





# WINE & BEER



## WHITE WINE

<b>BERINGER®</b> White Zinfandel	5.50	17.00
<b>BAREFOOT®</b> Chardonnay	5.50	17.00
<b>TWISTED</b> Moscato	5.50	17.00
<b>CAVIT®</b> Pinot Grigio	6.00	18.00
<b>KENDALL-JACKSON VINTNER'S RESERVE</b> Chardonnay	8.00	20.00
<b>OYSTER BAY®</b> Sauvignon Blanc	9.00	22.00

## RED WINE

<b>BAREFOOT®</b> Cabernet Sauvignon	5.50	17.00
<b>TRINITY OAKS®</b> Pinot Noir	5.50	17.00
<b>JACOB'S CREEK®</b> Shiraz	6.00	18.00
<b>APOTHIC®</b> Red Blend	6.50	19.00
<b>BLACKSTONE</b> Merlot	6.50	19.50
<b>WOODBIDGE® BY ROBERT MONDAVI</b> Cabernet Sauvignon	6.50	19.50
<b>THE SHOW®</b> Malbec	8.00	20.00
<b>J. LOHR</b> Merlot	8.50	22.00
<b>OYSTER BAY®</b> Pinot Noir	9.00	22.00

## SPARKLING

<b>KORBEL® BRUT</b> California Champagne Split	-	7.50
<b>ROSCATO® ROSSO</b> Red Moscato	6.50	19.00



## SANGRIAS

**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

**SPARKLING BLOOD ORANGE**  
with Beringer® White Zinfandel



Wild Berry, Twisted Apple & Raspberry Delight

## SAKÉ

<b>ROCK SAKÉ® CLOUD</b>	8.50	22.00
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Nigori Saké (Unfiltered Sweet)



## DRAUGHT BEER



Blue Moon® Bud Light® Budweiser® Coors Light® Dos Equis Lager Goose Island® IPA Guinness® Newcastle Limited Editions Samuel Adams Boston Lager® Stella Artois® Third Shift® Amber Lager Widmer Brothers® Hefeweizen

## BOTTLED BEER

**AMSTEL® LIGHT**  
**ANGRY ORCHARD™ CRISP APPLE CIDER**  
**BUD LIGHT® PLATINUM**  
**BUDWEISER® BLACK CROWN**  
**CORONA® EXTRA**  
**CORONA® LIGHT**  
**DOS EQUIS AMBAR**

**HEINEKEN®**  
**LEINENKUGEL'S® SHANDY**  
**MILLER LITE®**  
**MODELO® ESPECIAL**  
**NEWCASTLE BROWN ALE**  
**O'DOUL'S PREMIUM® (Non-Alcoholic)**  
**SHOCK TOP®**

## CANNED BEER

**PABST BLUE RIBBON®** (16 oz. Tall Boy)



SELECTIONS MAY VARY. PLEASE ASK YOUR SERVER FOR MORE LOCAL & SEASONAL CHOICES.  
TBG-CASINO-9.13 ©2013 TGI Friday's Inc.

Drink Responsibly.  
Drive Responsibly.



# COCKTAILS



Ultimate Mango Mai Tai  
All American Mojito  
Ultimate Mojito

CHECK OUT OUR BEVERAGE MENU FOR A COMPLETE LISTING OF EXTRAORDINARY COCKTAILS.

## MARGARITAS

**ULTIMATE** with José Cuervo Gold® and Triple Sec

ADDITIONAL FLAVORS

Pomegranate | Strawberry | Raspberry | Wild Berry | Mango | Blue Raspberry | Mango Berry

**ULTIMATE GRAND** with 1800® Reposado and Grand Marnier®

## MARTINIS

**LEMON DROP** with ABSOLUT® Citron and Cointreau

**WASHINGTON APPLE** with Crown Royal® and Sour Apple Pucker®

**COSMOPOLITAN** with Cointreau and Vodka

Try it with ABSOLUT®, Ketel One® or GREY GOOSE® Vodka

**CHOCOLATE** with Smirnoff® Vanilla, Baileys® and Dark Crème de Cacao

## MOJITOS

**ALL AMERICAN** with Maker's Mark® and Sour Apple Pucker®

**ULTIMATE MOJITO** with BACARDI™ Superior

## MORE ULTIMATES

**ULTIMATE LONG ISLAND TEA** with BOMBAY™, Smirnoff®, BACARDI™ Superior, Brandy and Triple Sec

**ULTIMATE ELECTRIC LEMONADE** with Smirnoff® and Blue Curacao

**ULTIMATE MANGO MAI TAI** with Captain Morgan®, Malibu® Mango, Coconut and Tropical Banana

**ULTIMATE MUDSLIDE** with Baileys®, Kahlúa and Smirnoff®

# 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**

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

**WILD BERRY**

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

**TROPICAL PUNCH**

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

**BERRY STRAWBERRY**

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. "Coca-Cola," "Diet Coke," "Sprite," "Minute Maid" and "Dasani" are registered trademarks of The Coca-Cola Company. All rights reserved.



# APPETIZERS

## 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

## 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



## WHITE CHEDDAR SPICY BEEF QUESO

Hot queso topped with spicy nacho meat and served with freshly made tostada chips. 9.59

## LOADED SKILLET CHIP NACHOS

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

## 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



Warm Pretzels with Craft Beer-Cheese Dipping Sauce and an ice cold Blue Moon®

## LOADED POTATO SKINS

Friday's® signature - with melted Cheddar and crispy bacon. Served with sour cream and green onions. 9.79

## PAN-SEARED POT STICKERS

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

## CRISPY GREEN BEAN FRIES

Breaded and fried golden brown. Served with a Cucumber-Wasabi Ranch dip. 8.39

## BUFFALO WINGS

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



Pan-Seared Pot Stickers

## CHOOSE YOUR SAUCE

Tennessee BBQ

Garlic Parmesan

Kung Pao

Classic Buffalo

Scorching Hot

Mild

Spicy

\*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

## 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

## SPINACH FLORENTINE FLATBREAD RPRP UNDER 750 CALORIES

Crisp, oven-baked flatbread topped with spinach & artichoke heart spread and a bruschetta mix of diced tomatoes, garlic, fresh basil and a hint of crushed red pepper and oregano. 7.99

## BBQ CHICKEN FLATBREAD RPRP UNDER 750 CALORIES

Crispy flatbread topped with tender pulled chicken breast in a chipotle barbecue sauce and baked with Monterey Jack cheese, Cheddar, cilantro, and hand-cut red peppers and red onion. 9.99

## FRIED MOZZARELLA

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

## 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. 10.59

## JACK DANIEL'S® SAMPLER

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

## SHRIMP COCKTAIL

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

## 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

## 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



White Cheddar Spicy Beef Queso



BBQ Chicken Flatbread



Jack Daniel's® Sampler



Thai Pork Tacos,  
Corned Beef & Swiss Sliders  
& Ahi Tuna Crisps

## TASTE & SHARE MENU

### THAI PORK TACOS

Three soft corn tortillas with Thai marinated pulled pork, Sriracha aioli, ginger-lime slaw and hoisin sauce. 6.49

### AHI TUNA\* CRISPS

Three blackened Ahi tuna slices on tortilla chips, with house-made guacamole, jalapeños, Sriracha sauce, and Avocado Vinaigrette drizzled with Cucumber Wasabi Ranch. 7.49

### BACON MAC & CHEESE BITES

Crispy bites with three varieties of Cheddar and served with craft beer-cheese dipping sauce. 6.49

### GARLIC & BASIL BRUSCHETTA

Roma tomato, roasted garlic and fresh basil on fresh-baked Parmesan baguette crostinis with balsamic glaze. 5.49

### PARMESAN MEATBALLS\*

Three breaded meatballs smothered in marinara, melted Monterey Jack, Parmesan & Romano. Topped with fresh tomato-basil bruschetta. 6.49

### CORNED BEEF & SWISS SLIDERS

Two deli sliders on a pretzel roll with caramelized onions, Dijon mustard and mayonnaise. 7.49

### HIBACHI SKEWERS

Two grilled skewers marinated in a garlic and black pepper soy sauce with a miso glaze. Served with grilled pita and ginger-lime slaw.

— Black Angus Sirloin\* 7.49

— Grilled Chicken 6.49

CHOOSE **3** TASTING PLATES FOR **\$15.49**

— **OR** — **5** TASTING PLATES FOR **\$22.49**

All tasting plates are excluded from Happy Hour discounts.

\*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.

**RPRP** RIGHT PORTION RIGHT PRICE | BIG FLAVORS. DELICIOUS SELECTIONS UNDER 750 CALORIES.



**NEW TASTE & SHARE MENU**

Delicious selections designed for mixing, matching and sharing with friends.



Bacon Mac & Cheese Bites  
Garlic & Basil Bruschetta

# Premium **BLACK ANGUS STEAKS**

100% USDA BLACK ANGUS CHOICE BEEF, HAND CUT, AGED FOR FULL FLAVOR, PERFECTLY SEASONED AND FIRE-GRILLED TO ORDER.

Lobster Topped Rib-Eye



Try any of our Black Angus Steaks with Apothic® Red Blend.

### GIVE ME MORE EXTRAS:

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

#### RIB-EYE\*

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

- with Shrimp (Grilled, Sautéed, Fried or Scampi) 22.99
- with Roasted Langostino Lobster Topping 23.99
- with Half-Rack of Ribs 24.99

#### FLAT IRON\*

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

- with Shrimp (Grilled, Sautéed, Fried or Scampi) 17.99
- with Roasted Langostino Lobster Topping 18.99
- with Half-Rack of Ribs 19.99

**SIRLOIN\*** Fire-grilled and topped with maison butter. Served with your choice of two sides.

**6 oz. Petite** 12.99 **RPRP** 750 CALORIES\*\*

- with Shrimp (Grilled, Sautéed, Fried or Scampi) 16.99
- with Roasted Langostino Lobster Topping 17.99
- with Half-Rack of Ribs 18.99

**10 oz.** 17.99

- with Shrimp (Grilled, Sautéed, Fried or Scampi) 21.99
- with Roasted Langostino Lobster Topping 22.99
- with Half-Rack of Ribs 23.99

**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

### SIGNATURE SIDES

BROCCOLI • CHEF'S FRESH VEGETABLE SELECTION • GINGER-LIME SLAW • SWEET POTATO FRIES • BAKED POTATO MASHED POTATOES • PARMESAN STEAK FRIES • SEASONED FRIES • JASMINE RICE PILAF • TOMATO MOZZARELLA SALAD

\*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.

**RPRP** RIGHT PORTION RIGHT PRICE

BIG FLAVORS. DELICIOUS SELECTIONS UNDER 750 CALORIES.  
\*\*RPRP WHEN THE 6 OZ. SIRLOIN IS ORDERED WITH GINGER-LIME SLAW AND BROCCOLI.



# IN HERE, THERE'S SO MUCH MORE SEAFOOD

## APPETIZERS

### MARYLAND CRAB CAKES

Two Maryland-style crab cakes mixed with the perfect blend of succulent crab meat, celery, red bell pepper, onions and garlic with just a touch of Cajun spice and sautéed to a golden brown finish. Served with a lemon wedge and our roasted Green Chile sauce for dipping. 10.99

### CLAM CHOWDER

You'll think you're in New England when you dive into this rich and creamy bowl of chowder loaded with clams and potatoes. Served with crackers. 4.99

### FIRECRACKER SHRIMP WITH ASIAN SLAW

East meets west when crispy golden-fried shrimp is tossed with a spicy-sweet sauce and accompanied with tangy Asian coleslaw made with shredded iceberg lettuce, red cabbage, carrots and green onions blended with our cool and creamy Cucumber-Wasabi Ranch dressing. 9.99

### SHRIMP COCKTAIL

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

## ENTRÉES

### STEAK & LOBSTER\*

Indulge yourself with this classic surf & turf match. Choose between a steamed or fire-grilled 4-oz. lobster tail and a lean 6-oz. fillet-style Black Angus steak and pair it with your choice of two sides. 22.99

### 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

### PETITE SIRLOIN & SALMON\*

6-oz. Black Angus fillet-style cut sirloin steak coupled with a 7-oz. filet of fire-grilled, perfectly seasoned Norwegian salmon. Topped with maison butter and paired with your choice of two sides. 19.99

### GRILLED SHRIMP SCAMPI & SALMON

Skewered jumbo butterflied shrimp char-broiled shell-on and topped with flavorful scampi sauce along with a perfectly seasoned 7-oz. fire-grilled Norwegian salmon fillet. Served with choice of two sides. 18.99

### DRAGONFIRE SALMON

A fire-grilled 7-oz. Norwegian salmon fillet brushed with spicy Kung Pao sauce and topped with Pineapple Pico de Gallo and Mandarin oranges makes this a favorite. We serve this dish with jasmine rice pilaf and broccoli. 15.99

### PAN-SEARED PARMESAN FLOUNDER

Tender flounder sautéed then finished with a Parmesan crust. Served with fresh lemon, jasmine rice pilaf and chef's vegetable collection. 12.49

### HALF RACK BABY BACK RIBS & SHRIMP

Half a rack of fire-grilled baby back pork ribs glazed with our Tennessee BBQ sauce and topped with onion rings. Served with fries and a side of crispy Cajun-spiced shrimp. 15.49

### LOBSTER TAILS

This is the perfect entrée for the lobster lover. We steam or fire-grill two 4-oz. lobster tails and serve them with your choice of two sides, a lemon wedge and clarified butter. 24.99

### HALF RACK OF RIBS & LOBSTER

We pair a half rack of our famous "fall off the bone" slow cooked ribs and your choice of a steamed or fire-grilled 4 oz. lobster tail and pair it up with our ginger-lime coleslaw and French fries. 21.99

### RIB EYE & LOBSTER TAIL\*

Choose a 10-oz. Black Angus rib-eye fire-grilled or glazed with our famous Jack Daniel's® sauce paired with a juicy steamed or fire-grilled lobster tail. Fire-grilled 23.99 - Jack Daniel's® glazed 24.99

### FRIDAY'S® SHRIMP

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

## SIGNATURE SIDES

BAKED POTATO • BROCCOLI • CHEF'S VEGETABLE SELECTION  
GINGER-LIME SLAW • SEASONED FRIES • MASHED POTATOES • PARMESAN STEAK FRIES  
SWEET POTATO FRIES • TOMATO MOZZARELLA SALAD

\*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.

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

Drink Responsibly. Drive Responsibly.

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TGI-CASINO-913 ©2013 TGI Friday's Inc.



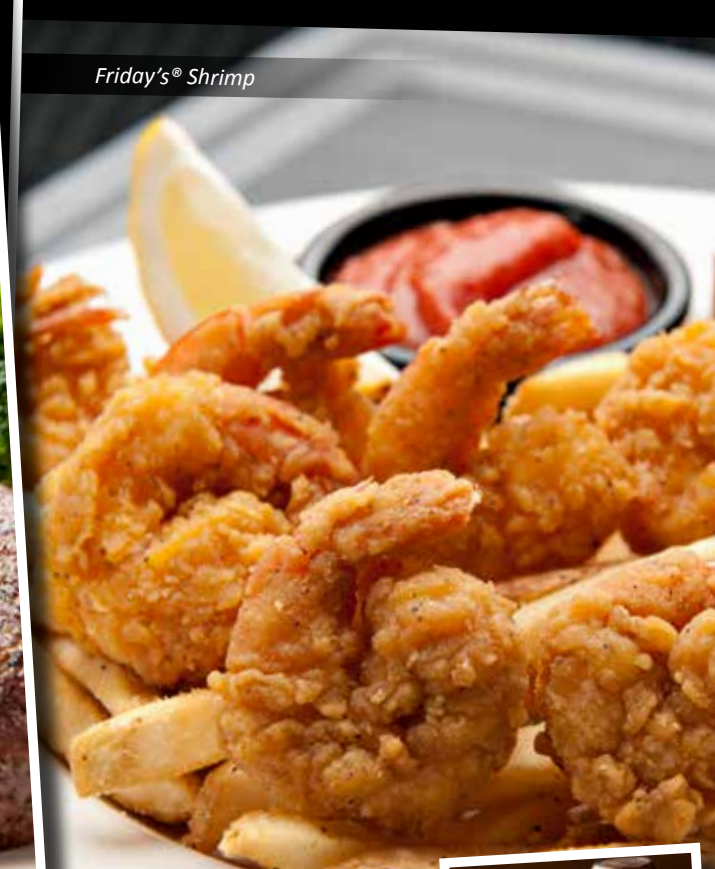
10 oz. Sirloin & Grilled Shrimp Scampi



Half Rack Baby Back Ribs & Shrimp



Steak & Lobster



Friday's® Shrimp



Half Rack of Ribs & Lobster

### ROCKIN' RASPBERRY

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



### 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.



### STRAWBERRY SAKÉ-TINI

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



### CAVIT® PINOT GRIGIO

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



### VANILLA CLOUD

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



Lobster Tails



Rib-Eye & Lobster Tail



Dragonfire Salmon



Pan-Seared Parmesan Flounder



Petite Sirloin & Salmon



# JACK DANIEL'S GRILL®

Jack Daniel's® Black Angus Sirloin & Half-Rack of Ribs



FIRE-GRILLED AND BASTED WITH OUR SIGNATURE GLAZE WITH NOTES OF TOASTED GARLIC, CAYENNE, TABASCO® SAUCE AND JACK DANIEL'S® WHISKEY.

**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 crispy Cajun-spiced shrimp. Served with seasoned fries and ginger-lime slaw. 21.99

**JACK DANIEL'S® BLACK ANGUS 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. 22.99

**JACK DANIEL'S® BLACK ANGUS SIRLOIN\* & HALF-RACK OF RIBS**  
10-ounce Black Angus sirloin fire-grilled to order and glazed with Jack Daniel's® sauce paired with a half-rack of slowcooked, fall-off-the-bone tender baby back pork ribs, basted in Jack Daniel's® sauce. Served with your choice of two sides. 24.99

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

## PREMIUM SEAFOOD SELECTIONS

### PASTA

Cajun Shrimp & Chicken Pasta



**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

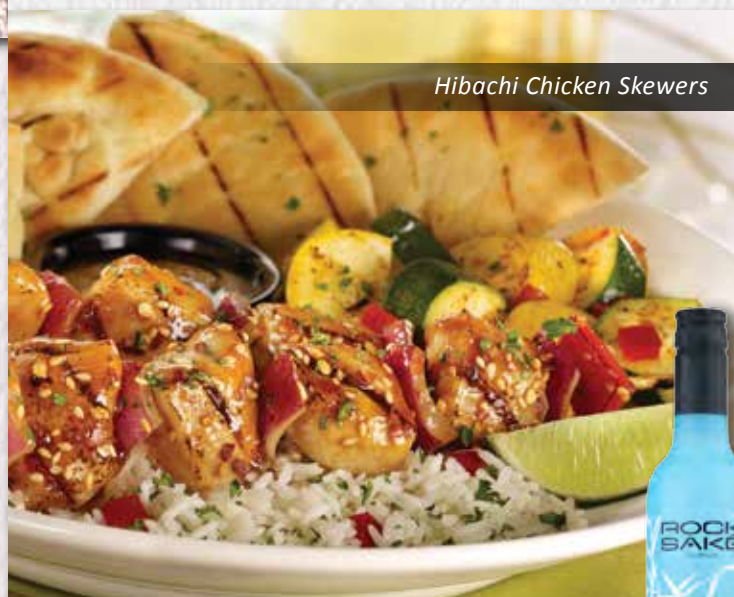
**BRUSCHETTA CHICKEN PASTA**  
Multi-grain angel hair pasta tossed in garlic, basil and Roma tomato marinara. Topped with tender strips of fire-grilled chicken breast. Finished with balsamic glaze and Parmesan shavings. 13.99

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

**CHICKEN FLORENTINE PICCATO PASTA**  
Garlic marinated chicken breasts fire-grilled and served over multi-grain angel hair pasta tossed in a light lemon-wine cream sauce with a sauté of cremini mushrooms, balsamic onions, red peppers, capers and fresh spinach. 13.99

### CHICKEN

Hibachi Chicken Skewers



Rock Saké® Cloud pairs nicely with any of our chicken & pasta entrées.

**HIBACHI CHICKEN SKEWERS**  
Two entrée skewers marinated in garlic and black pepper soy sauce, grilled and basted with a miso glaze and garnished with sesame seeds. Served with jasmine rice pilaf, fresh vegetable medley and grilled pita. 10.99

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

**PARMESAN-CRUSTED CHICKEN**  
A sautéed chicken breast basted with Caesar Vinaigrette then finished with a Parmesan crust. Served with three cheese tortelloni tossed in spinach Alfredo sauce and a side of fresh tomato mozzarella salad. 9.59

**DRAGONFIRE CHICKEN** **RPRP** UNDER 750 CALORIES  
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

## PREMIUM SEAFOOD SELECTIONS

### SEAFOOD

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. 19.59

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

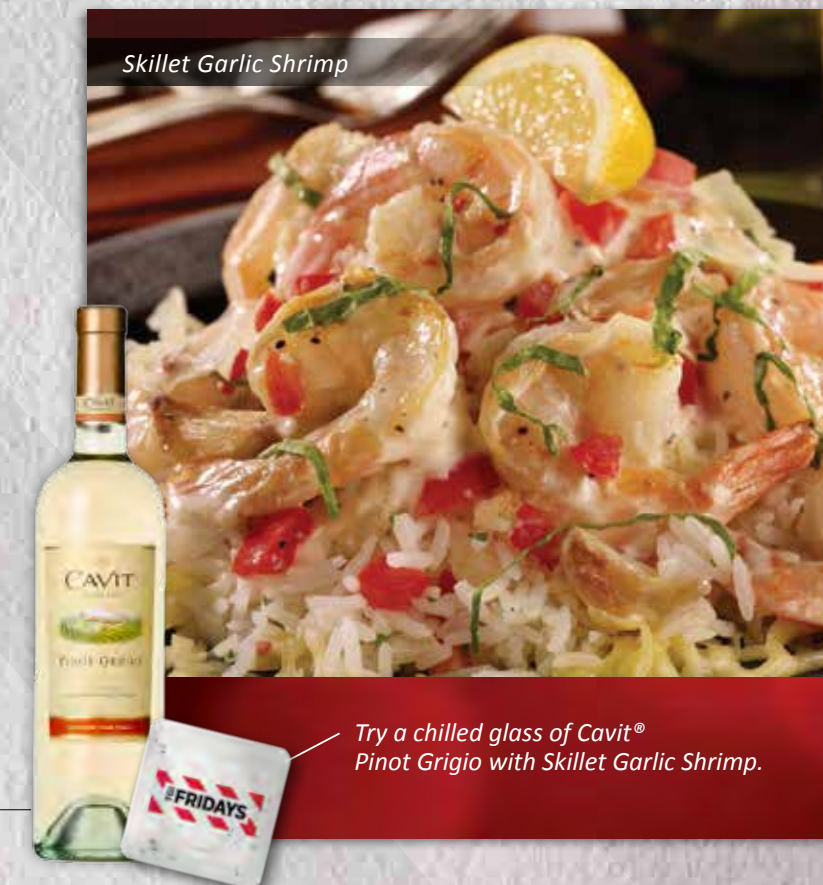
**DRAGONFIRE SALMON**  
Norwegian salmon fillet fire-grilled and glazed in a Kung Pao sauce. Served with Pineapple pico de gallo, mandarin oranges, jasmine rice pilaf and steamed broccoli. 15.99

**SKILLET GARLIC SHRIMP**  
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. 11.99

**FRIDAY'S® SHRIMP**  
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce. 14.99

**FISH & CHIPS**  
Served with fries and tartar sauce. 11.59

Skillet Garlic Shrimp



Try a chilled glass of Cavit® Pinot Grigio with Skillet Garlic Shrimp.

**RPRP** RIGHT PORTION RIGHT PRICE  
BIG FLAVORS. DELICIOUS SELECTIONS UNDER 750 CALORIES.

# JACK DANIEL'S® Premium Entrees

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



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

MARINATED IN A WHISKEY BRINE WITH CITRUS, SOY AND GINGER. FIRE-GRILLED AND BASTED IN OUR SIGNATURE GLAZE WITH NOTES OF TOASTED GARLIC, CAYENNE, TABASCO® SAUCE AND JACK DANIEL'S WHISKEY. 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. 23.99

**JACK DANIEL'S® BLACK ANGUS RIB-EYE\***  
10-ounce Black Angus rib-eye fire-grilled and glazed with Jack Daniel's® sauce. 19.99

**JACK DANIEL'S® SALMON**  
Norwegian salmon fillet fire-grilled and glazed with Jack Daniel's® sauce. 16.99

**JACK DANIEL'S® SALMON & GRILLED SHRIMP SCAMPI**  
Norwegian salmon fillet 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. 19.99

**SIGNATURE SIDES**  
BAKED POTATO • BROCCOLI  
CHEF'S VEGETABLE SELECTION • GINGER-LIME SLAW  
SEASONED FRIES • MASHED POTATOES  
PARMESAN STEAK FRIES • SWEET POTATO FRIES  
JASMINE RICE PILAF • TOMATO MOZZARELLA SALAD

\*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.



# RIBS & MORE



Baby Back Ribs

## **BABY BACK RIBS**

Slow-cooked baby back pork ribs basted in Tennessee BBQ sauce then fire-grilled till they're fall-off-the-bone tender. Served with seasoned fries and ginger-lime slaw. 19.99

## **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 ginger-lime slaw. 19.99

Try a Stella Artois® with the Baby Back Ribs.



## **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

# SIZZLING

## **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

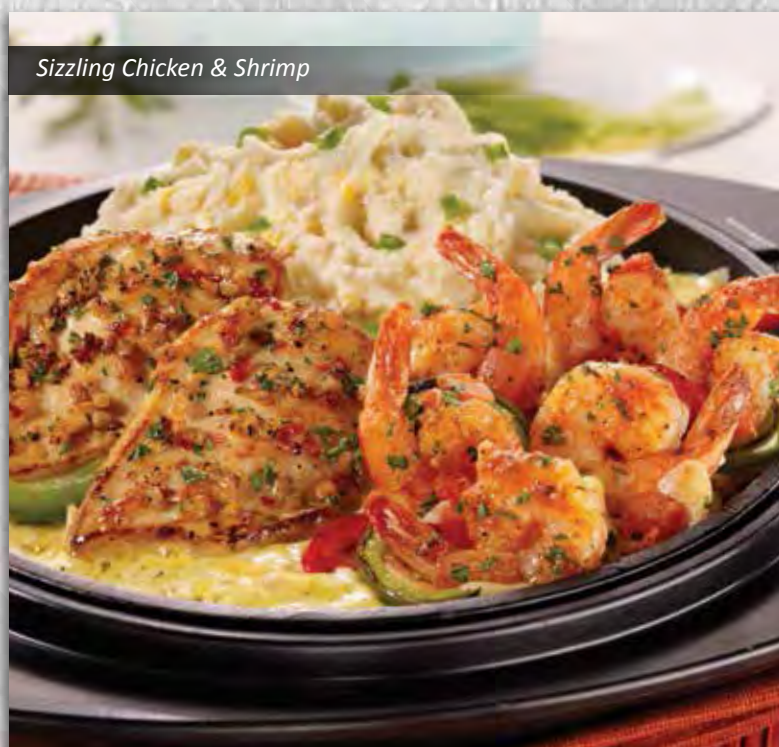
## **SIZZLING FAJITAS\***

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

**CHICKEN**: Chipotle-grilled chicken breast. 14.99

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



Sizzling Chicken & 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.



# HANDCRAFTED BURGERS

NOW WITH FRESH USDA CHOICE BEEF, BAKED BUNS & BOLD FLAVORS.



NEW Philly & All-American Stacked Burgers go great with an iced cold Samuel Adams Boston Lager®



## STACKED BURGERS

### ALL-AMERICAN STACKED BURGER\*

Melted sharp Cheddar cheese, onion bacon jam and Asiago & Parmesan spread between two fresh burgers with Thousand Island dressing and peppered bacon. 11.79

### PHILLY STACKED BURGER\*

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. 11.79

### BLEU CHEESE STACKED BURGER\*

Melted bleu cheese, roasted cremini mushrooms, balsamic and green onions between two fresh burgers crusted with bleu cheese and roasted garlic rosemary aioli and peppered bacon. 11.79

.....  
ALL BURGERS SERVED WITH CRISP ICEBERG LETTUCE, VINE-RIPENED TOMATO, PICKLES AND ONION UNLESS OTHERWISE INDICATED. SUBSTITUTE A GRILLED GROUND TURKEY OR BLACK BEAN PATTY AT NO EXTRA CHARGE. CHOICE OF SEASONED FRIES, GINGER-LIME SLAW OR HOME-STYLE POTATO CHIPS. SUBSTITUTE SIDE SALAD WITH CHOICE OF DRESSING OR SWEET POTATO FRIES FOR AN ADDITIONAL 1.79

## SIGNATURE BURGERS

### NEW YORK CHEDDAR & BACON BURGER\*

Sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish. 9.99

### JACK DANIEL'S® BURGER\*

Signature Jack Daniel's® sauce, applewood-smoked bacon and melted Provolone cheese. 9.99

### TURKEY BURGER

A seasoned ground turkey patty topped with classic garnishes. 8.79

### SPICY CRAFT BEER-CHEESE BURGER\*

Regional craft beer-cheese sauce, freshly sliced jalapeños, breaded fried jalapeños, chipotle mayo and house-made guacamole. 10.49

### SEDONA BLACK BEAN BURGER

Spicy black bean patty topped with chipotle mayo, melted Monterey Jack and Cheddar cheeses, balsamic-glazed onions and sliced avocado. 10.99

### CLASSIC CHEESEBURGER\*

Our classic with American cheese, tomatoes, lettuce and pickle. 9.49 – Hamburger 8.99

\*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.



# SANDWICHES

Triple Stack Reuben



Try a Heineken® with a Triple Stack Reuben sandwich and fries.

ALL SANDWICHES COME WITH CHOICE OF SEASONED FRIES, OR HOME-STYLE POTATO CHIPS. SUBSTITUTE SIDE SALAD WITH CHOICE OF DRESSING OR SWEET POTATO FRIES FOR 1.79

## BUFFALO CHICKEN SANDWICH

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

## 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

## 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 freshly baked bun with pickles and Cajun-spiced fried onion strings. 9.59

## 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 freshly baked bun. 9.99

## KOREAN STEAK\* TACOS

A trio of 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

## 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

\*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.



# SALADS



*Pecan-Crusted Chicken Salad*

**BALSAMIC-GLAZED CHICKEN CAESAR SALAD** **RPRP** UNDER 750 CALORIES

Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served over romaine lettuce tossed in a Caesar Vinaigrette with shaved Parmesan, focaccia croutons and grape tomatoes. 10.59

**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

**GRILLED CHICKEN COBB SALAD** **RPRP** UNDER 750 CALORIES

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

**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

**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

**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

**GINGER-LIME SLAW** 2.99

**BASKET OF FRIES** 3.99

Seasoned Fries or Sweet Potato Fries

**PARMESAN STEAK FRIES** 3.99

**BAKED POTATO** 2.99

**RPRP**

RIGHT  
PORTION  
RIGHT  
PRICE

BIG FLAVORS. DELICIOUS SELECTIONS  
UNDER 750 CALORIES.



# DESSERTS



Tennessee Whiskey Cake

Try a Black Cherry Mocha! Hot chocolate spiked with Three Olives® Cherry Vodka, Kahlúa® Coffee Liqueur and grenadine.



Vanilla Bean Cheesecake



Brownie Obsession™



Red Velvet Cake

## **BROWNIE OBSESSION™**

A warm brownie made with Ghirardelli® chocolate-fudge sauce. Topped with vanilla ice cream, caramel and pecans. 5.99

## **OREO® MADNESS**

Cookies and Cream ice cream sandwiched between rich layers of Oreo® cookie crust. Garnished with caramel and fudge sauce. 5.99

## **TENNESSEE WHISKEY CAKE**

A warm toffee cake topped with glazed pecans and vanilla ice cream. Served with butterscotch Jack Daniel's® Whiskey sauce. 5.99

## **CHOCOLATE PEANUT BUTTER PIE**

Chocolate ganache layered with peanut butter mousse in a peanut butter graham cracker crust. Topped with whipped cream and a peanut butter cup. 5.99

## **SALTED CARAMEL CAKE**

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

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



# FRIDAYS<sup>SM</sup> LUNCH

AVAILABLE MONDAY THROUGH FRIDAY 11AM-3PM

## 5.99 OPTIONS

### 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 with choice of dressing.

### TURKEY BURGER

A seasoned ground turkey patty topped with classic garnishes.

### BRUSCHETTA CHICKEN PASTA **RPRP**

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 **RPRP**

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 **RPRP**

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

### CHEESEBURGER\*

Our classic with American cheese, tomatoes, lettuce and a pickle.

## COMBOS

HALF CALIFORNIA CLUB & HOUSE SALAD  
HALF CALIFORNIA CLUB & SOUP

### FRIDAYS<sup>SM</sup> 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.

### 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 freshly baked bun with pickles and Cajun-spiced fried onion strings.

### PECAN-CRUSTED CHICKEN SALAD **RPRP**

Warm, crispy pecan-crust 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:**

**SEASONED FRIES, HOME-STYLE POTATO CHIPS,  
OR GINGER-LIME SLAW.**

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

**RPRP**

RIGHT  
PORTION  
RIGHT  
PRICE

BIG FLAVORS. DELICIOUS SELECTIONS  
UNDER 750 CALORIES.

## 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.

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.

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TBG-CASINO-9.13