

# WINE & BEER

WINE, DINE & CREATE  
GOOD TIMES.



## WHITE WINE

Beringer® White Zinfandel	5.50	17.00
Beringer® Moscato	5.50	17.00
Barefoot® Chardonnay	5.50	17.00
Cavit® Pinot Grigio	6.00	18.00
Kendall-Jackson Vintner's Reserve Chardonnay	8.00	20.00
Oyster Bay® Sauvignon Blanc	9.00	22.00

## RED WINE

Barefoot® Cabernet Sauvignon	5.50	17.00
Jacob's Creek® Shiraz	6.00	18.00
Blackstone Merlot	6.50	19.50
Woodbridge® by Robert Mondavi Cabernet Sauvignon	6.50	19.50
The Show® Malbec	8.00	20.00
Oyster Bay® Pinot Noir	9.00	22.00

## CHAMPAGNE

Korbel Brut Split	–	7.50
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## SANGRIAS

**Crisp Apple Sangria**  
with Blackstone Merlot

**Tropical Peach Sangria**  
with Cavit® Pinot Grigio

**White Pear Sangria**  
with Barefoot® Chardonnay

**Wild Berry Sangria**  
with Jacob's Creek® Shiraz

**Sparkling Blood Orange Sangria**  
with Beringer® White Zinfandel

**Raspberry Delight Sangria**  
with Blackstone Merlot



## DRAUGHT BEER

- Blue Moon® Belgian White
- Bud Light®
- Coors Light®
- Dos Equis Ambar
- Guinness®
- Newcastle Limited Editions
- Pabst Blue Ribbon®
- Samuel Adams Boston Lager®
- Stella Artois®
- Widmer Brothers® Hefeweizen
- Widmer Brothers® Rotator IPA



## BOTTLED BEER

- Amstel® Light
- Angry Orchard™ Crisp Apple Cider
- Bud Light®
- Bud Light® Platinum
- Budweiser®
- Coors Light®
- Corona® Extra
- Corona® Light
- Heineken®
- Miller Lite®
- Modelo® Especial
- Pacifico
- Shock Top® Belgian White



## NON-ALCOHOLIC BEER

- O'Doul's Premium®



BEER SELECTIONS VARY BY LOCATION. ASK YOUR SERVER FOR MORE FROSTY CHOICES.  
TBG-Casino-4/12 ©2012 TGI Friday's Inc.

Drink Responsibly.  
Drive Responsibly.

# COCKTAILS

## MARTINIS

- Lemon Drop Martini
- Washington Apple Martini
- Cosmopolitan
- Chocolate Martini

## MARGARITAS

- Fresh Raspberry Cherry Margarita
- Ultimate Grand Margarita
- Ultimate Margarita

ADDITIONAL FLAVORS

Pomegranate | Strawberry | Raspberry | Wild Berry | Mango

## MORE ULTIMATES

- Ultimate Long Island Tea
- Ultimate Electric Lemonade
- Ultimate Mango Mai Tai
- Ultimate Mudslide

## MOJITOS

- Ultimate Mojito
- Top Shelf Mojito

ADDITIONAL FLAVORS

Strawberry | Green Apple | Wild Berry | Mango | All American



**\$15**

## COLLECTOR'S CUP

- Ultimate Grand Margarita
- Ultimate Mango Mai Tai
- Fresh Raspberry Cherry Margarita
- Ultimate Mudslide
- Ultimate Long Island Tea
- Ultimate Margarita
- Ultimate Electric Lemonade
- Ultimate Strawberry Margarita
- Top Shelf Mojito

## DRINKS FOR ALL AGES



- Iced Tea
- Raspberry Tea
- Coffee

## SIGNATURE SLUSHES

Cold, thirst-quenching fruit flavors over crushed ice. These slushes are the definition of refreshing.

- Wild Berry Lemonade
- Cherry Limeade
- Strawberry Lemonade
- Blue Raspberry

And keep 'em coming for only .49 cents per refill.

### Running Red Bull® Mocktail

A delicious blend of raspberry syrup, pineapple juice, Red Bull® and a touch of lemon.



## SMOOTHIES

### Gold Medalist Smoothie

A thick, rich whip of strawberries, banana, pineapple, coconut and grenadine.

### Wild Berry Smoothie

Nothing's wilder than sipping on this cool blended Piña Colada, strawberry and wild berry treat.

### Tropical Punch Smoothie

Fruity fun is swirled into this tropical blend of orange, cranberry, pineapple and cherry.

### Berry Strawberry Smoothie

What's better than fresh strawberries? More of them in one refreshing smoothie.

FREE REFILLS ON ALL FOUNTAIN DRINKS, ICED TEAS & COFFEE. WE OFFER SENIOR CITIZENS NON-ALCOHOLIC HOT BEVERAGES AT HALF PRICE.

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Drink Responsibly.  
Drive Responsibly.

# APPETIZERS

## TAPA-TIZER SKEWERS

**BLACK ANGUS SIRLOIN\*** 9.99

**GRILLED CHICKEN** 8.99

*Your choice of culinary style:*

**Japanese Hibachi:** Marinated in a garlic and black pepper soy sauce, grilled and basted with a miso glaze and garnished with sesame seeds.

**Mediterranean:** Grilled in a lemon-garlic sauce and served with tzatziki cucumber yogurt sauce on the side.

Three appetizer skewers served with grilled pita and ginger-lime slaw.

## **NEW** Loaded Skillet Chip Nachos

Home-style potato chips with melted cheese and bacon crumbles, stacked in a skillet and smothered in White Cheddar queso. Garnished with more bacon crumbles and green onions. 11.29



*Loaded Skillet Chip Nachos*

## **NEW** Warm Pretzels with Craft Beer-Cheese Dipping Sauce

Thick, warm pretzels served with our creamy craft beer-cheese dipping sauce made with regionally crafted beer, garnished with crispy bacon and green onions. 10.29

## **Crispy Green Bean Fries**

Crisp green beans breaded and fried golden brown. Served with a Cucumber-Wasabi Ranch dip. 8.39

## **Buffalo Wings**

Go boneless or traditional with your choice of sauces ranging from mild to spicy. Served with celery and Bleu Cheese or Ranch dressing. 9.99



*Tuscan Spinach Dip*

## **Tuscan Spinach Dip**

Spinach, artichoke hearts, sautéed onions and bell peppers blended with Parmigiano and Romano cheeses then topped with diced tomatoes. Delivered hot to your table with crisp tostada strips. 9.49

## **Southwest Chicken Quesadilla**

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. 9.99

## **Loaded Potato Skins**

These signature Friday's® potato skins are fully loaded with melted Cheddar cheese and crispy bacon and served with sour cream and green onions. 9.79



*Enjoy Warm Pretzels with Craft Beer-Cheese Dipping Sauce and an ice cold Blue Moon® Belgian White.*

**CHOOSE YOUR SAUCE**

Tennessee BBQ

Garlic Parmesan

Caribbean Rum

Classic Buffalo

Scorching Hot

Mild

Spicy

**RPRP**

RIGHT PORTION RIGHT PRICE

BIG FLAVORS. SMALLER SERVINGS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

\*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.

# APPETIZERS

GET THE PARTY STARTED.

## Spinach Florentine Flatbread **RPRP**

Crisp, oven-baked flat bread topped with spinach and artichoke heart spread and a bruschetta mix of diced tomatoes, garlic and fresh basil. 7.99

## Pan-Seared Pot Stickers

Steamed, pan-seared pork dumplings. Served with a Szechwan dipping sauce. 8.99

## Sesame Jack™ Chicken Strips

Tender, panko-coated chicken breast strips tossed in a Jack Daniel's® glaze then topped with toasted sesame seeds. 9.59

## **NEW** Chip 'n' Dip Trio

Warm, crisp tostada strips served with three savory dips: White Cheddar queso, Classic Mediterranean Hummus and salsa. 10.49

## Fried Mozzarella

Crispy and golden on the outside, hot and gooey inside. Served with marinara sauce. 8.59

## Cheeseburger Sliders\*

Three mouthwatering mini burgers made with all-beef patties served with lettuce, tomatoes, pickles and onions. Topped with American cheese and caramelized onions. 9.99

## **NEW** Classic Mediterranean Hummus

Savory hummus layered with a bruschetta mix of fresh Roma tomatoes, garlic and basil then topped with creamy yogurt, fresh jalapeño, Sriracha sauce and green onions. Served with warm pita bread. 9.59

## Friday's® Three-For-All

Our big-enough-to-share platter features a trio of our most famous appetizers: Loaded Potato Skins, Fried Mozzarella and our spicy Buffalo Wings (choose your wing sauce), complete with sour cream and green onions, marinara sauce and celery sticks with Bleu Cheese or Ranch dressing. 13.59

## Jack Daniel's® Sampler

Because Jack makes everything better. Crispy Cajun shrimp, Asian-inspired Sesame Jack™ Chicken Strips and Jack Daniel's® glazed baby back pork ribs. 14.99

## Nachos Grande

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 guacamole atop fresh shredded lettuce. 9.99

## Shrimp Cocktail **RPRP**

Twelve cocktail shrimp served chilled with cocktail sauce and fresh citrus wedges. 9.99

Pan-Seared Pot Stickers



Your Friday's® Bartender recommends an Ultimate Margarita with the Friday's® Three-For-All.

Chip 'n' Dip Trio



Jack Daniel's® Sampler



**RPRP** RIGHT PORTION RIGHT PRICE

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# SALADS

ALL DRESSED & READY TO GO.

Strawberry Fields Salad with Grilled Chicken



## NEW Strawberry Fields Salad

Fresh balsamic-marinated strawberries, shaved Parmesan, Goat cheese and glazed pecans served over mixed greens tossed with Balsamic Vinaigrette dressing. 10.49

Add grilled balsamic chicken 12.59

## Pecan-Crusted Chicken Salad

Warm, crispy pecan-crusted chicken breast served over chopped romaine and mixed greens tossed in Balsamic Vinaigrette with dried cranberries, Mandarin oranges, sweetened pecans, celery and Bleu cheese. 11.99

## Chipotle Yucatan Chicken Salad

Roasted pulled chicken breast seasoned with garlic, oregano & blackening spices. Served over mixed greens and romaine tossed with avocado, mixed cheese, tomato, red onion, cilantro and tostadas. Drizzled with Avocado Vinaigrette and chipotle crema. 10.59

## Balsamic Glazed Chicken Caesar Salad RPRP

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served with chopped romaine tossed in Caesar Vinaigrette with shaved Parmesan, crunchy croutons and fresh grape tomatoes. 10.59

## Grilled Chicken Cobb Salad RPRP

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served over chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, applewood-smoked bacon and crumbled Bleu cheese and choice of dressing. 10.59

RPRP WHEN ORDERED WITH CAESAR VINAIGRETTE OR LOW FAT BALSAMIC VINAIGRETTE

## SALAD DRESSINGS

Avocado Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Caesar Vinaigrette, Honey Mustard, Low Fat Balsamic Vinaigrette, Ranch, Thousand Island

# SOUPS & MORE

## Mashed Potatoes

Mashed potatoes stuffed with Cheddar cheese and topped with green onions. 2.99 Make them loaded with bacon and more cheese add 1.79

## House Salad

A crisp mix of romaine lettuce, tomatoes, cucumber slices, mixed cheese and croutons. Served with a garlic breadstick. 4.99 With bacon add .59

## Caesar Salad

Crisp romaine lettuce and tomatoes tossed in our Caesar Vinaigrette dressing topped with Parmesan and Romano cheese and garlic-butter croutons. 4.99

## Southwest Wedge Salad

A crisp iceberg wedge topped with diced tomato, red onion, avocado, tostada chips, Monterey Jack and Cheddar cheese. Dressed with Avocado Vinaigrette and chipotle crema. 4.99

## Classic Wedge Salad

Bleu cheese dressing, applewood-smoked bacon, diced tomato and crumbled bleu cheese atop a crisp iceberg wedge. 4.99

## Broccoli Cheese Soup

Bowl 4.99

## French Onion Soup

Bowl 4.99

## Soup of the Day

Bowl 4.99

## Basket of Garlic Breadsticks 2.99

Broccoli 2.99

Chef's Vegetable Selection 2.99

Baked Beans 2.99

Coleslaw 2.99

## Basket of Fries

Friday's® Fries or Sweet Potato Fries 3.99

Parmesan Steak Fries 3.99

Baked Potato 2.99



RPRP RIGHT PORTION RIGHT PRICE

BIG FLAVORS. SMALLER SERVINGS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

# SANDWICHES

**STACKED TO THE MAX.**



*Korean Steak Tacos*

## **NEW** Korean Steak Tacos\*

Three corn tortillas filled with strips of marinated Black Angus flat iron steak then topped with ginger-lime slaw, cucumbers, fresh cilantro, basil and Sriracha sauce. Served with jasmine rice pilaf. 11.99

## **Buffalo Chicken Sandwich**

A grilled or crispy chicken breast is basted with spicy Buffalo sauce, then served with shredded lettuce and tomato on toasted Ciabatta bread. Served with a side of Bleu cheese dressing and spicy Buffalo sauce. 9.79

## **Jack Daniel's® Chicken Sandwich**

Grilled chicken breast basted in Jack Daniel's® glaze and topped with applewood-smoked bacon, mixed cheese, Cajun-spiced fried onion strings, lettuce, vine ripe tomato, pickles and Jack Daniel's® mayo. Served on a brioche bun. 9.99

## **California Club**

Mesquite-smoked turkey breast, applewood-smoked bacon, ham and Monterey Jack cheese on toasted ciabatta bread with romaine lettuce, tomatoes, avocado and mayo. 8.99

## **Tennessee BBQ Pulled Pork Sandwich**

Slow-cooked pork tossed with our own Tennessee BBQ sauce then basted with Jack Daniel's® sauce atop a toasted bun with pickles and Cajun-spiced fried onion strings. 9.59

## **NEW** Triple Stack Reuben

Corned beef brisket and melted Swiss with caramelized onions, sauerkraut, Thousand Island dressing and horseradish spread sandwiched between three slices of toasted light rye. 11.99

## **Caribbean Chicken Sandwich**

Seasoned, fire-grilled chicken breast basted with Caribbean Rum sauce. Served on a bun with sour cream, pineapple pico de gallo, cilantro, avocado and a side of sweet potato fries. 9.59



*Caribbean Chicken Sandwich*

**ALL SANDWICHES COME WITH CHOICE OF  
FRENCH FRIES, HOME-STYLE POTATO CHIPS, or COLESLAW  
SUBSTITUTE SWEET POTATO FRIES or SIDE SALAD WITH YOUR CHOICE OF DRESSING  
FOR AN ADDITIONAL \$1.79**

\*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.

# BURGERS

OUR BURGERS ARE MADE WITH 100% USDA CHOICE BLACK ANGUS BEEF, FIRE-GRILLED TO PERFECTION AND ARRANGED ON A BUN WITH FRESH LETTUCE, PICKLES, ONION AND VINE RIPE TOMATOES.



## Jack Daniel's® Burger\*

Signature Jack Daniel's® sauce, applewood-smoked bacon and melted Provolone cheese atop a fire-grilled Black Angus Beef Burger. 9.99

## NEW Spicy Craft Beer-Cheese Burger\*

Our creamy craft beer-cheese sauce made with regionally crafted beer tops this Black Angus burger along with fresh sliced jalapeños, breaded fried jalapeños, chipotle mayo, lettuce, tomato and guacamole. 11.99

## Kansas City BBQ Burger\*

Signature BBQ sauce, applewood-smoked bacon, melted New York Cheddar cheese, Cajun-spiced fried onion strings and sweet chow-chow relish atop a fire-grilled Black Angus burger. 9.99

## New York Cheddar & Bacon Burger\*

Sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish atop a fire-grilled Black Angus Beef Burger. 9.99

## Cheeseburger\*

Classic fire-grilled Black Angus burger topped with melted American cheese. 9.49 Hamburger 8.99

## NEW Sedona Black Bean Burger

A spicy black bean patty topped with chipotle mayo, melted pepper jack and cheddar cheeses, balsamic-glazed onions and sliced avocado. 10.99

## Turkey Burger

A perfectly seasoned ground turkey patty fire-grilled then topped with classic garnishes. 8.79



ALL BURGERS COME WITH CHOICE OF  
FRENCH FRIES, HOME-STYLE POTATO CHIPS, OR COLESLAW.  
SUBSTITUTE SWEET POTATO FRIES OR SIDE SALAD WITH YOUR CHOICE OF DRESSING  
FOR AN ADDITIONAL \$1.79

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FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.

# JACK DANIEL'S® GRILL

Fire-grilled and basted with our signature glaze with notes of toasted garlic, cayenne, Tabasco® and Jack Daniel's® Whiskey.



*Jack Daniel's® Chicken & Shrimp  
Jack Daniel's® Black Angus Rib-Eye  
& Grilled Shrimp Scampi  
Jack Daniel's® Ribs & Shrimp*

## Jack Daniel's® Ribs & Shrimp

Full rack of slow-cooked, fall-off-the-bone tender baby back pork ribs basted in Jack Daniel's® sauce paired with Cajun-spiced shrimp. Served with seasoned fries and coleslaw. 21.99

## Jack Daniel's® Ribs

Full rack of slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and basted with Jack Daniel's® sauce. Served with seasoned fries and coleslaw. 19.99

## Jack Daniel's® Flat Iron\*

Aged, hand-cut 8-ounce Black Angus steak fire-grilled and basted with Jack Daniel's® sauce. Served with your choice of two sides. 14.99

## Jack Daniel's® Sirloin & Shrimp\*

10-ounce Black Angus sirloin fire-grilled and basted with Jack Daniel's® sauce paired with crispy Cajun-spiced shrimp. Served with your choice of two sides. 21.99

## Jack Daniel's® Chicken & Shrimp

Tender grilled chicken breast glazed with Jack Daniel's® sauce paired with crispy Cajun-spiced shrimp. Served with your choice of two sides. 17.99

## Jack Daniel's® Chicken

Two fire-grilled chicken breasts basted with Jack Daniel's® glaze. Served with your choice of two sides. 16.59

## JACK DANIEL'S® PREMIUM ENTRÉES

**MARINATED IN A WHISKEY BRINE WITH CITRUS, SOY AND GINGER. FIRE-GRILLED AND BASTED IN OUR SIGNATURE JACK DANIEL'S® GLAZE. SERVED WITH JALAPEÑO CORNBREAD AND YOUR CHOICE OF TWO SIDES.**

### Jack Daniel's® Black Angus Rib-Eye & Grilled Shrimp Scampi\*

10-ounce Black Angus rib-eye fire-grilled to order and glazed with Jack Daniel's® sauce then paired with jumbo butterflied shrimp, charbroiled shell-on with a garlic-tomato scampi sauce. 21.99

### Jack Daniel's® Black Angus Rib-Eye\*

10-ounce Black Angus rib-eye fire-grilled and glazed with Jack Daniel's® sauce. 19.49



#### GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for 2.99

## SIGNATURE SIDES

BAKED POTATO • BROCCOLI • CHEF'S VEGETABLE SELECTION  
**NEW** CHIPOTLE ROASTED CORN ON THE COB • COLESLAW  
FRENCH FRIES • MASHED POTATOES • PARMESAN STEAK FRIES  
SWEET POTATO FRIES • **NEW** TOMATO MOZZARELLA SALAD

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# Premium **BLACK ANGUS STEAKS**

100% USDA Black Angus Choice Beef, hand cut, aged for full flavor, perfectly seasoned and fire-grilled to order.



Rib-Eye with Langostino Lobster



Try any of our Black Angus Steaks with Blackstone Merlot.

## Black Angus Sirloin Fusion Skewers\*

Two entrée skewers of tender fire-grilled Black Angus Beef prepared with your choice of culinary style. 11.99

**Japanese Hibachi:** Marinated in garlic and black pepper soy sauce, grilled and basted with a miso glaze and garnished with sesame seeds.

**Mediterranean:** Grilled in a lemon-garlic sauce and served with a tzatziki cucumber yogurt sauce on the side.

Served with jasmine rice pilaf, chef's vegetable selection and grilled pita.

## 10 oz. Sirloin\*

Fire-grilled then topped with maison butter. Served with your choice of two sides. 17.99

## 10 oz. Sirloin & Grilled Shrimp Scampi\*

Topped with maison butter paired with jumbo butterflied shrimp, charbroiled shell-on and served in a garlic and tomato scampi sauce with your choice of two sides. 21.99

## 10 oz. Sirloin with Langostino Lobster\*

Fire-grilled and topped with a sauté of langostino lobster and cremini mushrooms in a zesty roasted Alfredo sauce. Served with your choice of two sides. 20.99

## Rib-Eye with Langostino Lobster\*

10-ounce Black Angus rib-eye whiskey-brined and topped with a sauté of langostino lobster and cremini mushrooms in a zesty roasted Alfredo sauce. Served with your choice of two sides. 21.49

## Rib-Eye\*

10-ounce Black Angus rib-eye, fire-grilled to order then topped with maison butter. Served with your choice of two sides. 18.99

## Petite Sirloin & Half-Rack of Ribs\*

6-ounce filet-style cut topped with maison butter paired with a half-rack of slow-cooked, fall-off-the-bone tender baby back ribs, basted in Tennessee BBQ sauce. Served with your choice of two sides. 19.59

## Petite Sirloin\* RPRP

6-ounce filet-style cut fire-grilled then topped with maison butter. Served with choice of two sides. 12.99

## Flat Iron\*

8-ounce cut fire-grilled then topped with maison butter. Served with your choice of two sides. 13.99



**SURF IT UP. ADD SHRIMP FOR 3.99**  
GRILLED • SAUTÉED • FRIED

Petite Sirloin & Half-Rack of Ribs

## SIGNATURE SIDES

BROCCOLI • CHEF'S VEGETABLE SELECTION • COLESLAW  
**NEW** CHIPOTLE ROASTED CORN ON THE COB • FRENCH FRIES  
 SWEET POTATO FRIES • PARMESAN STEAK FRIES • MASHED POTATOES  
 BAKED POTATO • **NEW** TOMATO MOZZARELLA SALAD

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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RPRP RIGHT PORTION RIGHT PRICE

BIG FLAVORS. SMALLER SERVINGS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

# RIBS & MORE

**NAPKINS: MANDATORY.  
FORK: NOT SO MUCH.**

Baby Back Ribs



## **NEW** Caribbean Rum Spiced Ribs

Tender, well-seasoned baby back ribs glazed with a jerk-inspired Caribbean Rum sauce. Served with crispy sweet potato fries and coleslaw. Garnished with pineapple pico de gallo. 20.99

## Baby Back Ribs

Slow-cooked and basted in Tennessee BBQ sauce then fire-grilled till they're fall-off-the-bone tender. Served with seasoned fries and coleslaw. 19.99

## Pepper-Crusted Pork Chop

Our bone-in pork chop is seasoned with pastrami-pepper seasoning, grilled to perfection and topped with brown gravy. Served with Cajun-spiced fried onion strings and creamy mashed potatoes. 11.99

## **GIVE ME MORE EXTRAS:**

Add a Wedge Salad, House Salad, Caesar Salad or Soup for 2.99

Caribbean Rum Spiced Ribs



*Anything goes when paired  
with Coca-Cola®!*

*Try Bacardi™ Superior Rum,  
Captain Morgan® Original  
Spiced Rum or Jack Daniel's®  
Tennessee Whiskey.*

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# CHICKEN & PASTA

THE BEST OF  
BOTH WORLDS.



Chicken Piccata Pasta

**GIVE ME MORE EXTRAS:** Add a Wedge Salad, House Salad, Caesar Salad or Soup for 2.99

## Chicken Piccata Pasta

Citrus-seasoned chicken breast is sautéed with California heirloom garlic, artichoke hearts, roasted red peppers, and capers then tossed with multi-grain angel hair pasta and a lemon white wine sauce with a touch of fresh basil. 13.99

## Bruschetta Chicken Pasta

Multi-grain angel hair pasta tossed in garlic, basil and Roma tomato marinara. Topped with tender strips of fire-grilled chicken breast. Finished with balsamic glaze and Parmesan shavings. 13.99

## Cajun Shrimp & Chicken Pasta

Tender chicken and shrimp sautéed with red bell peppers then tossed with al dente fettuccine ribbons in a spicy Cajun Alfredo sauce. Finished with Parmesan shavings. 13.99

## Prime Rib Pasta

Prime Rib sautéed and tossed with red onions, mushrooms and curly lasagna noodles in a creamy rich brown sauce. Finished with sour cream and green onions. 11.99



Cajun Shrimp & Chicken Pasta

## Chicken Fingers

Crispy and golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries. 11.99

## Dragonfire Chicken **RPRP**

Fire-grilled chicken breast glazed in a Kung Pao sauce. Served over jasmine rice pilaf with pineapple pico de gallo, Mandarin oranges and fresh steamed broccoli. 10.99

## Parmesan-Crusted Chicken

A sautéed chicken breast basted with Caesar Vinaigrette dressing, then finished with a Parmesan-crust topping. Served with three-cheese tortelloni tossed in spinach Alfredo sauce and a side of our fresh tomato Mozzarella salad. 9.59

## Grilled Chicken Fusion Skewers

Two entrée skewers prepared with your choice of culinary style. 10.99

**Japanese Hibachi:** Marinated in garlic and black pepper soy sauce, grilled and basted with a miso glaze and garnished with sesame seeds.

**Mediterranean:** Grilled in a lemon-garlic sauce and served with a tzatziki cucumber yogurt sauce on the side.

Served with jasmine rice pilaf, fresh vegetable medley and grilled pita.



Kendall-Jackson Chardonnay  
pairs nicely with any of our  
chicken & pasta entrées.



**RPRP** RIGHT PORTION RIGHT PRICE

BIG FLAVORS. SMALLER SERVINGS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

# SEAFOOD

DIVE IN.



Grilled Salmon with Langostino Lobster

## Grilled Salmon with Langostino Lobster

Norwegian salmon fillet fire-grilled and topped with a sauté of langostino lobster and cremini mushrooms in a zesty roasted Alfredo sauce. Served with your choice of two sides. 18.99

## Dragonfire Salmon RPRP

Norwegian salmon fillet fire-grilled and glazed in a Kung Pao sauce. Served with pineapple pico de gallo, Mandarin oranges, ginger-lime slaw and steamed broccoli. 14.99

## Fish & Chips

Served with fries and tartar sauce. 11.59

## Friday's® Shrimp

A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce. 14.99

### GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for 2.99



Friday's® Shrimp



Try an ice cold Stella Artois®  
with Friday's® Shrimp.

**RPRP** RIGHT PORTION RIGHT PRICE

BIG FLAVORS. SMALLER SERVINGS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

\*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.

# FAJITAS

BRING THE HEAT.

Sizzling Fajita Combo



**GIVE ME MORE EXTRAS:** Add a Wedge Salad, House Salad, Caesar Salad or Soup for 2.99

## 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.

**Steak Fajitas\*:** Marinated, fire-grilled steak. 15.99

**Chicken Fajitas:** Chipotle-grilled chicken breast. 14.99

**Fajita Combo\*:** Chipotle-grilled chicken breast and fire-grilled steak. 15.99

# SIZZLING

**BOLD FLAVORS SERVED ON A SIZZLING HOT SKILLET OVER MELTED MEXICAN AND AMERICAN CHEESES.**

## Sizzling Chicken & Cheese

Sautéed garlic-marinated chicken. Served over melted cheese with onions, peppers and creamy mashed potatoes. 13.99

## Sizzling Chicken & Shrimp

Sautéed garlic-marinated chicken and shrimp tossed in a bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes. 15.99

Sizzling Chicken & Shrimp



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# Delicious **DESSERTS**



*Brownie Obsession®*



*Ultimate Strawberry Shortcake*



*OREO® Madness*



*Red Velvet Cake*

## **Brownie Obsession™**

A warm brownie covered in Ghirardelli® chocolate-fudge sauce, vanilla ice cream, caramel sauce and pecans. 5.99

## **Oreo® Madness**

**KLONDIKE** vanilla ice cream sandwich made with OREO® wafers with chocolate and caramel sauces. 5.99

## **Chocolate Peanut Butter Pie**

Peanut butter graham cracker crust filled with layers of chocolate ganache and fluffy peanut butter mousse topped with whipped cream and a Reese's® Peanut Butter Cup. 5.99

## **NEW Salted Caramel Cake**

Vanilla cake layered with salted caramel and vanilla pudding, drizzled with caramel sauce and topped with a thin slice of caramel cookie. Served with a scoop of vanilla ice cream. 5.99

## **Red Velvet Cake**

Indulge yourself in moist, chocolaty red velvet cake layered with cream cheese frosting and paired with vanilla ice cream. 5.99

## **Ultimate Strawberry Shortcake**

There's nothing short about it! Rich, buttery pound cake layered with vanilla ice cream, strawberries and whipped cream. 5.99

## **Vanilla Bean Cheesecake**

Made with real vanilla beans and layered with white chocolate mousse and shavings. Baked in a vanilla graham cracker crust. Served with a fresh strawberry. 5.99

## **Friday's® Hot Fudge Sundae**

Warm and gooey hot fudge sauce drizzled over vanilla ice cream, topped with chopped pecans, whipped cream and a cherry. 5.99

## **Friday's® Freeze**

Smirnoff® Vodka and orange sherbet in a fantastic freeze.



# FRIDAY'S® LUNCH

Available Monday through Friday 11AM-3PM

## 5.99 OPTIONS

### Grilled Chicken Cobb Salad

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served over chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, applewood-smoked bacon and crumbled Bleu cheese and choice of dressing.

### Turkey Burger

A perfectly seasoned ground turkey patty fire-grilled then topped with classic garnishes.

### Bruschetta Chicken Pasta

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



## 6.99 OPTIONS

### Buffalo Chicken Sandwich

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

### Balsamic Glazed Chicken Caesar Salad

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served with chopped romaine tossed in Caesar Vinaigrette with shaved Parmesan, crunchy croutons and fresh grape tomatoes.

### NEW Strawberry Fields Salad

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

### Cheeseburger\*

Our classic cheeseburger topped with melted American cheese.

### COMBOS

Half California Club & House Salad

Half California Club & Soup

### FRIDAY'S® ENDLESS LUNCH

(Add \$3.00 after 3pm and on Saturday and Sunday.)

#### ENDLESS REFILLS OF:

**SOUP:** Broccoli Cheese or Soup of the Day

**SALAD:** House Salad with your choice of dressing or Caesar Salad

**BREAD:** Our signature breadsticks

**DRINK:** Iced tea, coffee or soft drink

## 7.99 OPTIONS

### California Club

Mesquite smoked turkey breast, crispy bacon, ham and Monterey Jack cheese stacked on toasted Ciabatta bread with tomatoes, Romaine lettuce, avocado and mayonnaise.

### Jack Daniel's® Burger\*

Signature Jack Daniel's® sauce, applewood-smoked bacon and melted provolone cheese atop a fire-grilled Black Angus Beef Burger.

### Tennessee BBQ Pulled Pork Sandwich

Slow-cooked pork tossed with our own Tennessee BBQ sauce then basted with Jack Daniel's® sauce atop a toasted brioche bun with pickles and Cajun-spiced fried onion strings.

### NEW Strawberry Fields Salad with Chicken

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

### Pecan-Crusted Chicken Salad

Warm, crispy pecan-crusted chicken breast served over chopped romaine and mixed greens tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and bleu cheese.



**ALL BURGERS AND SANDWICHES  
COME WITH CHOICE OF:**

FRENCH FRIES, HOME-STYLE POTATO CHIPS OR  
COLESLAW

**SUBSTITUTE SWEET POTATO FRIES OR  
SIDE SALAD WITH YOUR CHOICE OF DRESSING  
FOR AN ADDITIONAL \$1.79**

## During lunch, take \$2 off any Dessert

For parties of 8 or more, an 18% gratuity plus applicable sales tax will be added to your check.  
Please feel free to raise or lower this gratuity at your discretion.

Friday's® 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.

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