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

**CÎROC FRENCH SMASH** cal. 170
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour
Crafted especially for French Montana

**BERRY SMASH** cal. 160
Jim Beam Bourbon, fresh mint, blackberry, raspberry, house-made fresh agave sour

**PINK PUNK MARTINI** cal. 160
Skyy Vodka, cotton candy, cranberry, pineapple, fresh lime

**PEACH SANGRIA** cal. 230
Seven Daughters Moscato, Hendrick’s, St˜German, peach, honey, house-made fresh sour, fresh strawberry

**THE BFM − THE BEST FRIDAYS** MARGARITA cal. 200
Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour
Try it with Patrón Reposado cal. 200

**ULTIMATE LONG ISLAND TEA** cal. 220
Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, house-made fresh sour, Coke®

**JAMESON IRISH TEA** cal. 260
Jameson Irish Whiskey, Smirnoff Vodka, Cruzan Aged Light Rum, Dekuyper Triple Sec, honey, house-made fresh sour, Coke®

**STRAWBERRY HENNY** cal. 220
Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour

**MANGO HENNY LEMONADE** cal. 250
Hennessy V.S Cognac, mango, house-made fresh agave sour

**BARBADOS RUM PUNCH** cal. 230
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters

**ULTIMATE TROPICAL BERRY MOJITO** cal. 300
Bacardi Rum, fresh mint & lime, strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour

**CÎROC FRENCH SMASH** cal. 170
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour
Crafted especially for French Montana

**BERRY SMASH** cal. 160
Jim Beam Bourbon, fresh mint, blackberry, raspberry, house-made fresh agave sour

**PINK PUNK MARTINI** cal. 160
Skyy Vodka, cotton candy, cranberry, pineapple, fresh lime

**PEACH SANGRIA** cal. 230
Seven Daughters Moscato, Hendrick’s, St˜German, peach, honey, house-made fresh sour, fresh strawberry

Beer

**PINK PUNK MARTINI**

**DRAFTS AVAILABLE IN 16 oz (cal. 120-230) OR 23 oz (cal. 180-350) BOTTLES AND CANS (cal. 100-230)**

**NEW MANGO HENNY LEMONADE**

**NEW BERRY SMASH**

**NEW JAMESON IRISH TEA**

**FLAMING MAI TAI**
Appleton Estate Signature Rum, Dekuyper Triple Sec, Disaronno Amaretto, fresh pineapple, mango, house-made fresh sour, flaming sugar cube

Drams

**THE BFM − THE BEST FRIDAYS** MARGARITA cal. 200
Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour
Try it with Patrón Reposado cal. 200

**ULTIMATE LONG ISLAND TEA** cal. 220
Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, house-made fresh sour, Coke®

**JAMESON IRISH TEA** cal. 260
Jameson Irish Whiskey, Smirnoff Vodka, Cruzan Aged Light Rum, Dekuyper Triple Sec, honey, house-made fresh sour, Coke®

**STRAWBERRY HENNY** cal. 220
Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour

**MANGO HENNY LEMONADE** cal. 250
Hennessy V.S Cognac, mango, house-made fresh agave sour

**BARBADOS RUM PUNCH** cal. 230
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters

**ULTIMATE TROPICAL BERRY MOJITO** cal. 300
Bacardi Rum, fresh mint & lime, strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour

Wine

**Bubbles**
LAMARCA Prosecco cal. 120 187 mL

**Roses**
CUPCAKE 9 oz Rosé cal. 210

**Whites** 9 oz cal. 220
SEVEN DAUGHTERS Moscato
ECCO DOMANI Pinot Grigio
DARK HORSE Chardonnay
KENDALL-JACKSON Chardonnay

Ask your server for additional local wine listings.

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

Ask about our additional local & craft beers. Selections may vary.

Clean label statement excludes Coke®, and Red Bull® products.
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. 200
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

RED BULL® PASSION SLUSH

FRESHLY BREWED GOLD PEAK® ICED TEAS
FREE refills

STRAWBERRY BOBA TEA cal. 170
House-made fresh sour with Strawberry Bursting Bubbles

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

ARNOLD PALMER cal. 120
Freshly brewed Gold Peak® iced tea and house-made fresh sour

SIGNATURE SLUSHES
FREE refills

STRAWBERRY LEMONADE cal. 150
BLUE RASPBERRY cal. 170
BLUE RASPBERRY BOBA cal. 210
CHERRY LIMEADE cal. 200
MANGO PEACH LEMONADE cal. 170

RED BULL® PASSION SLUSH cal. 120-210

TRIPLE BERRY SMOOTHIE

BUCKET OF BONES cal. 150
Shareable portion of FRIDAYS® BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.

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FRANK’S RedHot® is used under license by TGI Friday’s. All rights reserved.

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

WINGS ROULETTE PLATTER cal. 1080-3000
Mix and match 3 of your favorite boneless or traditional wing flavors.

TRADITIONAL WINGS - you pick the sauce cal. 640-960

BONELESS WINGS - you pick the sauce cal. 770-1090
Choice of dressing: Ranch cal. 130 or Blue Cheese cal. 200

BUCKET OF BONES cal. 150
Shareable portion of FRIDAYS® BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.

WING SAUCES:

FRANK'S RedHot®
BUFFALO

GARLIC PARMESAN

WHISKEY GLAZE

BBQ

RED CAROLINA REAPER
**Appetizers**

**SPINACH & ARTICHOKE DIP**
cal. 720
Fresh spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan bread crumbs and served with tortilla chips & salsa.

**MOZZARELLA STICKS** cal. 840
Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

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

**GIANT SOFT PRETZELS** cal. 1370
Salt-crusted and served with a craft beer-cheese dipping sauce. Topped with green onions.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED SESAME CHICKEN STRIPS** cal. 1080
Panko-crusted chicken breast strips tossed in our Signature Whiskey Glaze and topped with sesame seeds.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER** cal. 1740
Sampler to share with crispy 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**
Choose 2 cal. 800
Choose 3 cal. 940
Choose 4 cal. 1250
USDA Choice beef burgers, Signature Whiskey Glaze, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

**LOADED POTATO SKINS** cal. 920
Introduced nearly 50 years ago, this classic keeps getting better with age. Now made with crispy Maine-grown white potatoes topped with a layer of melted mozzarella, cheddar and crispy bacon.

**CLASSIC FRIDAYS™ COMBO**
Traditional or Boneless Wings cal. 520-1140, Loaded Potato Skins cal. 320, Mozzarella Sticks cal. 570
For an additional charge:
ADD Pan-Seared Pot Stickers cal. 380
ADD Giant Soft Pretzel cal. 630

**Chickens Quesadilla**
cal. 1170
Chipotle chicken, black beans, queso, pico, jalapeños 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.

**Loaded Chicken Nachos** cal. 1170
Chipotle chicken, black beans, queso, pico, jalapeños and cilantro.

**Chicken Quesadilla** cal. 1190

**Loaded Fries** cal. 1110
Poblano queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

**Buffalo Chicken & Bacon Flatbread** cal. 620
Shredded chipotle chicken, Parmesan, Romano, blue cheese crumbles, bacon and Buffalo sauce.

**Giant Onion Rings** cal. 1190
Served with BBQ Ranch.

**Fridays Classics**

**Classics**

**SPINACH & ARTICHOKE DIP**

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER**
cal. 1740
Sampler to share with crispy 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**
Choose 2 cal. 800
Choose 3 cal. 940
Choose 4 cal. 1250
USDA Choice beef burgers, Signature Whiskey Glaze, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

**LOADED POTATO SKINS** cal. 1350
Introduced nearly 50 years ago, this classic keeps getting better with age. Now made with crispy Maine-grown white potatoes topped with a layer of melted mozzarella, cheddar and crispy bacon.

**Classic Fridays™ Combo**

**Tradional or Boneless Wings** cal. 520-1140, **Loaded Potato Skins** cal. 320, **Mozzarella Sticks** cal. 570
For an additional charge:
ADD Pan-Seared Pot Stickers cal. 380
ADD Giant Soft Pretzel cal. 630
PHILLY CHEESESTEAK BURGER 100 cal
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

FRIDAYS’ SIGNATURE WHISKEY-GLAZED BURGER 1110 cal
Signature Whiskey Glaze, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

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.

PHILLY CHEESESTEAK BURGER 100 cal
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

CHEESEBURGER 820 cal
American cheese, lettuce, tomato, red onions and pickles.

FRIED CHEESEBURGER 820 cal
American cheese, lettuce, tomato, red onions and pickles.

FRIDAYS’ SIGNATURE WHISKEY-GLAZED BURGER 1110 cal
Signature Whiskey Glaze, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

All Burgers are served with seasoned fries (cal. 310) or a side salad (cal. 100-250). Add avocado (cal. 60) or bacon (cal. 70) for an additional charge to any burger. Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge. Substitute a Beyond Meat Patty (cal. add 70) on any burger for an additional charge. Go green-style (cal. 260 less) for no additional charge.

THE BEYOND MEAT CHEESEBURGER 890 cal
Made from plant-based ingredients, this juicy, mouthwatering burger satisfies like beef. Our patty is seasoned and grilled, with white cheddar, lettuce, tomato, red onions and Fridays’ sauce.

BACON CHEESEBURGER 840 cal
White cheddar, all-natural cheddar spread, lettuce, tomato, red onions, pickles, hickory-smoked bacon and Fridays’ sauce.

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. SEE SERVER FOR OUR GLUTEN-SENSITIVE MENU.
Salads & Soups

CAESAR SALAD WITH GRILLED CHICKEN cal. 650
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps.

WITH GRILLED SALMON cal. 750
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 640

GRILLED CHICKEN PECAN & BLUE CHEESE SALAD cal. 950
Grilled all-natural chicken breast, romaine, kale, cucumber, tomatoes, red grapes, dried cranberries, blue cheese and glazed pecans. Tossed in Balsamic Vinaigrette.

MILLION DOLLAR COBB cal. 850
Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Ranch dressing on the side.

WITH GRILLED SALMON cal. 940
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 840

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.

SIDES
CAESAR SALAD cal. 450
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with a warm 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
SEASONAL SOUP cal. 150-500

Sandwiches

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

FRIDAYS® SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH cal. 1110
Grilled all-natural chicken, Signature Whiskey Glaze, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Whiskey Glaze mayo on a soft bun.

BLACKENED CAJUN CHICKEN SANDWICH cal. 660
Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

SOUTHERN FRIED CHICKEN SANDWICH cal. 970
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun. Substitute Buffalo Fried Chicken for even more spice cal. 970

BACON RANCH CHICKEN SANDWICH cal. 690
Grilled all-natural chicken breast, white cheddar, bacon, avocado, Ranch dressing, lettuce, tomatoes, pickles and red onions on a toasted baguette.

Sandwiches are served with seasoned fries (cal. 350) or a side salad (cal. 100-250). Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

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

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

FRIDAYS® SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH cal. 1110
Grilled all-natural chicken, Signature Whiskey Glaze, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Whiskey Glaze mayo on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 970
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun. Substitute Buffalo Fried Chicken for even more spice cal. 970

BLACKENED CAJUN CHICKEN SANDWICH cal. 660
Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

Sandwiches are served with seasoned fries (cal. 350) or a side salad (cal. 100-250). Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

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

FRIDAYS® SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH cal. 1110
Grilled all-natural chicken, Signature Whiskey Glaze, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Whiskey Glaze mayo on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 970
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun. Substitute Buffalo Fried Chicken for even more spice cal. 970

BLACKENED CAJUN CHICKEN SANDWICH cal. 660
Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

Sandwiches are served with seasoned fries (cal. 350) or a side salad (cal. 100-250). Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

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

FRIDAYS® SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH cal. 1110
Grilled all-natural chicken, Signature Whiskey Glaze, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and Whiskey Glaze mayo on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH cal. 970
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun. Substitute Buffalo Fried Chicken for even more spice cal. 970

BLACKENED CAJUN CHICKEN SANDWICH cal. 660
Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

Sandwiches are served with seasoned fries (cal. 350) or a side salad (cal. 100-250). Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.
SIZZLING CHICKEN & SHRIMP
cal. 1270
Garlic-marinated all-natural chicken breasts with shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes.

SIZZLING CHICKEN & CHEESE
cal. 1160
Garlic-marinated all-natural chicken breasts served over melted cheese with onions, red & green bell peppers and mashed potatoes.

CAJUN SHRIMP & CHICKEN PASTA
Cal. 1510
Sautéed all-natural chicken, shrimp, red bell peppers and fettuccine in a spicy Cajun Alfredo sauce. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: Seven Daughters Moscato

CHICKEN PARMESAN PASTA
Cal. 1600
Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: Josh Cellars Cabernet Sauvignon

LEMON & GARLIC SHRIMP PASTA
Cal. 1300
Shrimp, broccoli, tomatoes, red bell peppers and spinach tossed in a lemon-butter sauce with fettuccine. Topped with Parmesan and Romano. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: Kendall-Jackson Chardonnay

CAJUN SHRIMP & CHICKEN PASTA

SIZZLING CHICKEN & SHRIMP

FRESHLY CRAFTED PASTA

LEMON & GARLIC SHRIMP PASTA

JOSH CELLARS
CABERNET SAUVIGNON

PERFECT WINE PAIRING: Kendall-Jackson Chardonnay

PERFECT WINE PAIRING: Josh Cellars Cabernet Sauvignon

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.
**STEAKS & RIBS**

**FRIDAYS’ BIG RIBS**
Slow-cooked, fall-off-the-bone tender big back pork ribs, fire-grilled seafood and crispy chicken and shrimp.

**Whiskey-Glazed Ribs**
Half cal. 1100 / Full cal. 1630

**NEW YORK STRIP**

**CENTER-CUT SIRLOIN & SHRIMP**
6 ounces of flavorful center-cut sirloin and crispy fried shrimp with cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

**CENTER-CUT SIRLOIN**
6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.

**14 OZ NY STRIP & FRIED SHRIMP**

**CHICKEN & SEAFOOD**

**DRAGON-GLAZE SALMON**
cal. 830
Sweet and spicy glazed salmon topped with a fresh mango pico. Served with steamed broccoli, red bell peppers & spinach on a bed of jasmine rice.

**FRIED SHRIMP**
cal. 880
Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.

**SIMPLY GRILLED SALMON**
cal. 830

**FISH & CHIPS**
cal. 890
Beer-battered golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

**CRISPY CHICKEN TENDERS**
cal. 1040
Served with coleslaw, seasoned fries and Honey Mustard dressing.

**FRIDAYS’ SIGNATURE WHISKEY-GLAZED CHICKEN**
cal. 860
Signature Whiskey Glaze over two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

**SIMPLY CRUSTED CHICKEN**
cal. 706
Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

**MAKE IT A COMBO**
ADD Half-Rack Whiskey-Glazed Ribs cal. 620
ADD Half-Rack BBQ Ribs cal. 420
ADD Fried Shrimp cal. 200

**SIDES**

**Caesar Salad**
cal. 450

**Cheddar Mac and Cheese**
cal. 630

**Coleslaw**
cal. 130

**Giant Onion Rings**
cal. 510

**House Salad**
cal. 310-460

**Jasmine Rice**
cal. 420

**Lemon-Butter Broccoli**
cal. 150

**Loaded Fries**
cal. 690

**Mashed Potatoes**
cal. 220

**Seasoned Fries**
cal. 320

**Soup**
cal. 150-590

**Sweet Potato Fries**
cal. 390
RED VELVET 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. 1180
A warm fudge brownie, vanilla bean ice cream, caramel sauce & glazed pecans. Make it a Brownie ‘n’ Baileys. Top your Brownie Obsession® with Baileys Irish Cream (cal. 70) for an additional charge. 21 and up ONLY: contains alcohol.

DONUT CHEESECAKE  cal. 870
Creamy donut cheesecake with a vanilla custard sauce and strawberry purée. Topped with a skewer of warm cinnamon-sugar donuts.

TENNESSEE WHISKEY CAKE  cal. 1110
Toffee cake, glazed pecans, vanilla bean ice cream. Butterscotch Whiskey sauce. Top your Tennessee Whiskey Cake with Baileys Irish Cream (cal. 70) for an additional charge. 21 and up ONLY: contains alcohol.

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

IRISH COFFEE  cal. 180
Jameson Irish Whiskey, pure cane sugar, freshly brewed hot coffee, whipped cream. 21 and up ONLY: contains alcohol.

PAIR WITH FRESHLY BREWED COFFEE