



# WINE



WHITE				RED			
	6 OZ.	BEST VALUE 9 OZ.	BOTTLE		6 OZ.	BEST VALUE 9 OZ.	BOTTLE
<b>BAREFOOT®</b> Chardonnay California cal. 150/225/635	\$6	\$8	\$19	<b>BAREFOOT®</b> Cabernet Sauvignon California cal. 150/225/635	\$6	\$8	\$19
<b>TWISTED</b> Moscato California cal. 150/225/635	\$6	\$8	\$19	<b>JACOB'S CREEK®</b> Shiraz South Eastern Australia cal. 145/220/615	\$6.50	\$8.50	\$20
<b>CHATEAU STE. MICHELLE</b> Riesling Colombia Valley, WA cal. 145/220/615	\$6	\$8	\$19	<b>MIRASSOU®</b> Pinot Noir California cal. 145/220/615	\$7	\$9	\$21.50
<b>CAVIT®</b> Pinot Grigio Italy cal. 150/225/635	\$6.50	\$8.50	\$20	<b>BLACKSTONE</b> Merlot California cal. 145/220/615	\$7	\$9	\$21.50
<b>KENDALL-JACKSON VINTNER'S RESERVE</b> Chardonnay California cal. 150/225/635	\$8.50	\$10.50	\$26	<b>WOODBRIIDGE® BY ROBERT MONDAVI</b> Cabernet Sauvignon California cal. 145/220/615	\$7	\$9	\$21.50
<b>KIM CRAWFORD</b> Sauvignon Blanc New Zealand cal. 145/220/615	\$10	\$12	\$32	<b>14 HANDS "HOT TO TROT"</b> Red Blend Columbia Valley, WA cal. 150/225/635	\$8.50	\$10.50	\$26
<b>BUBBLES</b>				<b>MARK WEST®</b> Pinot Noir California cal. 145/220/615	\$8.50	\$10.50	\$26
<b>ROSCATO®</b> Rosso Dolce Sweet Red Italy cal. 150/225/635	\$7	\$9	\$21.50	<b>APOTHIC®</b> Red Blend California cal. 150/225/635	\$8.50	\$10.50	\$26
<b>BAREFOOT BUBBLY® BRUT</b> Champagne Split California cal. 120			\$7.50 (187 mL)	<b>BLUSH &amp; ROSÉ</b>			
<b>LUNETTA®</b> Prosecco Split Italy cal. 140			\$9.50 (187 mL)	<b>BERINGER®</b> White Zinfandel California cal. 110/165/465	\$6	\$8	\$19
				<b>MÉNAGE À TROIS</b> Rosé California cal. 125/190/530	\$8	\$10	\$22

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.



*Pineapple Mojito and Mixed Berry Mojito*



*Sun-Kissed Pineapple, Strawberry Hurricane, Screaming Tiki*





# HANDCRAFTED COCKTAILS



## **ULTIMATE MARGARITA** *cal. 250*

José Cuervo Especial® Gold Tequila, Hiram Walker® Triple Sec & Fresh Margarita Mix

### *Additional flavors:*

Mango *cal. 300*, Mango Berry *cal. 380*, Blue Raspberry *cal. 320*, Wild Berry *cal. 420*, Raspberry *cal. 350* & Strawberry *cal. 325*

## **SCREAMING TIKI** *cal. 210*

The Kraken® Black Spiced Rum, Myers's® Original Dark Rum, Mango Purée, Fresh Lemon & Pineapple Juices

## **LYNCHBURG MULE** *cal. 185*

Jack Daniel's® Tennessee Whiskey, Barritt's Ginger Beer & Lemon

## **SUN-KISSED PINEAPPLE** *cal. 205*

Crown Royal® Deluxe Whisky, BACARDÍ® Superior Rum, Monin® Blue Curaçao, Pineapple & Orange Juices

## **STRAWBERRY HURRICANE** *cal. 215*

BACARDÍ® Dragon Berry Rum, Pineapple Juice, Sour Mix & Grenadine

## **ULTIMATE MOJITO** *cal. 215*

BACARDÍ® Superior Rum, Simple Syrup, Fresh Citrus Mix, Mint, Lime & Club Soda

## **ULTIMATE LONG ISLAND TEA** *cal. 255*

BOMBAY® Dry Gin, Smirnoff® Vodka, BACARDÍ® Superior Rum, Christian Brothers® Brandy, Hiram Walker® Triple Sec, Sour Mix & Coca-Cola®

## **ULTIMATE MANGO MAI TAI** *cal. 370*

Captain Morgan® Original Spiced Rum, Malibu® Mango & Malibu® Coconut Rums, Hiram Walker® Crème de Banana, Pineapple Juice, Fresh Citrus Mix & Grenadine

## **ULTIMATE ELECTRIC LEMONADE** *cal. 235*

Smirnoff® Vodka, Hiram Walker® Blue Curaçao, Sour Mix & Sprite®

## **PINEAPPLE MOJITO** *cal. 155*

1800® Reposado Tequila, Malibu® Pineapple Rum, Simple Syrup, Pineapple Juice, Mint & Club Soda

## **GREY GOOSE® CRANBERRY LIMEADE** *cal. 255*

GREY GOOSE® Vodka, Chambord® Black Raspberry Liqueur, Fresh Lime & Cranberry Juices, Sour Mix & Sprite®

## **LEMON DROP** *cal. 275*

ABSOLUT® Citron Vodka, Cointreau®, Simple Syrup & Fresh Lemon Juice

## **MIXED BERRY MOJITO** *cal. 230*

BACARDÍ® Dragon Berry Rum, DeKuyper® Strawberry Patch Liqueur, Mixed Berry Purée, Mint, Lime, Sprite® & Club Soda

## **CROWN APPLE BUCK** *cal. 215*

Crown Royal® Regal Apple Whisky, Monin® Granny Smith Apple, Barritt's Ginger Beer, Fresh Lemon & Lime

## **STRAWBERRY PALOMA'RITA** *cal. 215*

Hornitos® Plata Tequila, Monin® Agave Nectar, Strawberry Purée & Grapefruit Juice

## **PASSION FRUIT TEA** *cal. 195*

ABSOLUT® Mandrin Vodka, FIREBALL® Cinnamon Whisky, Red Bull®, Passion Fruit Purée, Fresh Lemon Juice & Mint

*Our bartenders love making people their favorite drinks. If you don't see your go-to cocktail on this menu, just ask and they'll be happy to make it for you.*

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# ICE COLD BREWS

## ON TAP

DRAFTS AVAILABLE IN 14 OZ. OR 20 OZ.

### LIGHT & REFRESHING

**BUD LIGHT®** American Light Lager, 4.2% ABV cal. 130/185  
**COORS LIGHT®** American Light Lager, 4.2% ABV 4.2% cal. 120/170  
**MILLER LITE®** American Light Lager, 4.2% ABV 4.2% cal. 120/170

### CRISP & BALANCED

**BUDWEISER®** American Lager, 5% ABV cal. 165/235  
**DOS EQUIS® LAGER** Mexican Lager (West Coast Locations), 4.3% ABV cal. 155/220  
**HEINEKEN®** European Pale Lager (East Coast Locations), 5% ABV cal. 165/235  
**STELLA ARTOIS®** European Pale Lager, 5% ABV cal. 175/250

### FRUITY & FLAVORFUL

 **ANGRY ORCHARD® CRISP APPLE HARD CIDER** American Hard Cider, 5% ABV cal. 230/335  
**BLUE MOON® BELGIAN WHITE** Witbier, 5.4% ABV cal. 210/310

### HOPPY & BITTER

**LAGUNITAS IPA** American IPA, 6.2% ABV cal. 225/320

### RICH & MALTY

**SAMUEL ADAMS BOSTON LAGER®** American Lager, 4.9% ABV cal. 200/285  
**SAMUEL ADAMS® SEASONAL** Varies by Season cal. 200/350

### DARK & ROASTED

**GUINNESS®** Irish Dry Stout, 4.2% ABV 150/210

WE'RE HAPPY TO TELL YOU WHAT OTHER LOCAL CRAFT BEERS  
WE HAVE AVAILABLE.

## BOTTLES & CANS

### LIGHT & REFRESHING

**BUD LIGHT®** American Light Lager, 4.2% ABV cal. 110  
**COORS LIGHT®** American Light Lager, 4.2% ABV cal. 100  
**MICHELOB® ULTRA™** American Ultra-Light Lager, 4.2% ABV cal. 90  
**PABST BLUE RIBBON®** 16 oz. can, American Lager, 4.7% ABV cal. 200


### CRISP & BALANCED

**BUDWEISER®** American Lager, 5% ABV cal. 150  
**CORONA® EXTRA** Mexican Lager, 4.6% ABV cal. 150  
**CORONA® LIGHT** Mexican Light Lager, 4.1% ABV cal. 100  
**GUINNESS® BLONDE™** American Lager, 5% ABV cal. 150  
**HEINEKEN®** European Pale Lager, 5% ABV cal. 140  
**MODELO® ESPECIAL** Mexican Lager, 4.4% ABV cal. 150

### FRUITY & FLAVORFUL

**BUD LIGHT CHELADA®** 25 oz. Can, Clamato with salt and lime, 4.2% ABV cal. 320  
**HENRY'S HARD ORANGE SODA** Malt Beverage, 4.2% ABV cal. 190  
**NOT YOUR FATHER'S® ROOT BEER** Ale with the taste of spices, 5.9% ABV cal. 340  
**REDD'S® APPLE ALE** Crisp Apple Ale, 5% ABV cal. 170

### HOPPY & BITTER

**GUINNESS® NITRO IPA** 12oz. Can, English India Pale Ale, 5.8% ABV cal. 160  
 **NEW BELGIUM® GLÜTINY** Pale Ale – Gluten Removed, 6% ABV cal. 160

### RICH & MALTY

**DOS EQUIS® AMBAR** Vienna-style Lager, 4.7% ABV cal. 150

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Alcohol by volume (abbreviated as ABV) is a standard measure of how much alcohol is contained in an alcoholic beverage.



Cherry Limeade Slush &  
Mango Peach Lemonade Slush



# THE GOOD STUFF

(WITHOUT THE HARD STUFF)

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

**SLUSHES & JUICE**

**SIGNATURE SLUSHES**

Cold fruit flavors over crushed ice. Mango Peach Lemonade cal. 160, Cherry Limeade cal. 260, Wild Berry Lemonade cal. 290, Strawberry Lemonade cal. 210, Blue Raspberry cal. 250

50¢ refills on all Signature Slushes

**RED BULL® PASSION SLUSH cal. 110-210**

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

**RUNNING RED BULL® MOCKTAIL SLUSH cal. 250**

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

**PARADISE PUNCH JUICE cal. 130**

Orange, pineapple, guava

**FRESHLY BREWED TEAS & COFFEE**

**STRAWBERRY PASSION FRUIT TEA cal. 130**

Freshly brewed Gold Peak® black iced tea, fresh strawberry, passion fruit, fresh agave sour

**TROPICAL RASPBERRY TEA cal. 110**

Freshly brewed Gold Peak® black iced tea, raspberries, guava, fresh agave sour

**FRESH BREWED GOLD PEAK® BLACK ICED TEA cal. 0**  
**RASPBERRY TEA cal. 80**



**COFFEE, DECAF & HOT TEA cal. 0-5**

Now serving freshly brewed coffee and hot tea from The Coffee Bean & Tea Leaf®

FREE refills on all fountain drinks, black or raspberry iced tea, and coffee.  
NO free refills on juices, smoothies, strawberry passion fruit tea or tropical raspberry tea.



cal. 150



cal. 0



cal. 160



cal. 150



cal. 150



cal. 0



cal. 110

Also available in  
Sugarfree (cal. 10)

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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.  
We offer senior citizens non-alcoholic hot beverages at half price. Ask your server for the complete listing of Coke products.



Chicken Quesadilla



Spinach & Queso Dip



Your Fridays™ Combo





# MAINS

All-natural chicken, fresh USDA Choice steaks, tender big back pork ribs, fire-grilled seafood, crispy chicken and shrimp.

## STEAKS & RIBS

**NEW FRIDAYS™ BIG RIBS**  
Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and served with seasoned fries and coleslaw.

JACK DANIEL'S® Ribs cal. 1030/1520	Half \$17.00/Full \$24.00
BBQ Ribs cal. 830/1190	Half \$16.25/Full \$23.25

**RIB-EYE\***  
10 ounces of our most tender cut with generous marbling. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 1060	\$25.00
Topped with Parmesan Butter cal. 930	\$24.25

**SIRLOIN\***  
Flavorful top sirloin available in a 6 or 10 oz cut. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 850/1090	6 oz. \$17.00/10 oz. \$19.50
<b>CS</b> Topped with Parmesan Butter cal. 730/960	6 oz. \$16.25/10 oz. \$18.75

## MAKE IT A COMBINATION

ADD A Lobster Tail cal. 180-270	\$9.00
ADD Half-Rack of JACK DANIEL'S® or BBQ Ribs cal. 420	\$7.00
ADD JACK DANIEL'S® Shrimp cal. 480 or 6 Crispy Shrimp cal. 200	\$5.00

## SIDES

Mashed Potatoes cal. 220 • Baked Potato cal. 160  
Seasoned Fries cal. 320 • Sweet Potato Fries cal. 390  
Jasmine Rice Pilaf cal. 420 • Coleslaw cal. 100  
Chef's Vegetable Selection cal. 110-160 varies by season  
Lemon-Butter Broccoli cal. 150

**\*\*Upgrade to our new premium sides for \$3.00**

**NEW** Cheddar Mac and Cheese\*\* cal. 630  
**NEW** Giant Onion Rings\*\* cal. 510  
**NEW** Crispy Brussels Sprouts\*\* cal. 350

## ADD-ONS

HOUSE SALAD cal. 270-420, CAESAR SALAD cal. 440, OR SOUP cal. 150-500 \$4.25

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

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BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

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

## CHICKEN & SIZZLING

**CS SIZZLING CHICKEN & SHRIMP** cal. 1270 \$18.50  
Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes.

**CS SIZZLING CHICKEN & CHEESE** cal. 1160 \$17.50  
Garlic-marinated all-natural chicken breasts served over melted cheese with onions, peppers and creamy mashed potatoes.

**PARMESAN-CRUSTED CHICKEN** cal. 1080 \$14.25  
All-natural chicken served with mashed potatoes and lemon-butter broccoli.

**CRISPY CHICKEN FINGERS** cal. 1030 \$13.75  
Golden brown on the outside, tender and juicy inside. Served with seasoned fries and Honey Mustard dressing.

**JACK DANIEL'S® CHICKEN** cal. 960 \$19.50  
Two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

## PASTAS

**BRUSCHETTA CHICKEN PASTA** cal. 860 \$16.75  
Fettuccine tossed in garlic, basil and tomato marinara. Topped with strips of garlic-marinated all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings. Substitute shrimp \$1 cal. 970

**CAJUN SHRIMP & CHICKEN PASTA** cal. 1310 \$17.25  
Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine in a spicy Cajun Alfredo sauce.

BBQ Chicken Salad



Pecan-Crusted Chicken Salad



French Onion Soup



# APPETIZERS & SNACKS

## YOUR FRIDAYS™ COMBO

**PICK ONE:** Boneless or traditional wings tossed in your choice of sauce. cal. 600-1030  
**THEN CHOOSE TWO FROM:** Green Bean Fries cal. 650, Loaded Potato Skins cal. 840, Warm Pretzels cal. 540, Mozzarella Sticks cal. 560, or Pan-Seared Pot Stickers cal. 390 \$15.50

**JACK DANIEL'S® SAMPLER** cal. 1860 \$17.75  
Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and back pork ribs basted with our famous Jack Daniel's® glaze.

**SESAME JACK™ CHICKEN STRIPS** cal. 1090 \$12.00  
Panko-crusted chicken breast strips tossed in a Jack Daniel's® glaze.

**SPINACH & QUESO DIP** cal. 770 \$11.50  
Fresh spinach, White Cheddar queso, Parmesan and bread crumbs. Served with tortilla chips, salsa and house-made guacamole.

**SPINACH FLORENTINE FLATBREAD** cal. 550 \$10.50  
Spinach, artichoke hearts, Monterey Jack, Parmesan, Romano, tomatoes, garlic, fresh basil, crushed red pepper and oregano.

**JACK™ SLIDERS** Choose 2 cal. 630 \$10.25  
Choose 3 cal. 940 \$11.25 Choose 4 cal. 1250 \$12.25  
Fresh USDA Choice beef burgers topped with Jack Daniel's® glaze, cola onions, White Cheddar cheese and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

**NEW CRISPY BRUSSELS SPROUTS** cal. 670 \$8.00  
Tossed in Lemon Soy Vinaigrette and topped with roasted onions, crispy croutons and Cotija cheese.

**LOADED POTATO SKINS** cal. 1620 \$12.00  
Crispy potato halves, melted Cheddar and bacon. Served with Ranch sour cream and green onions.

**SHRIMP COCKTAIL** cal. 205 \$12.25  
Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

**BBQ CHICKEN FLATBREAD** cal. 650 \$11.50  
Shredded chipotle chicken, barbecue sauce, Monterey Jack cheese, cheddar, cilantro, red peppers and red onion.

**CHICKEN QUESADILLA** cal. 1250 \$9.75  
Flour tortilla, Monterey Jack and sharp cheddar, shredded chipotle chicken, peppers and onions. Drizzled with Ranch sour cream and topped with pico de gallo. Served with house-made guacamole and salsa.

**MOZZARELLA STICKS** cal. 820 \$10.00  
Golden Mozzarella blended with Asiago. Topped with Parmesan and Romano cheeses. Served with marinara sauce.

**PAN-SEARED POT STICKERS** cal. 590 \$11.50  
Steamed, pan-seared pork dumplings with Szechuan dipping sauce.

**NEW GIANT ONION RINGS** cal. 1190 \$8.00  
Panko breaded and served with BBQ Ranch.

**NACHOS GRANDE** cal. 2170 \$12.50  
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.

**WARM PRETZELS** cal. 1190 \$10.00  
Served with craft beer-cheese dipping sauce and garnished with crispy applewood-smoked bacon and green onions.

**GREEN BEAN FRIES** cal. 900 \$9.75  
Breaded and served with Cucumber-Wasabi Ranch.

**CHEESEBURGER SLIDERS** cal. 910 \$11.50  
Three mouthwatering mini burgers made with all beef patties served with lettuce, tomatoes, pickles and onions. Topped with American cheese and caramelized onions.

**BUCKET OF BONES** cal. 1570 \$18.75  
Bucket to share of FRIDAYS™ BIG RIBS basted with Jack Daniel's® glaze, traditional wings tossed in barbecue sauce and seasoned fries.

## WINGS

**CHOICE OF: FRANK'S® RedHot BUFFALO • GARLIC PARMESAN • BBQ • JACK DANIEL'S®**  
Served with your choice of dressing: Ranch cal. 130 or Blue Cheese cal. 200.  
Traditional cal. 640-960 Boneless cal. 640-960 \$12.25

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# FRIDAYS BIG RIBS

BIGGER, MEATIER, BOLDER FLAVOR.



JACK DANIEL'S® Ribs & Shrimp

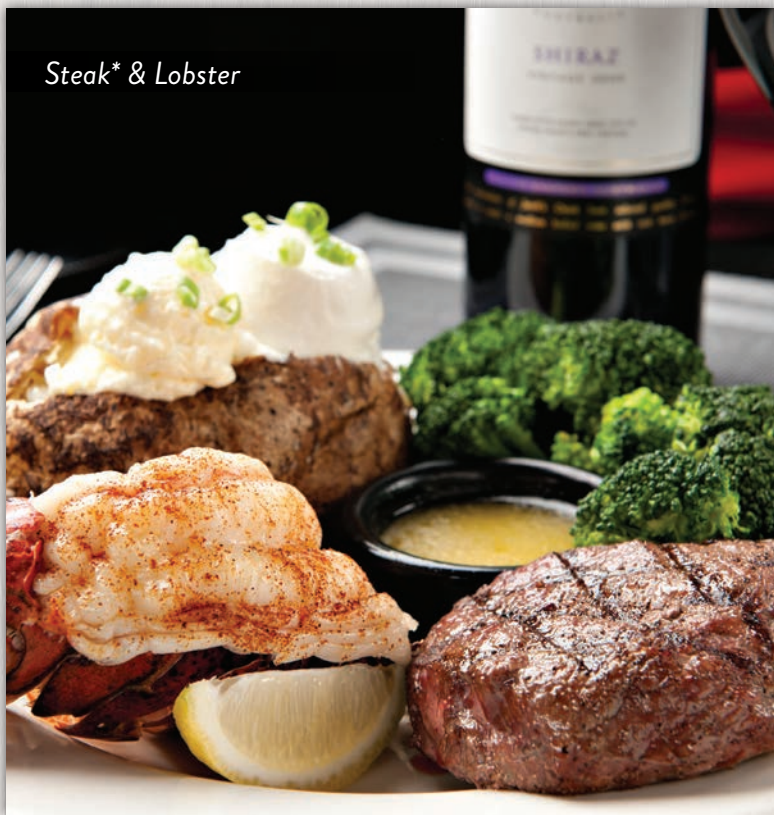


Rib-Eye\* & BBQ Ribs





Lobster Tails



Steak\* & Lobster



Rib-Eye\* & Lobster Tail



Fried Shrimp

BIG BOLD FLAVOR DIVE IN PREMIUM CHOICES



CUCUMBER COLLINS *cal. 160*

Hendrick's® Gin, JDK & Sons™ Fleur Elderflower Liqueur, Cucumber Slices, Simple Syrup, Lemon Juice, Club Soda & Mint



ORIGINAL MULE *cal. 180*

Smirnoff® Vodka, Fresh Lime Juice & Barritt's Ginger Beer



PATRÓN® RASPBERRY BASIL MARG *cal. 200*

Patrón® Silver Tequila, Cointreau®, Fresh Margarita Mix, Raspberry & Basil



ULTIMATE MANGO SANGRIA *cal. 210*

Kim Crawford Sauvignon Blanc, Malibu® Mango Rum, Mango Purée, Lemonade, Orange, Lime & Lemon



Half Rack of Ribs & Shrimp



Half Rack of Ribs & Lobster



Sirloin\* & Salmon



PREMIUM SEAFOOD

STARTERS

CLAM CHOWDER *cal. 215*

\$6.50

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

SHRIMP COCKTAIL *cal. 205*

\$12.25

Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

ENTRÉES

STEAK\* & LOBSTER *cal. 665-710*

\$25.00

Fresh 6-ounce USDA Choice sirloin steak and either a steamed or fire-grilled 4-ounce lobster tail. Served with two sides.

RIB-EYE\* & LOBSTER TAIL

\$30.00

10-ounce 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 sides.

*Topped with JACK DANIEL'S® glaze cal. 1095-1140 or Fire-grilled cal. 985-1030*

SIRLOIN\* & SALMON *cal. 680*

\$24.00

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

FISH & CHIPS *cal. 880*

\$13.25

Crisp, tender and golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

HALF RACK OF RIBS & SHRIMP *cal. 1375*

\$20.25

Half rack of fire-grilled back pork ribs glazed with BBQ sauce and topped with onion rings. Served with seasoned fries and crispy shrimp.

FRIED SHRIMP *cal. 810*

\$17.00

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

LOBSTER TAILS *cal. 840-920*

\$26.50

Two 4-ounce lobster tails steamed or fire-grilled with lemon and butter. Served with two sides.

GRILLED SALMON *cal. 920*

\$18.00

Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice pilaf and chef's vegetable selection.

SIDES

Mashed Potatoes *cal. 220* • Baked Potato *cal. 160*  
Seasoned Fries *cal. 320* • Sweet Potato Fries *cal. 390*  
Jasmine Rice Pilaf *cal. 420* • Coleslaw *cal. 100*  
Chef's Vegetable Selection *cal. 110-160 varies by season*  
Lemon-Butter Broccoli *cal. 150*

**GS** JACK DANIEL'S® SALMON *cal. 1040*

\$18.75

Grilled salmon glazed in Jack Daniel's® sauce. Served with jasmine rice pilaf and chef's vegetable selection.

HALF RACK OF RIBS & LOBSTER *cal. 1395-1440*

\$25.50

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

**\*\*Upgrade to our new premium sides for \$3.00**

**New** Cheddar Mac and Cheese\*\* *cal. 630*

**New** Giant Onion Rings\*\* *cal. 510*

**New** Crispy Brussels Sprouts\*\* *cal. 350*

ADD-ONS

HOUSE SALAD *cal. 270-420*, CAESAR SALAD *cal. 440*, OR SOUP *cal. 150-500* \$4.25



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

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

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Drink Responsibly. Drive Responsibly.

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# SOUPS, SIDES AND SALADS

- GS CAESAR SALAD WITH GRILLED CHICKEN** *cal. 810* \$12.25  
Grilled all-natural chicken breast over romaine and kale, tossed in Caesar dressing. Topped with Parmesan and Romano cheeses, Asiago croutons and Parmesan crisps. Served with grilled lemon.  
**WITH 6 OZ. SIRLOIN STEAK** *cal. 730* \$16.25  
**WITH GRILLED SALMON** *cal. 910* \$16.25

- PECAN-CRUSTED CHICKEN SALAD** *cal. 1220* \$13.75  
Warm, crispy pecan-crusted chicken breast, romaine and kale, celery, dried sweet cranberries, fresh orange slices, glazed pecans, Blue cheese. Tossed in Balsamic Vinaigrette.

- BBQ CHICKEN SALAD** *cal. 910* \$12.75  
Grilled BBQ all-natural chicken, romaine and kale, green onion, tomato, black beans and corn, cucumber, red onion, cilantro, Cheddar, avocado, bacon and tortilla chips. Tossed in BBQ Ranch dressing and topped with Cajun-spiced onion strings.

- GS MILLION DOLLAR COBB** *cal. 830* \$12.75  
Grilled all-natural chicken, romaine and kale, avocado, tomato, chopped egg, smoked bacon, Blue cheese, red onion, cucumber, Cheddar cheese. Green Goddess dressing on the side.  
**WITH 6 OZ. SIRLOIN STEAK** *cal. 730* \$16.75  
**WITH GRILLED SALMON** *cal. 920* \$16.75

## SALAD DRESSINGS

- Balsamic Vinaigrette *cal. 190*  
BBQ Ranch *cal. 110*  
Blue Cheese *cal. 200*  
Caesar *cal. 190*  
Green Goddess *cal. 110*  
Honey Mustard *cal. 200*  
Lemon Soy Vinaigrette *cal. 130*  
Low Fat Balsamic Vinaigrette *cal. 50*  
Ranch *cal. 130*

## SIDE SALADS

- HOUSE SALAD** *cal. 220* \$6.25  
Romaine and kale, grape tomato, cucumber, mixed cheese and Asiago croutons with choice of dressing and a hot garlic breadstick.  
*With bacon add .60 cal. 330*

- CAESAR SALAD** *cal. 440* \$6.25  
Romaine and kale, tossed in Caesar dressing. Topped with Parmesan and Romano cheeses, Asiago croutons and Parmesan crisps. Served with grilled lemon and a hot garlic breadstick.

## SIDES

- BASKET OF GARLIC BREADSTICKS** *cal. 780* \$2.75  
**GS LEMON-BUTTER BROCCOLI** *cal. 150* \$3.00  
**CHEF'S VEGETABLE SELECTION** *cal. 110-160* \$3.00  
**GS COLESLAW** *cal. 100* \$3.00  
**BAKED POTATO** *cal. 160* \$3.00  
**BASKET OF FRIES** \$3.00  
*Seasoned cal. 800 or Sweet Potato cal. 975*  
**GS MASHED POTATOES** *CAL. 250* \$3.00  
*Stuffed with Cheddar cheese. Make them loaded with bacon and more cheese – add 1.80 cal. 670*

## SOUPS

- FRENCH ONION SOUP** *cal. 310* \$6.50  
Caramelized onions simmered in a rich sherry au jus topped with baked crostinis and melted Swiss cheese.

- WHITE CHEDDAR BROCCOLI CHEESE SOUP** *cal. 280* \$6.50  
A creamy blend of White Cheddar cheeses with broccoli.

- GS TOMATO BASIL** *cal. 300* \$6.50  
**CLAM CHOWDER** *cal. 215* \$6.50

- New CHEDDAR MAC AND CHEESE** *cal. 630* \$5.00  
Classic macaroni in creamy cheese sauce topped with melted sharp cheddar.

- New CRISPY BRUSSELS SPROUTS** *cal. 350* \$5.00  
Tossed in Lemon Soy Vinaigrette and topped with roasted onions, crispy croutons and Cotija cheese.

- New GIANT ONION RINGS** *cal. 510* \$5.00  
Panko breaded and served with BBQ Ranch.



KIM CRAWFORD SAUVIGNON BLANC PAIRS WELL WITH OUR FRESH SALADS.

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

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



*New*



*Southern Fried Chicken Sandwich*



*Really Good Cheeseburger\* &  
Bacon Cheesesburger\**





# *The* **NEW BURGER** **BAR**

Burgers are America's gift to the world. Ours are built on a custom blend patty of 100% fresh, **All-Natural** USDA Choice chuck and brisket. Go for the oh-so-soft challah bun, gluten-free bun or even green-style. Comes with plenty of seasoned fries.

## WE'RE EXCITED ABOUT THIS 7 OZ PATTY.

Choice chuck and brisket, all-natural, juicy and really flavorful.

**FRIDAYS™ SAUCE** It's supposed to be a secret but this BBQ and Thousand Island is too good to keep to ourselves. We'll tell you the recipe.



**CHALLAH BUN** The key to a great burger is the bun. Ours is buttery golden and so soft you'll want to take a nap on it.

**GREEN LEAF LETTUCE** Lettuce matters! The leafy green folds hold all the good juices in.

**NEW** **MAC & CHEESE BURGER\*** cal. 1390 \$13.75  
Crispy macaroni and cheese, beer cheese sauce, spicy mayo made with TABASCO® Chipotle Pepper Sauce, hickory-smoked bacon, lettuce, tomatoes and red onion.

**JACK DANIEL'S® BURGER\*** cal. 1110 \$13.50  
White Cheddar, lettuce, red onion, tomatoes, pickles, hickory-smoked bacon and Jack Daniel's® glaze.

**GS** **BUFFALO WINGMAN'S BURGER\*** cal. 930 \$13.75  
Blackened beef patty, Buffalo Pimento cheese spread, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes and red onions. Topped off with a skewer of Buffalo wings.

**GS** **BACON CHEESESBURGER\*** cal. 840 \$12.25  
White Cheddar, aged all-natural Cheddar spread, lettuce, tomatoes, red onion, pickles, hickory-smoked bacon and Fridays™ sauce.

**GS** **TURKEY BURGER** cal. 520 \$11.00  
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

**REALLY GOOD CHEESEBURGER\*** cal. 820 \$11.50  
White Cheddar, lettuce, tomatoes, red onion, pickles and Fridays™ sauce. - Hamburger\* cal. 620 \$10.50

**BLACK BEAN & AVOCADO BURGER** cal. 830 \$11.00  
Spicy black bean patty, avocado, spicy mayo made with TABASCO® Chipotle Pepper Sauce, White Cheddar and cola onions.

Go green-style (cal. 260 less) for no additional charge.  
Try a turkey patty (cal. 160 less) or a black bean patty (cal. 180 less) for just \$1.00 more.

## SANDWICHES

**JACK DANIEL'S® CHICKEN SANDWICH** cal. 1110 \$12.00  
Grilled all-natural chicken breast seasoned with hickory-smoked sea salt. Topped with Jack Daniel's® glaze, hickory-smoked bacon, White Cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Jack Daniel's® mayo on a soft bun.

**SOUTHERN FRIED CHICKEN SANDWICH** cal. 930 \$12.00  
Battered chicken breast, lettuce, tomato, pickles, avocado and White Cheddar cheese layered on a soft bun with spicy mayo made with TABASCO® Chipotle Pepper Sauce.  
Make it Buffalo Chicken (cal. 930) at no extra charge.

**FRENCH DIP** cal. 800 \$12.00  
Sliced Prime Rib on a freshly baked toasted baguette with horseradish spread, Swiss cheese, cola onions and au jus on the side.

**TURKEY + AVOCADO BLT** cal. 750 \$12.00  
Whole turkey breast slices, Swiss cheese, lettuce, tomato, bacon and avocado with pesto aioli on soft focaccia bread.

**MEDITERRANEAN SHRIMP NAAN** cal. 470 \$12.00  
Grilled shrimp drizzled with balsamic glaze and served on naan bread with cucumber yogurt sauce, romaine and kale, garlic, basil, and tomato bruschetta.

Burgers and Sandwiches are served with seasoned fries (cal. 320).  
Get yours with sweet potato fries instead (cal. 390) or a side salad (cal. 95-245) for just \$2.00 more.



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# SENSATIONALLY SWEET DESSERTS

**OREO® MADNESS** *cal. 500* \$7.25

Cookies & Cream ice cream, Oreo® cookie crust, Ghirardelli® chocolate sauce.

**TENNESSEE WHISKEY CAKE** *cal. 1110* \$7.50

Toffee cake, candied pecans, vanilla ice cream, Butterscotch Jack Daniel's® Whiskey sauce.

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

**VANILLA BEAN CHEESECAKE** *cal. 920* \$7.25

Silky white chocolate mousse, graham cracker crust, white chocolate shavings.

**BROWNIE OBSESSION®** *cal. 1200* \$7.75

A warm fudge brownie, vanilla ice cream, Ghirardelli® caramel sauce & pecans.

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

**FRIDAYS™ SUNDAE** *cal. 1380* \$7.25

Ghirardelli® chocolate sauce drizzled over vanilla ice cream, topped with chopped pecans, whipped cream and a cherry.



LOOKING FOR A SWEET FINISH? CHECK OUR BEVERAGE MENU FOR DESSERT COCKTAILS



*Vanilla Bean Cheesecake*



*Tiramisu Martini*

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# LUNCH AT FRIDAYS

**YOUR LUNCH. YOUR HOUR. YOUR CHOICE.**  
**ENJOY SMALLER PORTIONS OF OUR SIGNATURE DISHES, FOR LESS.**

*\*\*Lunch offerings and \$4 desserts available Monday - Friday from 11 am - 3 pm*

## APPS STARTING AT \$4<sup>75</sup>

<b>GREEN BEAN FRIES</b> <i>cal. 650</i>	\$4.75	<b>WARM PRETZELS</b> <i>cal. 540</i>	\$4.75
<b>TRADITIONAL WINGS</b> <i>cal. 600-900</i>	\$8.25	<b>MOZZARELLA STICKS</b> <i>cal. 560</i>	\$6.00
<b>BONELESS WINGS</b> <i>cal. 720-910</i>	\$8.25	<b>LOADED POTATO SKINS</b> <i>cal. 840</i>	\$5.25
<b>PAN-SEARED POT STICKERS</b> <i>cal. 390</i>	\$7.25		

## ENTRÉES STARTING AT \$6<sup>25</sup>

<b>CRISPY CHICKEN FINGERS WITH FRIES</b> <i>cal. 920</i>	\$6.25	<b>FRIED SHRIMP</b> <i>cal. 650</i>	\$9.50
<b>BRUSCHETTA CHICKEN PASTA</b> <i>cal. 490</i>	\$8.25	<b>HAMBURGER* WITH FRIES</b> <i>cal. 1130</i>	\$6.25
<b>CAJUN SHRIMP &amp; CHICKEN PASTA</b> <i>cal. 630</i>	\$10.25	<b>PECAN-CRUSTED CHICKEN SALAD</b> <i>cal. 670</i>	\$10.00
<b>HALF-RACK BBQ RIBS</b> <i>cal. 870</i>	\$15.25	<b>MILLION DOLLAR COBB SALAD</b> <i>cal. 480</i>	\$9.50
<b>HALF-RACK JACK DANIEL'S® RIBS</b> <i>cal. 1070</i>	\$16.00	<b>CAESAR SALAD WITH GRILLED CHICKEN</b> <i>cal. 410</i>	\$9.25
<b>JACK DANIEL'S® CHICKEN</b> <i>cal. 330</i>	\$11.00	<b>BBQ CHICKEN SALAD</b> <i>cal. 530</i>	\$8.75

**ADD FOR \$2** House Salad *cal. 210-410*, Caesar Salad *cal. 440* OR your choice of Soup *cal. 215-310*

## DESSERTS \$4

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

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\*\*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. Lunch offerings available Monday - Friday from 11am - 3pm.

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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. ©2017 TGI Friday's Inc.