



WINE

WHITE

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
BAREFOOT® Chardonnay <i>cal. 150/225</i>	\$6	\$8	\$19
TWISTED Moscato <i>cal. 125/188</i>	\$6	\$8	\$19
CHATEAU STE. MICHELLE Riesling <i>cal. 144/216</i>	\$6	\$8	\$19
CAVIT® Pinot Grigio <i>cal. 126/189</i>	\$6.50	\$8.50	\$20
KENDALL-JACKSON VINTNER'S RESERVE Chardonnay <i>cal. 110/165</i>	\$8.50	\$10.50	\$26
KIM CRAWFORD Sauvignon Blanc <i>cal. 150 / 225</i>	\$10	\$12	\$32

SPARKLING & CHAMPAGNE

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

RED

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
BAREFOOT® Cabernet Sauvignon <i>cal. 150/225</i>	\$6	\$8	\$19
JACOB'S CREEK® Shiraz <i>cal. 135/203</i>	\$6.50	\$8.50	\$20
MIRASSOU® Pinot Noir <i>cal. 156/234</i>	\$7	\$9	\$21.50
BLACKSTONE Merlot <i>cal. 150/225</i>	\$7	\$9	\$21.50
WOODBIDGE® BY ROBERT MONDAVI Cabernet Sauvignon <i>cal. 150/225</i>	\$7	\$9	\$21.50
14 HANDS "HOT TO TROT" Red Blend <i>cal. 190/285</i>	\$8.50	\$10.50	\$26
MARK WEST® Pinot Noir <i>cal. 150/225</i>	\$8.50	\$10.50	\$26
APOTHIC® Red Blend <i>cal. 148/222</i>	\$8.50	\$10.50	\$26

BLUSH & ROSÉ

BERINGER® White Zinfandel <i>cal. 110/165</i>	\$6	\$8	\$19
MÉNAGE À TROIS Rosé <i>cal. 125/188</i>	\$8	\$10	\$22

Pineapple Mojito and Mixed Berry Mojito



Sun-Kissed Pineapple, Strawberry Hurricane, Screaming Tiki



HANDCRAFTED COCKTAILS



ULTIMATE MARGARITA

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

Additional flavors: Mango, Mango Berry, Blue Raspberry, Wild Berry, Raspberry & Strawberry

SCREAMING TIKI

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

LYNCHBURG MULE

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

SUN-KISSED PINEAPPLE

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

STRAWBERRY HURRICANE

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

ULTIMATE MOJITO

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

ULTIMATE LONG ISLAND TEA

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

ULTIMATE MANGO MAI TAI

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

ULTIMATE ELECTRIC LEMONADE

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

PINEAPPLE MOJITO

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

GREY GOOSE® CRANBERRY LIMEADE

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

LEMON DROP

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

MIXED BERRY MOJITO

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

CROWN APPLE BUCK

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

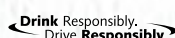
STRAWBERRY PALOMA'RITA

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

PASSION FRUIT TEA

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

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





ICE COLD BREWS

ON TAP

LIGHT & REFRESHING

BUD LIGHT® American Light Lager, 4.2% ABV
COORS LIGHT® American Light Lager, 4.2% ABV
MILLER LITE® American Light Lager, 4.2% ABV

CRISP & BALANCED

BUDWEISER® American Lager, 5% ABV
DOS EQUIS® LAGER Mexican Lager (West Coast Locations), 4.3% ABV
HEINEKEN® European Pale Lager (East Coast Locations), 5% ABV
STELLA ARTOIS® European Pale Lager, 5% ABV

FRUITY & FLAVORFUL

 **ANGRY ORCHARD**® CRISP APPLE HARD CIDER American Hard Cider, 5% ABV
BLUE MOON® BELGIAN WHITE Witbier, 5.4% ABV

HOPPY & BITTER

LAGUNITAS IPA American IPA, 6.2% ABV

RICH & MALTY

SAMUEL ADAMS BOSTON LAGER® American Lager, 4.9% ABV
SAMUEL ADAMS® SEASONAL Varies by Season

DARK & ROASTED

GUINNESS® Irish Dry Stout, 4.2% ABV

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS.

BOTTLES & CANS

LIGHT & REFRESHING

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


CRISP & BALANCED

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

FRUITY & FLAVORFUL

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

HOPPY & BITTER

BLUE MOON® WHITE IPA American IPA, 5.9% ABV
GUINNESS® NITRO IPA 12oz. Can, English India Pale Ale, 5.8% ABV
 **NEW BELGIUM**® GLÜTINY Pale Ale – Gluten Removed, 6% ABV

RICH & MALTY

DOS EQUIS® AMBAR Vienna-style Lager, 4.7% ABV

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

Cherry Limeade Slush &
Mango Peach Lemonade Slush



THE GOOD STUFF

(WITHOUT THE HARD STUFF)

SLUSHES & JUICE

SIGNATURE SLUSHES

Cold fruit flavors over crushed ice. Mango Peach Lemonade *cal. 200*, Cherry Limeade *cal. 230*, Wild Berry Lemonade *cal. 290*, Strawberry Lemonade *cal. 210*, Blue Raspberry Lemonade *cal. 310*
50¢ refills on all Signature Slushes

RED BULL® PASSION SLUSH *cal. 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 purée

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. 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. 110



cal. 0

FREE refills

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

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.

Your Friday's™ Combo



NEW Chicken Quesadilla



NEW Spinach & Queso Dip



MAINS

All-natural chicken[†], fresh USDA choice steaks, tender baby back pork ribs, crispy chicken and shrimp.

STEAKS & RIBS

RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and served with seasoned fries and coleslaw.

JACK DANIEL'S® Ribs cal. 910/1590 *Half \$16.75/Full \$23.75*
BBQ Ribs cal. 900/1260 *Half \$16.00/Full \$23.00*

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. 1090 *\$24.75*
Topped with Parmesan Butter cal. 960 *\$24.00*

FLAT IRON*

8-ounce top blade steak with rich flavor. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 900 *\$17.75*
Topped with Parmesan Butter cal. 780 *\$17.00*

NEW YORK STRIP*

Lightly marbled and exceptionally tender 10-ounce cut. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 1020 *\$25.25*
Topped with Parmesan Butter cal. 900 *\$24.75*

SIRLOIN*

6-ounce top sirloin trimmed to perfection. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 950 *\$16.75*
Topped with Parmesan Butter cal. 830 *\$16.00*

MAKE IT A COMBO

ADD A Lobster Tail cal. 120 *\$9.00*
ADD Half-Rack of JACK DANIEL'S® cal. 530 *\$7.00*
 or **BBQ Ribs** cal. 460
ADD JACK DANIEL'S® Shrimp cal. 360 *\$5.00*
 or **Crispy Shrimp** cal. 200

SIDES

Mashed Potatoes cal. 250 • Baked Potato cal. 160
 Seasoned Fries cal. 320 • Sweet Potato Fries cal. 390
 Jasmine Rice Pilaf cal. 420 • Lemon-Butter Broccoli cal. 150
 Cheddar Mac and Cheese cal. 610 • Coleslaw cal. 100
 Steamed Spinach cal. 160 • Tomato Mozzarella Salad cal. 90
 Chef's Vegetable Selection cal. 160

ADD-ONS

HOUSE SALAD cal. 210-410, **CAESAR SALAD** cal. 370, **OR SOUP** cal. 280-500 *\$4.00*

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

*FRIDAYS™ ALL-NATURAL GRILLED CHICKEN WHERE INDICATED CONTAINS NO ARTIFICIAL INGREDIENTS. MINIMALLY PROCESSED. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
 *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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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Cobb Salad With Grilled Chicken



Pecan-Crusted Chicken Salad



APPETIZERS & SNACKS

YOUR FRIDAYS™ COMBO

PICK ONE: Boneless or traditional wings tossed in your choice of sauce. cal. 470-830
THEN CHOOSE TWO FROM: Warm Pretzels with Craft Beer-Cheese Dipping Sauce cal. 540, Crispy Green Bean Fries cal. 650, Loaded Potato Skins cal. 840, Mozzarella Sticks cal. 560, or Pan-Seared Pot Stickers cal. 390 *\$15.25*

JACK DANIEL'S® SAMPLER

cal. 1860 *\$17.50* **New** Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and baby back pork ribs basted with our famous Jack Daniel's® glaze.

SESAME JACK™ CHICKEN STRIPS

cal. 1090 *\$11.75* Panko-crust chicken breast strips tossed in a Jack Daniel's® glaze.

New SPINACH & QUESO DIP

cal. 770 *\$11.25* Fresh spinach, White Cheddar queso, Parmesan and bread crumbs. Served with tortilla chips, salsa and guacamole.

SPINACH FLORENTINE FLATBREAD

cal. 550 *\$10.25* Spinach, artichoke hearts, Monterey Jack, Parmesan, Romano, tomatoes, garlic, fresh basil, crushed red pepper and oregano.

JACK™ SLIDERS

Choose 2 cal. 640 \$10.00 3 cal. 950 \$11.00 4 cal. 1270 \$12.00 All beef patties topped with Jack Daniel's® glaze, cola onions, White Cheddar cheese and spicy mayo made with Tabasco® Chipotle Pepper Sauce.

LOADED POTATO SKINS

Now Even Better cal. 1620 *\$11.75* Crispy potato halves, melted Cheddar and bacon. Served with Ranch sour cream and green onions.

SHRIMP COCKTAIL

cal. 100 *\$12.00* Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

NACHOS GRANDE

cal. 1610 *\$12.25* 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.

New CHICKEN QUESADILLA

cal. 1060 *\$9.50* Flour tortilla, Monterey Jack and Sharp Cheddar, chipotle chicken, peppers and onions. Served with sour cream, pico de gallo and house-made guacamole.

MOZZARELLA STICKS

cal. 820 *\$9.75* Golden Mozzarella blended with Asiago. Topped with Parmesan and Romano cheeses. Served with marinara sauce.

PAN-SEARED POT STICKERS

cal. 590 *\$11.25* Steamed, pan-seared pork dumplings with Szechuan dipping sauce.

BBQ CHICKEN FLATBREAD

cal. 610 *\$11.25* Chipotle chicken breast, chipotle barbecue sauce, Monterey Jack cheese, Cheddar, cilantro, red peppers and red onion.

WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE

cal. 1190 *\$9.75* Garnished with crispy applewood-smoked bacon and green onions.

CRISPY GREEN BEAN FRIES

cal. 900 *\$9.50* Breaded and crispy, served with Cucumber-Wasabi Ranch.

CHEESEBURGER SLIDERS

cal. 940 *\$11.25* Three mouthwatering mini burgers made with all beef patties served with lettuce, tomatoes, pickles and onions. Topped with American cheese and caramelized onions.

WINGS

CHOICE OF: BUFFALO • GARLIC PARMESAN • BBQ • JACK DANIEL'S®
 Served with celery and your choice of Ranch cal. 130 or Blue Cheese cal. 200 dressing.
 Traditional or Boneless cal. 720-1160 *\$12.00*

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JACK DANIEL'S® Chicken & Shrimp



JACK DANIEL'S® Ribs & Shrimp

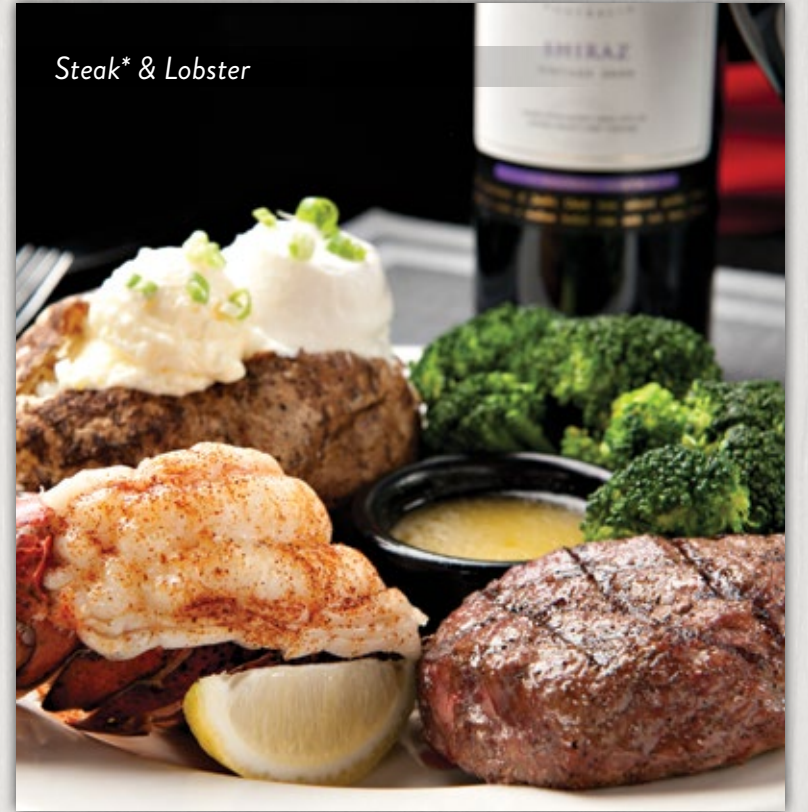


Rib-Eye* & BBQ Ribs





Lobster Tails



Steak* & Lobster



Rib-Eye* & Lobster Tail



Bourbon Barrel Mahi Mahi

BIG BOLD FLAVOR DIVE IN PREMIUM CHOICES



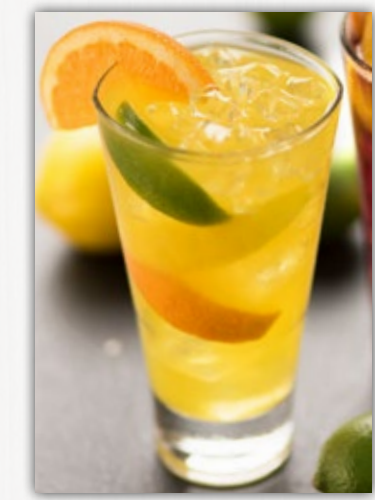
CUCUMBER COLLINS
Hendrick's® Gin, JDK & Sons™ Fleur Elderflower Liqueur, Cucumber Slices, Simple Syrup, Lemon Juice, Club Soda & Mint



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



PATRÓN® RASPBERRY BASIL MARG
Patrón® Silver Tequila, Cointreau®, Fresh Margarita Mix, Raspberry & Basil



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



Half Rack Baby Back Ribs & Shrimp



Half Rack of Ribs & Lobster



Sirloin* & Salmon

PREMIUM SEAFOOD

STARTERS

CLAM CHOWDER *cal. 500* \$6.25
A bowl of creamy New England style chowder served with crackers.

SHRIMP COCKTAIL *cal. 100* \$12.00
Twelve cocktail shrimp served chilled with zesty cocktail sauce and fresh citrus wedges.

ENTRÉES

STEAK* & LOBSTER *cal. 2340* \$25.00
Fresh 6-ounce USDA Choice sirloin steak and either a steamed or fire-grilled 4-ounce lobster tail. Served with two sides.

HALF RACK OF RIBS & LOBSTER *cal. 2060* \$25.25
A half rack of fire-grilled baby 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.

SIRLOIN* & SALMON *cal. 1080* \$23.75
Fresh 6-ounce USDA Choice sirloin with a fire-grilled Norwegian Salmon fillet topped with Parmesan butter. Served with two sides.

RIB-EYE* & LOBSTER TAIL
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.
Fire-grilled cal. 1300 \$29.75
Topped with JACK DANIEL'S® glaze cal. 1800 \$30.00

BOURBON BARREL MAHI MAHI *cal. 860* \$19.75
Wild-caught, seasoned with hickory-smoked sea salt and fire-grilled over a bourbon-soaked plank for a smoky vanilla flavor. Served with jasmine rice pilaf and steamed spinach.

FISH & CHIPS *cal. 880* \$13.00
Crisp, tender and golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

HALF RACK BABY BACK RIBS & SHRIMP *cal. 1360* \$20.00
Half rack of fire-grilled baby back pork ribs glazed with BBQ sauce and topped with onion rings. Served with seasoned fries and crispy shrimp.

FRIED SHRIMP *cal. 1060* \$16.75
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.

LOBSTER TAILS *cal. 1470* \$26.25
Two 4-ounce lobster tails steamed or fire-grilled with lemon and butter. Served with two sides.

GRILLED SALMON *cal. 970* \$17.75
Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice pilaf and steamed spinach.

JACK DANIEL'S® SALMON *cal. 1090* \$18.50
Grilled Norwegian salmon glazed in Jack Daniel's® sauce. Served with jasmine rice pilaf and steamed spinach.

SIDES

- Mashed Potatoes *cal. 250* • Baked Potato *cal. 160*
- Seasoned Fries *cal. 320* • Sweet Potato Fries *cal. 390*
- Jasmine Rice Pilaf *cal. 420* • Lemon-Butter Broccoli *cal. 150*
- Cheddar Mac and Cheese *cal. 610* • Coleslaw *cal. 100*
- Steamed Spinach *cal. 160* • Tomato Mozzarella Salad *cal. 90*
- Chef's Vegetable Selection *cal. 160*

ADD-ONS

- HOUSE SALAD *cal. 210-410*, CAESAR SALAD *cal. 370*, OR SOUP *cal. 280-500* \$4.00

CS = 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. JACK DANIEL'S is a registered trademark used under license to TGI Friday's Inc. All rights reserved. TGI 0217 ©2017 TGI Friday's Inc.



SOUPS, SIDES AND SALADS

GS CAESAR SALAD WITH GRILLED CHICKEN *cal. 800* \$12.00

Grilled all-natural chicken breast seasoned with hickory-smoked sea salt served over chopped romaine and kale. Tossed in a classic Caesar dressing with shaved Parmesan and focaccia croutons.

WITH FLAT IRON 4 OZ. STEAK* *cal. 780* \$15.00

WITH GRILLED SALMON *cal. 920* \$16.00

PECAN-CRUSTED CHICKEN SALAD *cal. 1080* \$13.50

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

GS CHIPOTLE YUCATAN CHICKEN SALAD *cal. 680* \$12.00

Sliced chipotle chicken breast served over mixed greens with kale. Tossed with avocado, mixed cheese, tomato, red onion, cilantro, tostadas and Avocado Vinaigrette. Drizzled with chipotle crema.

GS COBB SALAD WITH GRILLED CHICKEN *cal. 570* \$12.50

Grilled all-natural chicken breast served over chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, hickory-smoked bacon and crumbled Blue cheese with your choice of dressing. Drizzled with balsamic glaze.

WITH FLAT IRON 4 OZ. STEAK* *cal. 520* \$15.50

WITH GRILLED SALMON *cal. 660* \$16.50

GS SEASONAL STRAWBERRY FIELDS SALAD *cal. 610* \$10.50

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

WITH GRILLED CHICKEN *cal. 800* \$12.50

WITH 4 OZ. FLAT IRON STEAK* *cal. 780* \$15.50

WITH GRILLED SALMON *cal. 890* \$16.50

SALAD DRESSINGS

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

SOUPS

FRENCH ONION SOUP *cal. 310* \$6.25

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

WHITE CHEDDAR BROCCOLI CHEESE SOUP *cal. 280* \$6.25

A creamy blend of White Cheddar cheeses with broccoli.

GS TOMATO BASIL *cal. 300* \$6.25

CLAM CHOWDER *cal. 500* \$6.25

SIDES

BASKET OF GARLIC BREADSTICKS *cal. 780* \$2.75

GS LEMON-BUTTER BROCCOLI *cal. 150* \$3.00

CHEF'S VEGETABLE SELECTION *cal. 160* \$3.00

GS COLESLAW *cal. 100* \$3.00

BAKED POTATO *cal. 160* \$3.00

CHEDDAR MAC AND CHEESE *cal. 610* \$3.00

SIDE SALADS

HOUSE SALAD *cal. 210-410* \$6.00

Chopped romaine, red cabbage, grape tomato, cucumber, mixed cheese and focaccia croutons with choice of dressing and a hot garlic breadstick.
With bacon add .60

CAESAR SALAD *cal. 370* \$6.00

Chopped romaine and kale tossed in a classic Caesar dressing with shaved Parmesan, focaccia croutons and a hot garlic breadstick.

BASKET OF FRIES \$3.00

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

GS MASHED POTATOES *cal. 250 - loaded cal. 930* \$3.00

Stuffed with Cheddar cheese and topped with green onions. Make them loaded with bacon and more cheese – *add 1.80*



KIM CRAWFORD SAUVIGNON BLANC PAIRS WELL WITH OUR FRESH SALADS.



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ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

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*Buffalo Wingman's Burger**



Mediterranean Mahi Mahi Naan



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 *cal. 320.*

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.



NEW CHALLAH BUN The key to a great burger is the bun. Ours are 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.

JACK DANIEL'S® BURGER* *cal. 1100* **\$13.25**
White Cheddar, lettuce, red onion, tomatoes, pickles, hickory-smoked bacon and Jack Daniel's® glaze.

BUFFALO WINGMAN'S BURGER* *cal. 930* **\$13.50**
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 CHEESEBURGER*** *cal. 840* **\$12.00**
White Cheddar, aged all-natural Cheddar spread, lettuce, tomatoes, red onion, pickles, hickory-smoked bacon and Fridays™ sauce.

TURKEY BURGER *cal. 520* **\$10.75**
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

BLACK BEAN & AVOCADO BURGER *cal. 470* **\$10.75**
Spicy black bean patty, avocado, spicy mayo made with Tabasco® Chipotle Pepper Sauce, Monterey Jack, White Cheddar and cola onions.

BBQ'n BURGER* *cal. 1160* **\$12.50**
Classic and white barbeque sauces, spicy Jack cheese, lettuce, tomatoes, pickles, red onion, hickory-smoked bacon and Cajun-spiced crispy onion strings.

GS **REALLY GOOD CHEESEBURGER*** *cal. 820* **\$11.25**
White Cheddar, lettuce, tomatoes, red onion, pickles and Fridays™ sauce. - Hamburger* *cal. 620* \$10.25

MAKE IT YOURS

Spreads (free): Mayo *cal. 70*, Tabasco® Mayo *cal. 60*, Jack™ Mayo *cal. 60*, Tabasco® Chipotle Pepper Sauce *cal. 60*

Choice Toppings (\$1 each): American *cal. 130*, Monterey Jack *cal. 110*, Swiss *cal. 110*, Crumbled Blue *cal. 120*, Beer-Cheese *cal. 40*, Bacon *cal. 80*, Avocado *cal. 60*, Guacamole *cal. 25*, Roasted Mushrooms *cal. 90*, Fresh Jalapeños *cal. 5*, Cajun-spiced Crispy Onion Strings *cal. 130*

Substitute sweet potato fries *cal. 390* or side salad *cal. 40* - no dressing for an additional **\$1.80**.
Substitute a well-seasoned grilled ground turkey or black bean patty at no extra charge.

SANDWICHES

JACK DANIEL'S® CHICKEN SANDWICH *cal. 1240* **\$11.75**
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.

BUFFALO CHICKEN SANDWICH *cal. 580-660* **\$11.75**
A grilled or crispy chicken breast basted with spicy Buffalo sauce. Served with shredded lettuce and tomato on Ciabatta bread, a side of Blue Cheese dressing and spicy Buffalo sauce.

FRENCH DIP *cal. 790* **\$11.75**
Sliced Prime Rib in a mushroom stout sauce on a freshly baked toasted baguette with horseradish spread, Swiss cheese, cola onions and au jus on the side.

CALIFORNIA CHICKEN CLUB *cal. 620* **\$11.75**
All-natural chicken breast grilled, chilled and sliced on freshly baked toasted Ciabatta bread with hickory-smoked bacon, smoked Gouda cheese, chopped romaine, tomatoes, avocado and yogurt aioli.

MEDITERRANEAN MAHI MAHI NAAN *cal. 480* **\$11.75**
Wild-caught Mahi Mahi grilled and drizzled with balsamic glaze. Served on naan bread with cucumber yogurt sauce, Cojita cheese, garlic, basil and tomato bruschetta and mixed greens with kale.

Sandwiches are served with seasoned fries *cal. 320*. Substitute sweet potato fries *cal. 390* or side salad *cal. 40* - no dressing for an additional **\$1.80**.

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

*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.

TBG 0217 BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
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Oreo® Madness





SENSATIONALLY SWEET DESSERTS

OREO® MADNESS *cal. 500* \$7.00

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

TENNESSEE WHISKEY CAKE *cal. 1100* \$7.25

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* \$7.00

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

BROWNIE OBSESSION® *cal. 1200* \$7.50

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. 1410* \$7.00

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

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



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 \$4⁵⁰

CRISPY GREEN BEAN FRIES <i>cal. 650</i>	\$4.50	WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE <i>cal. 540</i>	\$4.50
TRADITIONAL WINGS <i>cal. 580-930</i>	\$8.00	MOZZARELLA STICKS <i>cal. 560</i>	\$5.75
BONELESS WINGS <i>cal. 700-1060</i>	\$8.00	LOADED POTATO SKINS <i>cal. 730</i>	\$5.00
PAN-SEARED POT STICKERS <i>cal. 390</i>	\$7.00		

ENTRÉES STARTING AT \$6

CRISPY CHICKEN FINGERS WITH FRIES <i>cal. 920</i>	\$6.00	HAMBURGER* WITH FRIES <i>cal. 1280</i>	\$6.00
BRUSCHETTA CHICKEN PASTA <i>cal. 430</i>	\$8.00	STRAWBERRY FIELDS SALAD <i>cal. 410</i>	\$6.00
CAJUN SHRIMP & CHICKEN PASTA <i>cal. 630</i>	\$10.00	PECAN-CRUSTED CHICKEN SALAD <i>cal. 540</i>	\$9.75
HALF-RACK BBQ RIBS <i>cal. 900</i>	\$15.00	COBB SALAD WITH GRILLED CHICKEN <i>cal. 300</i>	\$9.25
HALF-RACK JACK DANIEL'S® RIBS <i>cal. 910</i>	\$15.75	CAESAR SALAD WITH GRILLED CHICKEN <i>cal. 510</i>	\$9.00
JACK DANIEL'S® CHICKEN <i>cal. 330</i>	\$10.75	CHIPOTLE YUCATAN CHICKEN SALAD <i>cal. 400</i>	\$8.50
FRIED SHRIMP <i>cal. 880</i>	\$9.25		

ADD FOR \$2 House Salad *cal. 210-410*, Caesar Salad *cal. 370* OR your choice of Soup *cal. 280-500*

DESSERTS \$4

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

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

**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.

***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.**

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.