Our chefs never take shortcuts in the kitchen. They slow-cook our ribs. They grill over an open flame. They always go the distance to make sure everything that comes out of the kitchen brings something special to the table.
Cocktails

Fresh fruits. Fresh-made mixes. No artificial colors or flavors. Every cocktail professionally crafted, poured perfectly.

THE BFM − THE BEST FRIDAYS™

MARGARITA
Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour

TROPICAL BERRY MOJITO SHAKER
Bacardi Rum, fresh mint, lime & strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour

STRAWBERRY HENNY
Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour

DIDDY ON THE BEACH
Cîroc Vodka, Malibu Coconut, Red Bull® Yellow Edition (Tropical), blueberry, house-made fresh agave sour

NEW YORK SOUR CRUSH
Maker’s Mark Bourbon, honey, house-made fresh agave sour, topped with Dreaming Tree Crush Red Blend, Hella Aromatic Bitters

REGAL APPLE SANGRIA
Dark Horse Chardonnay, Crown Royal Regal Apple Whisky, fresh apple, pineapple, house-made fresh agave sour, Hella Aromatic Bitters

PINK PUNK MARTINI
Skyy Vodka, cotton candy, cranberry, pineapple, fresh lime

CÎROC FRENCH SMASH
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour Crafted especially for French Montana

BARBADOS RUM PUNCH
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters

PEACH SANGRIA
Seven Daughters Moscato, Hendrick’s, St-Germain, peach, house-made fresh sour, fresh strawberry

ULTIMATE LONG ISLAND TEA
Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, house-made fresh sour, Coke

IRISH MULE

Our bartenders know thousands of drinks. If you don’t see the one you’re looking for, just ask.

Bubbles
LAMARCA Prosecco (750 mL) cal. 130

Wines
Blush
SAM ADAMS NEW ENGLAND IPA 16 oz can
LAGUNITAS IPA
SIERRA NEVADA PALE ALE

Wines are listed progressively from light to full-bodied and from sweet to dry.

WINE ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.
Free Spirits

The Good Stuff Without The Hard Stuff

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

JUICES & SMOOTHIES
PARADISE PUNCH cal. 160
Orange juice, pineapple, guava
MANGO PASSION SMOOTHIE cal. 300
Mango, passion fruit, coconut, house-made fresh agave sour
TRIPLE BERRY SMOOTHIE cal. 200
Fresh strawberry, raspberry, blackberry, cranberry, coconut, house-made fresh agave sour

FRESHLY BREWED GOLD PEAK® ICED TEAS

NEW STRAWBERRY & MANGO BOBA TEA cal. 170
House-made fresh sour with Strawberry and Mango Bursting Bubbles
NEW STRAWBERRY PASSION TEA cal. 120
Fresh strawberry, passion fruit, house-made fresh agave sour
TROPICAL RASPBERRY TEA cal. 130
Raspberry, guava, house-made fresh agave sour
NEW ARNOLD PALMER cal. 120
Freshly brewed Gold Peak® iced tea and house-made fresh sour
FREE refills

SIGNATURE SLUSHES
STRAWBERRY LEMONADE cal. 150
BLUE RASPBERRY cal. 170
NEW BLUE RASPBERRY BOBA cal. 210
CHERRY LIMEADE cal. 240
MANGO PEACH LEMONADE cal. 170
FREE refills

RED BULL® PASSION SLUSH cal. 120-210

BUCKET OF BONES cal. 1570
Shareable portion of FRIDAYS™ BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.

Now serving freshly brewed coffee and hot tea from The Coffee Bean & Tea Leaf® cal. 0-5
New Appetizers

Great for sharing (or not).

- **LOADED CHICKEN NACHOS** cal. 1170
  - Chipotle chicken, black beans, queso, pico, jalapeños, Cotija cheese and cilantro.

- **CHEESEBURGER SLIDERS***
  - Choose 2 cal. 620
  - Choose 3 cal. 930
  - Choose 4 cal. 1240
  - USDA Choice beef burgers, Fridays™ sauce, American cheese, roasted onions, lettuce, tomatoes and pickles.

- **PHILLY CHEESESTEAK EGGROLLS** cal. 860
  - Filled with roast beef, peppers, onions and cheese. Served with a craft beer-cheese dipping sauce.

- **CHICKEN QUESADILLA** cal. 1250

- **LOADED FRIES** cal. 1100
  - Queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

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

- **BBQ CHICKEN FLATBREAD** cal. 650
  - Chipotle chicken, BBQ sauce, Monterey Jack, cheddar, cilantro, red peppers and red onions.

- **CRISPY BRUSSELS SPROUTS** cal. 670
  - Tossed in Lemon Soy Vinaigrette and topped with roasted onions, croutons and Cotija cheese.

- **GIANT ONION RINGS** cal. 1290
  - Served with BBQ Ranch.

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

- **MOZZARELLA STICKS** cal. 820
  - Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

- **GREEN BEAN FRIES** cal. 900
  - Served with Cucumber-Wasabi Ranch.

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

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SESAME CHICKEN STRIPS***
  - Made with Jack Daniel’s®
  - Panko-crusted chicken breast strips tossed in our Signature Whiskey Glaze and topped with sesame seeds.

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS***
  - Made with Jack Daniel’s®
  - Choose 2 cal. 630
  - Choose 3 cal. 940
  - Choose 4 cal. 1250
  - USDA Choice beef burgers, Signature Whiskey Glaze, cola onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

- **LOADED POTATO SKINS** cal. 1620
  - Fridays™ famous potato skins with cheddar and bacon. Served with Ranch sour cream and green onions.

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER***
  - Made with Jack Daniel’s®
  - Sampler to share with crispy Cajun-spiced shrimp, Whiskey-Glazed Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature Whiskey Glaze.

- **PAN-SEARED POT STICKERS** cal. 590
  - Steamed pork dumplings with Szechwan dipping sauce.

- **LOADED CHICKEN NACHOS** cal. 1170
  - Chipotle chicken, black beans, queso, pico, jalapeños, Cotija cheese and cilantro.

- **LOADED FRIES** cal. 1100
  - Queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

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

- **BBQ CHICKEN FLATBREAD** cal. 650
  - Chipotle chicken, BBQ sauce, Monterey Jack, cheddar, cilantro, red peppers and red onions.

- **CRISPY BRUSSELS SPROUTS** cal. 670
  - Tossed in Lemon Soy Vinaigrette and topped with roasted onions, croutons and Cotija cheese.

- **GIANT ONION RINGS** cal. 1290
  - Served with BBQ Ranch.

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

- **MOZZARELLA STICKS** cal. 820
  - Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

- **GREEN BEAN FRIES** cal. 900
  - Served with Cucumber-Wasabi Ranch.

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

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SESAME CHICKEN STRIPS***
  - Made with Jack Daniel’s®
  - Panko-crusted chicken breast strips tossed in our Signature Whiskey Glaze and topped with sesame seeds.

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS***
  - Made with Jack Daniel’s®
  - Choose 2 cal. 630
  - Choose 3 cal. 940
  - Choose 4 cal. 1250
  - USDA Choice beef burgers, Signature Whiskey Glaze, cola onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

- **LOADED POTATO SKINS** cal. 1620
  - Fridays™ famous potato skins with cheddar and bacon. Served with Ranch sour cream and green onions.

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER***
  - Made with Jack Daniel’s®
  - Sampler to share with crispy Cajun-spiced shrimp, Whiskey-Glazed Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature Whiskey Glaze.

- **PAN-SEARED POT STICKERS** cal. 590
  - Steamed pork dumplings with Szechwan dipping sauce.

- **FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS***
  - Made with Jack Daniel’s®
  - Choose 2 cal. 630
  - Choose 3 cal. 940
  - Choose 4 cal. 1250
  - USDA Choice beef burgers, Signature Whiskey Glaze, cola onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.
Custom blend patty of 100% fresh, All-Natural USDA Choice chuck and brisket. Served on a soft challah bun, Udi’s® gluten-free bun or green-style. Served with seasoned fries or a side salad.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

PHILLY CHEESESTEAK BURGER*  cal. 840
Beef patty topped with roast beef, peppers, onions and melted cheese. Skewered with a Philly cheesesteak eggroll.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

BUFFALO WINGMAN’S BURGER*  cal. 920
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.
CAESAR SALAD WITH GRILLED CHICKEN cal. 810
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with grilled lemon.
WITH GRILLED SALMON cal. 910
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 800

PECAN-CRUSTED CHICKEN SALAD cal. 1220
Crispy pecan-crusted chicken breast, romaine, kale, celery, dried cranberries, fresh orange, glazed pecans, blue cheese, tossed in Balsamic Vinaigrette.

SEASONAL STRAWBERRY FIELDS SALAD cal. 700
Fresh strawberries, romaine, kale, goat cheese, Parmesan and glazed pecans. Tossed in Balsamic Vinaigrette.
WITH GRILLED ALL-NATURAL CHICKEN cal. 680
WITH GRILLED SALMON cal. 970
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 800

MILLION DOLLAR COBB cal. 940
Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Green Goddess dressing on the side.
WITH GRILLED SALMON cal. 1000
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 800

BBQ CHICKEN SALAD cal. 920
Grilled BBQ all-natural chicken, romaine, kale, green onions, tomatoes, black beans, corn, cucumber, red onions, cilantro, Monterey Jack, cheddar, avocado, bacon, tortilla chips and BBQ Ranch dressing. Topped with Cajun-spiced onion strings.

SIDE HOUSE SALAD cal. 220
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with grilled lemon and a garlic breadstick.

SIDE CAESAR SALAD cal. 440
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with grilled lemon and a garlic breadstick.

SOUPS
FRENCH ONION SOUP cal. 590
Caramelized onions simmered in au jus topped with a crouton and melted Swiss.

WHITE CHEDDAR BROCCOLI SOUP cal. 280

SOUP OF THE DAY cal. 150-300

FRIDAYS’ SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH
Made with Jack Daniel’s®
Grilled all-natural chicken, Signature Whiskey Glaze made with Jack Daniel’s®, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Whiskey Glaze mayo on a soft bun.

TURKEY + AVOCADO BLT cal. 780
All-natural sliced turkey breast, Swiss, lettuce, tomato, bacon, avocado, pesto aioli on toasted focaccia.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

FRENCH DIP cal. 950
Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

FRENCH DIP cal. 950
Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

FRENCH DIP cal. 950
Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

FRENCH DIP cal. 950
Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

BUFFALO FRIED CHICKEN SANDWICH cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.
CAJUN SHRIMP & CHICKEN PASTA
Sautéed all-natural chicken, shrimp, red bell peppers and fettuccine in a spicy Cajun Alfredo sauce.
PERFECT WINE PAIRING: Seven Daughters Moscato

LEMON & GARLIC SHRIMP PASTA
Shrimp, baby broccoli, tomatoes, red peppers and spinach tossed in a lemon-butter sauce with fettuccine. Served with grilled lemon.
PERFECT WINE PAIRING: Chloe Chardonnay

SIZZLING CHICKEN & SHRIMP
Garlic-marinated all-natural chicken breasts with shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and mashed potatoes.

SIZZLING CHICKEN & CHEESE
Garlic-marinated all-natural chicken breasts served over melted cheese with onions, peppers and mashed potatoes.

CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.
STEAKS & RIBS
Seasoned with our own blend of spices and special sauces like our BBQ and Signature Whiskey Glaze made with Jack Daniel’s.

FRIDAYS™ BIG RIBS
Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and served with seasoned fries and coleslaw.
Whiskey-Glazed Ribs cal. 1010 Half/Rack 1520 Made with Jack Daniel’s
BBQ Ribs cal. 880 Half/Rack 1390

NEW YORK STRIP®
14 ounces of the quintessential American cut. Lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.
14 oz NY Strip & Bacon-Wrapped Shrimp
Topped with Whiskey Glaze cal. 1100 Made with Jack Daniel’s

CENTER-CUT SIRLOIN® & SHRIMP
6 ounces of flavorful center-cut sirloin and six crispy shrimp. Served with mashed potatoes and lemon-butter broccoli.
Topped with Whiskey Glaze cal. 810 Made with Jack Daniel’s
Topped with Parmesan Butter cal. 840

14 oz NY STRIP & BACON-WRAPPED SHRIMP
Grilled All-Natural Chicken cal. 710
Salmon Fillet cal. 410
CRISPY CHICKEN TENDERS cal. 1030
Served with seasoned fries and Honey Mustard dressing.

CHICKEN & SEAFOOD
DRAGON-GLAZE CHICKEN OR SALMON
Sweet and spicy glazed chicken or salmon topped with a fresh mango pico. Served on a bed of jasmine rice and super veggies.
Substitute double vegetables instead of rice - 430 calories or less.
Grilled All-Natural Chicken cal. 720
Salmon Fillet cal. 410
FRIED SHRIMP cal. 750
One dozen crispy shrimp. Served with seasoned fries and cocktail sauce.
PARMESAN-CRUSTED CHICKEN cal. 700
Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.
CRISPY CHICKEN TENDERS cal. 1030
Served with seasoned fries and Honey Mustard dressing.

FRIED SHRIMP cal. 750
FRIED SHRIMP cal. 750
Served with seasoned fries and cocktail sauce.
PARMESAN-CRUSTED CHICKEN cal. 700
Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.
CRISPY CHICKEN TENDERS cal. 1030
Served with seasoned fries and Honey Mustard dressing.

MAKE IT A COMBO
ADD Half-Rack Whiskey-Glazed Ribs cal. 620
ADD Half-Rack BBQ Ribs cal. 420
ADD Six Crispy Shrimp cal. 200
ADD Six Bacon-Wrapped Shrimp cal. 480

SIDES
Caesar Salad cal. 440
Cheddar Mac and Cheese cal. 630
Coleslaw cal. 100
Crispy Brussels Sprouts cal. 350
Giant Onion Rings cal. 580
House Salad cal. 270-420
Jasmine Rice cal. 420
Lemon-Butter Broccoli cal. 110

Loaded Fries cal. 600
Mashed Potatoes cal. 220
Seasoned Fries cal. 370
Soup cal. 250-590
Super Veggies cal. 35
(super veggie mix: okra, baby broccoli, red bell peppers and sugar snap peas)
Sweet Potato Fries cal. 390

CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.
RED VELVET SPARKLER CAKE  cal. 1690
PERFECT FOR SHARING
A three-tiered red velvet cake that’s a Friday night celebration in itself, layered with cream cheese frosting then topped with whipped cream and candy sprinkles. Served alongside a scoop of vanilla bean ice cream.

BROWNIE OBSESSION®  cal. 1200
A warm fudge brownie, vanilla bean ice cream, caramel sauce & pecans.
Make it a Brownie ‘n’ Baileys. Top your Brownie Obsession® with Baileys Irish Cream (cal. 70) for an additional charge.

VANILLA BEAN CHEESECAKE  cal. 920
Silky white chocolate mousse, graham cracker crust, white chocolate shavings.

TENNESSEE WHISKEY CAKE  cal. 1110
Toffee cake, candied pecans, vanilla bean ice cream. Butterscotch Whiskey sauce.
Top your Tennessee Whiskey Cake with Baileys Irish Cream (cal. 70) for an additional charge.

OREO® MADNESS  cal. 500
Cookies & Cream vanilla ice cream, OREO® cookie crust, chocolate sauce.

OREO® S’MORES EXTREME SHAKE  cal. 1410
All-natural ice cream, OREO® cookies, toasted marshmallows, graham cracker, chocolate sauce, sprinkles, whipped cream.
Get it Boozy with Cîroc French Vanilla and brandy (cal. 1550).
21 and up ONLY: contains alcohol.

OREO® S’MORES EXTREME SHAKE