional *cal. 830-1140* **\$11.79**

Served with celery and Bleu Cheese or Ranch dressing.

SPICY

Buffalo
Traditional and Classic.
Sriracha Buffalo
Traditional kicked up a notch with spicy Sriracha pepper.
Ghost Pepper
Hotter than Hot then topped with freshly sliced jalapeños.

SIGNATURE

Memphis BBQ
Tangy Tennessee barbecue sauce & sweet Memphis rub.
Garlic Parmesan
Mild and creamy with garlic & Parmesan.

SWEET

Cider Glaze
Sweet cider glaze with a hint of cayenne heat.
Miso
Asian soy miso glaze with sesame and crushed red pepper.

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

FAV = HOUSE FAVORITE | **CS** = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. 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.

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JACK DANIEL'S® Chicken & Shrimp



JACK DANIEL'S® Ribs & Shrimp



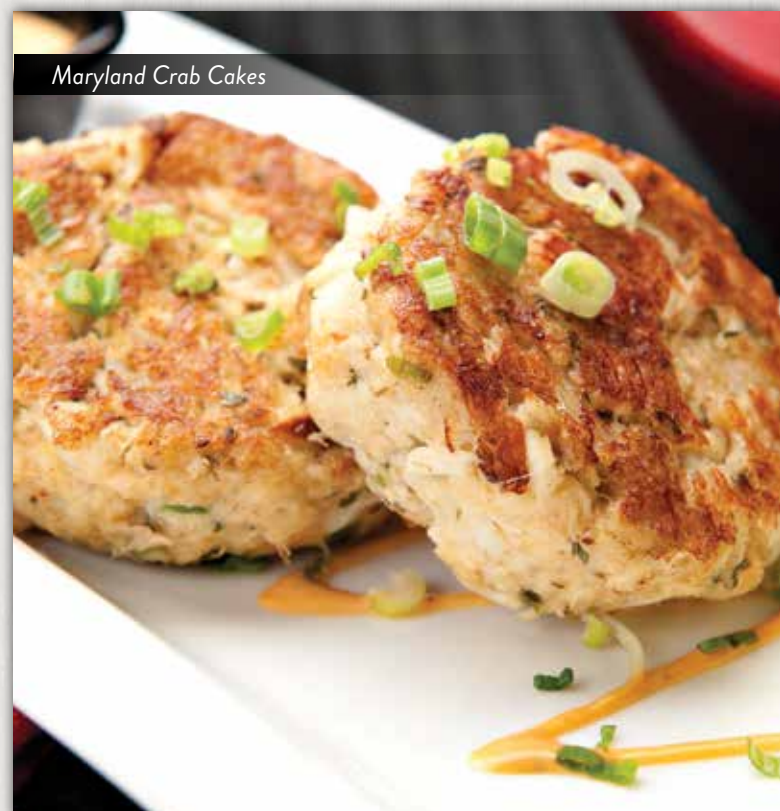
JACK DANIEL'S® New York Strip* & Shrimp



*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.

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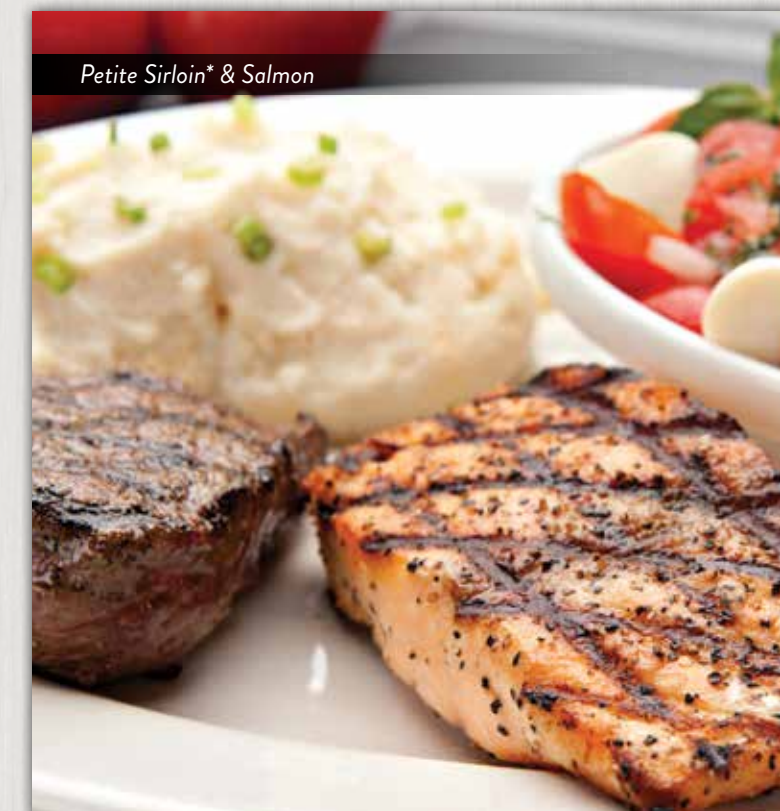
Rib-Eye* & Lobster Tail



Maryland Crab Cakes



Steak* & Lobster



Petite Sirloin* & Salmon

BIG BOLD FLAVOR DIVE IN PREMIUM CHOICES



MANDRIN MULE

ABSOLUT® Vodka, ABSOLUT® Mandrin Vodka, Lime, Stoli® Ginger Beer



WILD BERRY SANGRIA

Jacob's Creek® Shiraz, Hiram Walker® Triple Sec, Strawberry, Blackberry, Raspberry, Pineapple, Orange, Lemon, Lime, Sprite®



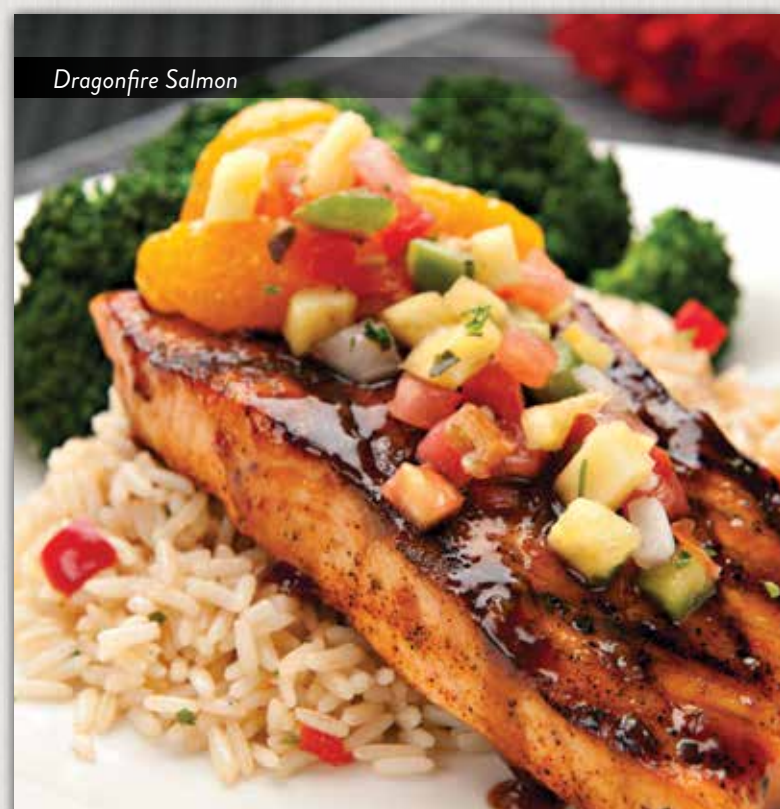
PATRÓN® RASPBERRY BASIL

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



SPARKLING PEACH

CÍROC® Peach Vodka, Barefoot® Bubbly Brut Champagne, Hiram Walker® Peach Schnapps, Lemon



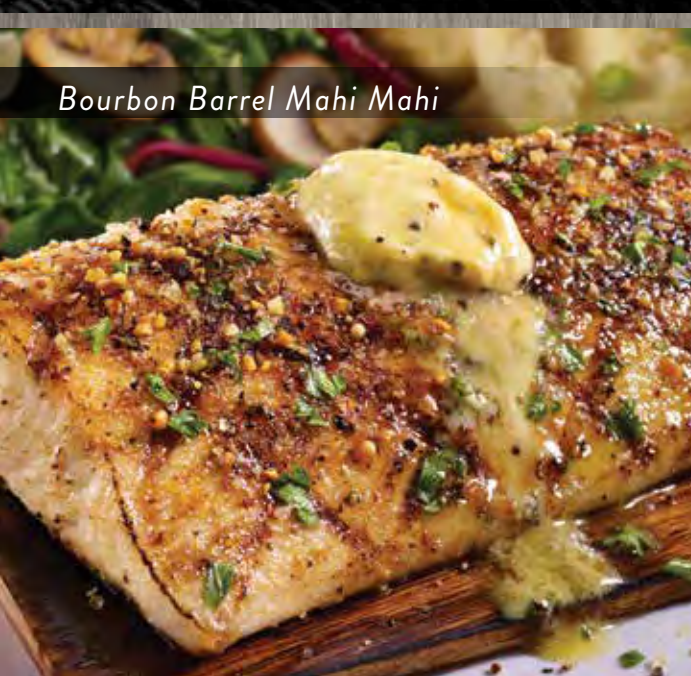
Dragonfire Salmon



Lobster Tails



Half Rack of Ribs & Lobster



Bourbon Barrel Mahi Mahi



Half Rack Baby Back Ribs & Shrimp

PREMIUM SEAFOOD

STARTERS

MARYLAND CRAB CAKES cal. 1420 **\$11.89**

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 **\$10.49**

Crispy shrimp tossed in a spicy-sweet sauce served with coleslaw.

CLAM CHOWDER cal. 500 **\$5.99**

A bowl of creamy New England style chowder served with crackers.

SHRIMP COCKTAIL cal. 100 **\$10.79**

Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

ENTRÉES

STEAK* & LOBSTER cal. 2340 **\$24.99**

Fresh 6 oz. USDA Choice sirloin 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 two choice sides.

PETITE SIRLOIN* & SALMON cal. 1080 **\$21.99**

Fresh 6 oz. USDA Choice sirloin with a fire-grilled Norwegian Salmon fillet topped with Parmesan butter. Served with two choice sides.

HALF RACK OF RIBS & LOBSTER cal. 2060 **\$23.79**

A half rack of fire-grilled baby back pork ribs topped with onion rings paired with either a steamed or fire-grilled 4 oz. lobster tail. Served with coleslaw and seasoned fries.

DRAGONFIRE SALMON cal. 940 **\$17.59**

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. 1060 **\$16.49**

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

- Fire-grilled cal. 1300 **\$28.99**

- Jack Daniel's® glazed cal. 1800 **\$29.99**

BOURBON BARREL MAHI MAHI cal. 260 **\$19.29**

Perfectly seasoned with hickory-smoked sea salt fire-grilled over bourbon-soaked planks for a smoky vanilla sweetness that brings out the natural flavor in every bite. Served with two choice sides.

CHOICE SIDES

- Mashed Potatoes cal. 210 • Baked Potato cal. 160
- Seasoned Fries cal. 320 • Sweet Potato Fries cal. 390
- 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. 90

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

*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.

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FROM THE GRILL

GS 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.

10 OZ. NEW YORK STRIP* & BABY BACK RIBS *cal. 980* **\$29.99**

The quintessential American cut, lightly marbled and exceptionally tender paired with half-rack of baby back ribs.

10 OZ. NEW YORK STRIP* *cal. 500* **\$23.99**

FLAT IRON* & LANGOSTINO LOBSTER TOPPING **\$21.99**

A hand-trimmed 8 ounce top blade steak with deep, rich flavor topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce. *cal. 540*

FLAT IRON* *cal. 380* **\$16.79**

FAV **RIB-EYE* & BABY BACK RIBS** *cal. 1050* **\$28.69**

10 ounces of our most tender cut with generous marbling and succulent flavor paired with half-rack of baby back ribs.

RIB-EYE* *cal. 560* **\$22.99**

SIRLOIN*

Top sirloin trimmed to deliver a classic American cut.

– 10 oz. *cal. 580* **\$19.79**

– 6 oz. *cal. 430* **\$15.99**

MAKE YOUR STEAK EVEN BETTER:

ADD A LOBSTER TAIL *cal. 120* **\$9.00**

ADD HALF-RACK OF BABY BACK RIBS *cal. 490* **\$6.80**

ADD LANGOSTINO LOBSTER TOPPING *cal. 160* **\$5.80**

ADD CRISPY JACK DANIELS® SHRIMP *cal.360* **\$4.80**

CHOICE SIDES

Mashed Potatoes *cal. 210* • Baked Potato *cal. 160*

Seasoned Fries *cal. 320* • Sweet Potato Fries *cal. 390*

Jasmine Rice Pilaf *cal. 420* • Fresh Broccoli *cal. 50*

Cheddar Mac & Cheese *cal. 470* • Coleslaw *cal. 90*

Chef’s Vegetable Selection *cal. 160* • Fresh Spinach *cal. 180*

Tomato Mozzarella Salad *cal. 90*

GS RIBS

BABY BACK RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs basted in Tennessee BBQ sauce then fire-grilled. Served with seasoned fries and coleslaw.

– Full-Rack *cal. 1300* **\$21.79**

– Half-Rack *cal. 900* **\$14.79**

CHICKEN

BOURBON BARREL CHICKEN *cal. 270* **\$14.29**

Fresh all-natural chicken breast seasoned with hickory-smoked sea salt fire-grilled over bourbon-soaked planks to bring out a smoky vanilla sweetness. Served with two choice sides.

Choose fresh tomato mozzarella salad & broccoli for a meal UNDER 500 CALORIES.

DRAGONFIRE CHICKEN *cal. 660* **\$12.29**

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

FAV **GRILLED NORWEGIAN SALMON WITH LANGOSTINO LOBSTER** *cal. 430* **\$20.79**

Perfectly seasoned with hickory-smoked sea salt and topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce. Served with two choice sides.

BOURBON BARREL MAHI MAHI *cal. 260* **\$19.29**

Perfectly seasoned with hickory-smoked sea salt fire-grilled over bourbon-soaked planks for a smoky vanilla sweetness that brings out the natural flavor in every bite. Served with two choice sides.

Choose fresh tomato mozzarella salad & broccoli for a meal UNDER 500 CALORIES.

GIVE ME MORE EXTRAS:

Add a House Salad, Caesar Salad or Soup for \$3.29



APOTHIC® RED BLEND PAIRS WELL WITH STEAKS & RIBS.

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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Cajun Shrimp & Chicken Pasta



Fridays™ Shrimp



Sizzling Chicken & Shrimp



FEATURED



ENTRÉES

- FAV** **CAJUN SHRIMP & CHICKEN PASTA** *cal. 1110* **\$15.99** **New** **BRUSCHETTA SHRIMP PASTA** *cal. 970* **\$15.89**
 Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine ribbons in a spicy Cajun Alfredo sauce. Fettuccine tossed in garlic, basil and Roma tomato marinara, fresh spinach, grilled balsamic onions and roasted cremini mushrooms. Topped with sautéed shrimp. Finished with balsamic glaze and Parmesan shavings.
- BRUSCHETTA CHICKEN PASTA** *cal. 860* **\$15.79** **SKILLET GARLIC SHRIMP** *cal. 1070* **\$15.59**
 Fettuccine pasta tossed in garlic, basil and Roma tomato marinara. Topped with strips of garlic-marinated all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings. 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.
- CRISPY CHICKEN FINGERS** *cal. 1070* **\$12.99** **PARMESAN-CRUSTED CHICKEN** *cal. 980* **\$13.29**
 Crispy and golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries. All-natural chicken served with Cheddar mac & cheese and a side of fresh tomato Mozzarella salad.
- FRIDAYS™ SHRIMP** *cal. 1060* **\$16.49** **FISH & CHIPS** *cal. 950* **\$12.59**
 A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce. Served with seasoned fries and tartar sauce.

SIZZLING

- FAV** **SIZZLING CHICKEN & SHRIMP** *cal. 1150* **\$17.49** **GS** **SIZZLING CHICKEN & CHEESE** *cal. 1040* **\$16.59**
 Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes. Garlic-marinated all-natural chicken breast served over melted cheese with onions, peppers and creamy mashed potatoes.
- SIZZLING FAJITAS** **\$15.79** **SIZZLING CHICKEN & SPINACH** *cal. 440* **\$15.79**
 Served on a skillet of roasted onions, red & green peppers and rice with hot flour tortillas, house-made guacamole, pico de gallo, sour cream and Cheddar cheese. Miso-glazed all-natural chicken, fire-grilled and served sizzling over a bed of fresh spinach and kale, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato Mozzarella salad.
- *Marinated Fire-Grilled Steak** *cal. 1670* **\$15.79**
 – *Chipotle-Grilled Chicken Breast* *cal. 1990* **\$14.79**
 – *Combo* *cal. 1880* **\$15.79**



SEAGLASS® SAUVIGNON BLANC Pairs well with chicken & seafood.

GIVE ME MORE EXTRAS:

Add a House Salad, Caesar Salad or Soup for \$3.29

FAV = HOUSE FAVORITE

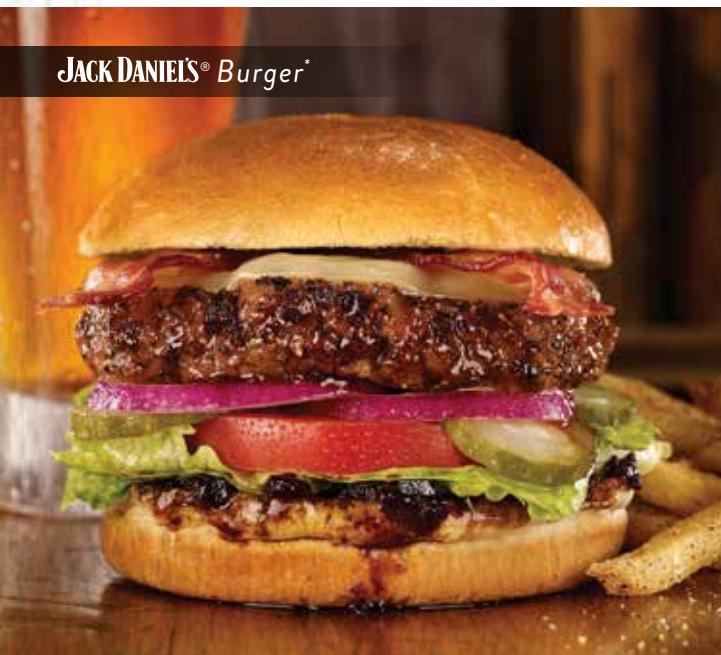
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FRESHLY
BAKED
BUNS

All-American Stacked Burger* &
NEW Truffle Stacked Burger*



JACK DANIEL'S® Burger*



NEW Mediterranean
Mahi Mahi Naan 'Wich



HANDCRAFTED BURGERS

Handcrafted and fresh, but you'd 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 cal. 320. Substitute sweet potato fries cal. 390 or side salad cal. 40 - no dressing for an additional 1.79.

STACKED

ALL-AMERICAN STACKED BURGER* cal. 1490 \$13.29

Melted Sharp Cheddar cheese, onion bacon jam and Asiago & Parmesan spread between two fresh burgers with Thousand Island dressing and peppered bacon.

SMOKE STACKED BURGER* cal. 1630 \$13.29

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.

New TRUFFLE STACKED BURGER* cal. 1550 \$13.29

A blend of four cheeses with truffle oil, onion-bacon jam and Asiago between two fresh burgers with truffle aioli and applewood-smoked bacon.

SIGNATURE

FAV JACK DANIEL'S® BURGER* cal. 1510 \$12.29

Signature Jack Daniel's® glaze, applewood-smoked bacon and melted Provolone cheese.

GS CLASSIC CHEESEBURGER* cal. 1250 \$10.29

Classic fire-grilled burger topped with melted American cheese. - Hamburger* cal. 960 9.29

GS TURKEY BURGER cal. 960 \$9.79

Seasoned ground all-natural turkey patty topped with classic garnishes.

SEDONA BLACK BEAN BURGER cal. 1120 \$9.99

Spicy black bean patty topped with chipotle crema, melted Monterey Jack and Cheddar, balsamic-glazed onions and sliced avocado.

NEW YORK CHEDDAR & BACON BURGER* cal. 1370 \$11.59

Sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish.

Substitute a well-seasoned grilled ground turkey or black bean patty on any Signature Burger or Your Call Burger at no extra charge.

YOUR CALL BURGER*

Grilled 100% USDA Choice beef and a freshly baked bun with lettuce, tomato, pickle and onion. The rest is up to you. cal. 1130 \$11.79

Pick a cheese, pick a spread then select two signature toppings. Each additional topping \$.79

1. Choose your cheese: Swiss cal. 110, Provolone cal. 150, New York Cheddar cal. 110, American cal. 130, Monterey Jack cal. 110, Crumbled Bleu cal. 120, Smoked Gouda cal. 160, Craft Beer-Cheese cal. 40

2. Choose your spread: Thousand Island cal. 50, Mayo cal. 70, Sriracha Mayo cal. 60, JACK™ Mayo cal. 60, Truffle Aioli cal. 60, Chow-Chow Relish cal. 30

3. Choose 2 toppings: Bacon cal. 80, Peppered Bacon cal. 80, Onion-Bacon Jam cal. 25, Balsamic-Grilled Onions cal. 25, Avocado cal. 60, House-Made Guacamole cal. 25, Roasted Mushrooms cal. 90, Fresh Jalapeños cal. 5, Crispy Cajun Onions cal. 130

SANDWICHES

Served with seasoned fries cal. 320. Substitute sweet potato fries cal. 390 or side salad cal. 40 - no dressing for an additional 1.79.

JACK DANIEL'S® CHICKEN SANDWICH cal. 1220 \$11.29

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.

BUFFALO CHICKEN SANDWICH cal. 580-660 \$10.79

A grilled or crispy chicken breast basted with spicy Buffalo sauce. Served with shredded lettuce and tomato on Ciabatta bread, a side of Bleu Cheese dressing and spicy Buffalo sauce.

New MEDITERRANEAN MAHI MAHI NAAN 'WICH cal. 480 \$11.39

Grilled Mahi Mahi drizzled with balsamic glaze on naan bread with cucumber yogurt sauce, balsamic-glazed onions, garlic, basil & Roma tomato bruschetta and mixed greens with kale.

New CALIFORNIA CHICKEN CLUB cal. 640 \$11.29

All-natural chicken breast grilled, chilled and sliced on freshly baked toasted Ciabatta bread with bacon, smoked Gouda cheese, freshly chopped romaine, tomatoes, avocado and yogurt aioli.

FAV FRENCH DIP cal. 740 \$11.29

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.

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Chipotle Yucatan Chicken Salad





SOUPS, SIDES AND SALADS

FAV **PECAN-CRUSTED CHICKEN SALAD** *cal. 1080* **\$12.79**
Warm, crispy pecan-crusted chicken breast served over mixed greens with kale tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and Bleu cheese.

GS **CHIPOTLE YUCATAN CHICKEN SALAD** *cal. 760* **\$11.29**
Roasted pulled all-natural chicken breast served over mixed greens with kale tossed with avocado, mixed cheese, tomato, red onion, cilantro, tostadas and Avocado Vinaigrette. Drizzled with chipotle crema.

GS **CAESAR SALAD WITH GRILLED CHICKEN** *cal. 800* **\$11.79**
Grilled all-natural chicken breast seasoned with hickory-smoked sea salt served over freshly chopped romaine and kale tossed in a classic Caesar dressing with shaved Parmesan and foccacia croutons.

New **CAESAR SALAD WITH GRILLED SRIRACHA SHRIMP** *cal. 790* **\$13.79**

CAESAR SALAD WITH FLAT IRON 4 OZ. STEAK* *cal. 780* **\$14.79**

CAESAR SALAD WITH GRILLED NORWEGIAN SALMON *cal. 920* **\$15.79**

GS **COBB SALAD WITH GRILLED CHICKEN** *cal. 570* **\$11.79**
Grilled 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. Drizzled with balsamic glaze.

New **COBB SALAD WITH GRILLED SRIRACHA SHRIMP** *cal. 530* **\$13.79**

COBB SALAD WITH FLAT IRON 4 OZ. STEAK* *cal. 520* **\$14.79**

COBB SALAD WITH GRILLED NORWEGIAN SALMON *cal. 660* **\$15.79**

GS **SEASONAL STRAWBERRY FIELDS SALAD** *cal. 610* **\$9.19**
Fresh balsamic-marinated strawberries, shaved Parmesan, Goat cheese and glazed pecans served over mixed greens tossed with Balsamic Vinaigrette dressing.

SEASONAL STRAWBERRY FIELDS SALAD WITH GRILLED CHICKEN *cal. 800* **\$11.19**

New **SEASONAL STRAWBERRY FIELDS SALAD WITH GRILLED SRIRACHA SHRIMP** *cal. 760* **\$13.19**

SEASONAL STRAWBERRY FIELDS SALAD WITH FLAT IRON 4 OZ. STEAK* *cal. 780* **\$14.19**

SEASONAL STRAWBERRY FIELDS SALAD WITH GRILLED NORWEGIAN SALMON *cal. 890* **\$15.19**



TWISTED MOSCATO PAIRS WELL WITH OUR FRESH SALADS.

SIDE SALADS

HOUSE SALAD *cal. 210-410* **\$5.29**
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. 370* **\$5.29**
Freshly chopped romaine & kale tossed in a classic Caesar dressing with shaved Parmesan, focaccia croutons and a hot garlic breadstick.

SALAD DRESSINGS

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

SIDES

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**

BAKED POTATO *cal. 160* **\$2.99**

CHEDDAR MAC & CHEESE *cal. 470* **\$2.99**

SOUPS

New **TURKEY & KALE SOUP** *cal. 150* **\$5.99**

GS Ground turkey mixed with vegetables & kale topped with Parmesan & Romano cheeses.

FRENCH ONION SOUP *cal. 350* **\$5.99**

Caramelized onions simmered in a rich sherry au jus topped with baked crostinis and melted Provolone cheese.

WHITE CHEDDAR BROCCOLI CHEESE SOUP *cal. 280* **\$5.99**

A creamy blend of white Cheddar cheeses with broccoli.

SOUP OF THE DAY *cal. 210-500* **\$5.99**

BASKET OF FRIES **\$2.99**

Seasoned *cal. 790* or Sweet Potato *cal. 975*

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

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SENSATIONALLY SWEET DESSERTS

FAV **OREO® MADNESS** cal. 500 \$6.49

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. 1100 \$6.99

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 \$6.59

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 \$6.99

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

RED VELVET CAKE cal. 750 \$6.59

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

ULTIMATE STRAWBERRY SHORTCAKE cal. 750 \$6.59

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

FRIDAYS™ HOT FUDGE SUNDAE cal. 1410 \$6.79

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



WANT TO SIP ON SOMETHING SWEET? TRY A NOT YOUR FATHER'S ROOT BEER.

FAV = HOUSE FAVORITE



Warm Pretzels With Craft Beer-Cheese Dipping Sauce



JACK DANIEL'S® Chicken



Brownie Obsession®

THE 474

SMALLER PORTIONS OF OUR SIGNATURE DISHES, FOR LESS.
WHERE LESS IS MORE

APPS STARTING AT \$4

CRISPY GREEN BEAN FRIES <small>cal. 650</small>	\$4.00	WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE <small>cal. 540</small>	\$4.00
TRADITIONAL WINGS <small>cal. 580-930</small>	\$7.49	MOZZARELLA STICKS <small>cal. 560</small>	\$5.49
BONELESS WINGS <small>cal. 700-1060</small>	\$7.49	LOADED POTATO SKINS <small>cal. 730</small>	\$4.99
PAN-SEARED POT STICKERS <small>cal. 390</small>	\$6.49		

ENTRÉES STARTING AT \$7

CRISPY CHICKEN FINGERS <small>cal. 920</small>	\$7.00	SEASONAL STRAWBERRY FIELDS SALAD WITH GRILLED CHICKEN <small>cal. 520</small>	\$9.19
BRUSCHETTA CHICKEN PASTA <small>cal. 430</small>	\$7.00	<i>New</i> SEASONAL STRAWBERRY FIELDS SALAD WITH GRILLED SRIRACHA SHRIMP <small>cal. 490</small>	\$11.19
CAJUN SHRIMP & CHICKEN PASTA <small>cal. 650</small>	\$9.49	COBB SALAD WITH GRILLED CHICKEN <small>cal. 300</small>	\$8.59
HALF-RACK BBQ RIBS <small>cal. 900</small>	\$14.79	<i>New</i> COBB SALAD WITH GRILLED SRIRACHA SHRIMP <small>cal. 280</small>	\$10.59
HALF-RACK JACK DANIEL'S® RIBS <small>cal. 910</small>	\$15.29	CAESAR SALAD WITH GRILLED CHICKEN <small>cal. 510</small>	\$8.59
JACK DANIEL'S® CHICKEN <small>cal. 330</small>	\$10.29	<i>New</i> CAESAR SALAD WITH GRILLED SRIRACHA SHRIMP <small>cal. 520</small>	\$10.59
FRIDAYS™ SHRIMP <small>cal. 880</small>	\$8.99	CHIPOTLE YUCATAN CHICKEN SALAD <small>cal. 400</small>	\$7.59
PECAN-CRUSTED CHICKEN SALAD <small>cal. 540</small>	\$9.29		

DESSERTS \$4

On weekdays during lunch*, choose any of our delicious desserts for only \$4.

ON THE DOUBLE **

LUNCH PAIRINGS & \$4 DESSERTS

*AVAILABLE MONDAY-FRIDAY 11AM - 3 PM

YOU CHOOSE 1: Mozzarella Sticks cal. 560, House Salad cal. 260-410, Caesar Salad cal. 370 OR your choice of Soup cal. 150-500

AND PAIR IT WITH 1 LUNCH-SIZED ENTRÉE:

\$739

Pretzel Grinder cal. 680,
Strawberry Fields Salad with Chicken cal. 650,
Bruschetta Pasta Pomodoro cal. 270,
Bowl of Soup cal. 150-500, House Salad cal. 260-410

\$839

1/2 California Chicken Club cal. 560,
Chipotle Yucatan Chicken Salad cal. 530,
Sausage Mac & Cheese cal. 620,
Chicken Bacon Mac & Cheese cal. 630

\$939

Spicy Chicken Sliders cal. 860,
Jack™ Sliders cal. 870,
Cajun Chicken Pasta cal. 440,
Caesar Salad with Chicken cal. 640

No substitutions on lunch combos. No additional discounts apply.

**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.

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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. Participating locations for a limited time on select items. Excludes tax. JACK DANIEL'S is a registered trademark used under license to TGI Friday's Inc. All rights reserved. ©2016 TGI Friday's Inc. TBG MENU 0416