A PASSION FOR QUALITY. A PROMISE OF VALUE.
FRESH ALL-NATURAL BURGERS, FRESH USDA CHOICE STEAKS, ALL-NATURAL CHICKEN, HAND-CUT VEGETABLES AND MIXED & MUDDLED COCKTAILS. WE DO ALL THIS BECAUSE QUALITY IS THE ONLY WAY TO DELIVER VALUE. AND YOU DESERVE BOTH.
### Handcrafted Cocktails

We only use the best ingredients in our bar. Our juices, house-made fresh mixes, fruits and syrups are all Clean Label with no artificial colors or flavors. We never take shortcuts behind the bar so our guests get our best with every drink.

<table>
<thead>
<tr>
<th>REGAL APPLE SANGRIA</th>
<th>cal. 150</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Horse Chardonnay, Crown Royal Regal Apple Whisky, fresh apple, pineapple, house-made fresh agave sour; Hella Aromatic Bitters</td>
<td></td>
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<table>
<thead>
<tr>
<th>BERRY SANGRIA</th>
<th>cal. 230</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dreaming Tree Crush Red Blend, Seven Daughters Moscato, Mount Gay Eclipse Rum, Aperol, blackberry, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>PEACH SANGRIA</th>
<th>cal. 250</th>
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</thead>
<tbody>
<tr>
<td>Seven Daughters Moscato, Hendrick’s, St-Germain, peach, honey, house-made fresh sour, fresh strawberry</td>
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<table>
<thead>
<tr>
<th>ULTIMATE LONG ISLAND TEA</th>
<th>cal. 220</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, house-made fresh sour, Coke®</td>
<td></td>
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<table>
<thead>
<tr>
<th>THE BFM – THE BEST FRIDAYS’ MARGARITA</th>
<th>cal. 200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour</td>
<td></td>
</tr>
<tr>
<td>Try it with Patrón Reposado cal. 200</td>
<td></td>
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</tbody>
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### Classics

<table>
<thead>
<tr>
<th>PEACH HONEY SMASH</th>
<th>cal. 220</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniel’s Tennessee Whiskey, Jack Daniel’s Tennessee Honey Whiskey, fresh mint, peach, house-made fresh sour</td>
<td></td>
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<table>
<thead>
<tr>
<th>MAI TAI</th>
<th>cal. 300</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appleton Estate Signature Rum, DeKuyper Triple Sec, Disaronno Amaretto, fresh pineapple, mango, house-made fresh sour</td>
<td></td>
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<table>
<thead>
<tr>
<th>FROZEN LAVA FLOW</th>
<th>cal. 470</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malibu Coconut, Sailor Jerry Spiced Rum, fresh strawberry, fresh pineapple, coconut</td>
<td></td>
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<table>
<thead>
<tr>
<th>FRESH STRAWBERRY DAQUIRI</th>
<th>cal. 190</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Morgan Spiced Rum, fresh strawberry, passion fruit, house-made fresh agave sour</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NEW YORK SOUR CRUSH</th>
<th>cal. 190</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maker’s Mark Bourbon, honey, house-made fresh agave sour, topped with Dreaming Tree Crush Red Blend, Hella Aromatic Bitters</td>
<td></td>
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</table>

### Mules

Made with Fever-Tree Ginger Beer and house-made fresh agave sour served in an authentic copper mug.

<table>
<thead>
<tr>
<th>TITO’S MULE</th>
<th>cal. 150</th>
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</thead>
<tbody>
<tr>
<td>Tito’s Handmade Vodka</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>TITO’S STRAWBERRY MULE</th>
<th>cal. 190</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito’s Handmade Vodka, fresh strawberry</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>IRISH MULE</th>
<th>cal. 160</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jameson Irish Whiskey</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>MEXICAN MULE</th>
<th>cal. 160</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauza Blue 100% Agave Tequila</td>
<td></td>
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</tbody>
</table>

### Uniquely Fridays™

<table>
<thead>
<tr>
<th>STRAWBERRY HENNY</th>
<th>cal. 220</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>PATRÓN COSMO ‘RITA SHAKER</th>
<th>cal. 250</th>
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</thead>
<tbody>
<tr>
<td>Patrón Silver Tequila, DeKuyper Triple Sec, cranberry, house-made fresh sour</td>
<td></td>
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<tr>
<td>Try it with Patrón Reposado cal. 200</td>
<td></td>
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<table>
<thead>
<tr>
<th>TROPICAL BERRY MOJITO SHAKER</th>
<th>cal. 280</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Rum, fresh mint, lime &amp; strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>PINK PUNK MOJITO</th>
<th>cal. 160</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Rum, cotton candy, fresh lime &amp; mint, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>BARBADOS RUM PUNCH</th>
<th>cal. 250</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>CÎROC FRENCH SMASH</th>
<th>cal. 200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cîroc French Vanilla Vodka, fresh strawberry, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>DIDDY ON THE BEACH</th>
<th>cal. 310</th>
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<tbody>
<tr>
<td>Cîroc Vodka, Malibu Coconut, Red Bull® Yellow Edition (Tropical), blueberry, house-made fresh agave sour</td>
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<table>
<thead>
<tr>
<th>TROPICAL LONG ISLAND TEA</th>
<th>cal. 260</th>
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</thead>
<tbody>
<tr>
<td>Absolut Vodka, Bombay Gin, Malibu Coconut, DeKuyper Créme de Cacao, fresh pineapple, house-made fresh sour</td>
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<table>
<thead>
<tr>
<th>ULTIMATE BLUEBERRY-POM LONG ISLAND TEA</th>
<th>cal. 290</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skyy Infusions Pacific Blueberry Vodka, Bacardi Rum, Bombay Gin, DeKuyper Triple Sec, blueberry, pomegranate, house-made fresh sour, Sprite®</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>CROWN APPLE COOLER</th>
<th>cal. 210</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crown Royal Regal Apple Whisky, Crown Royal Canadian Whisky, fresh apple, pomegranate, house-made fresh agave sour</td>
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<table>
<thead>
<tr>
<th>PINK PUNK MARTINI</th>
<th>cal. 160</th>
</tr>
</thead>
<tbody>
<tr>
<td>Skyy Vodka, cotton candy, cranberry, pineapple, fresh lime</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>SANGRIA ‘RITA</th>
<th>cal. 220</th>
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</thead>
<tbody>
<tr>
<td>Grand Marnier Raspberry Peach, 1800 Silver Tequila, house-made fresh agave sour, topped with Dreaming Tree Crush Red Blend</td>
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</tbody>
</table>

If you don’t see your favorite cocktail, just ask and we’ll be happy to make it for you.

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If you don’t see your favorite cocktail, just ask and we’ll be happy to make it for you.
NEW Dreaming Tree Crush Red Blend
NEW Chloe Chardonnay
NEW Prophecy Pinot Noir

BUBBLES

LAMARCA Prosecco - Italy (187 mL) cal. 130

WHITE
- BERINGER White Zinfandel California
- SEVEN DAUGHTERS Moscato Italy
- ECCO DOMANI Pinot Grigio Italy
- KIM CRAWFORD Sauvignon Blanc New Zealand
- DARK HORSE Chardonnay California
- CHLOE Chardonnay Sonoma County, California
- KENDALL-JACKSON Chardonnay California

RED
- PROPHECY Pinot Noir California
- DREAMING TREE Crush Red Blend Sonoma County, California
- 14 HANDS Merlot Columbia Valley, Washington
- CANYON ROAD Cabernet Sauvignon California
- JOSH CELLARS Cabernet Sauvignon California

WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.

PREMIUM BOTTLE SELECTIONS

SANTA MARGHERITA Pinot Grigio - Italy cal. 620
- MEIOMI Pinot Noir - California cal. 610
- RODNEY STRONG Cabernet Sauvignon - Sonoma County, California cal. 620

ICE COLD BREWS

ON TAP

DRAFTS AVAILABLE IN 14 oz. OR 23 oz.

LIGHT & REFRESHING
- BUD LIGHT American Light Lager, 4.2% cal. 100/180
- MILLER LITE AND/OR COORS LIGHT American Light Lager, 4.2% cal. 100/180
- REGIONAL MANDATE TBD

CRISP & BALANCED
- DOS EQUIS LAGER ESPECIAL Mexican Lager, 4.3% cal. 150/270
- STELLA ARTOIS European Pale Lager, 5% cal. 150/270

FRUITY & FLAVORFUL
- BLUE MOON BELGIAN WHITE Belgian Style Wheat Ale, 5.4% cal. 150/270
- ANGRY ORCHARD CRISP APPLE CIDER American Hard Cider, Varies by Selection cal. 200/350
- ANGRY ORCHARD ROSÉ CIDER American Hard Cider, 5.5% cal. 270

LIGHT & REFRESHING
- HEINEKEN LIGHT European Light Lager, 3.3% cal. 100
- CORONA LIGHT Mexican Lager, 4.1% cal. 100
- MICHIBORO ULTRA American Ultra-Light Lager, 4.2% cal. 100
- PABST BLUE RIBBON 16 oz. can, American Lager, 4.7% cal. 200

CRISP & BALANCED
- MODELO ESPECIAL Mexican Lager, 4.4% cal. 150
- CORONA EXTRA Mexican Lager, 4.6% cal. 150
- BUDWEISER American Lager, 5% cal. 150
- HEINEKEN European Pale Lager, 5% cal. 150
- SAM '76 LAGER American Lager, 4.7% cal. 270

FRUITY & FLAVORFUL
- KONA BIG WAVE GOLDEN ALE American Blonde Ale, 4.4% cal. 150
- ANGRY ORCHARD CRISP APPLE CIDER American Hard Cider, 5% cal. 200
- ANGRY ORCHARD ROSÉ CIDER American Hard Cider, 5.5% cal. 270

HOPPY & BITTER
- SAM ADAMS REBEL IPA American IPA, 6.5% cal. 150
- LAGUNITAS IPA American IPA, 6.2% cal. 150
- OMISSION BREWING COMPANY American Pale Ale, 5.8% cal. 150
- SIERRA NEVADA PALE ALE American Pale Ale, 5.6% cal. 150

RICH & MALTY
- NEWCASTLE BROWN ALE English Brown Ale, 4.7% cal. 150
- NEW BELGIUM FAT TIRE Belgian Style Ale, 5.2% cal. 150
- DARK & ROASTED
- GUINNESS DRAUGHT STOUT 14.9 oz. can, Irish Dry Stout, 4.2% cal. 160

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THE GOOD STUFF
(WITHOUT THE HARD STUFF)
Handcrafted & alcohol-free beverages made with fresh fruit, premium purées, house-made mixes and natural flavors.

JUICES

TICKLED PINK cat. 100
Ruby red grapefruit juice, guava

PARADISE PUNCH cat. 160
Orange juice, pineapple, guava

POPPIN' BOBA cat. 110
Zico Coconut Water, house-made fresh agave sour, with Strawberry and/or Mango Bursting Bubbles

SMOOTHIES

TRIPLE BERRY cat. 210
Fresh strawberry, raspberry, blackberry, cranberry, coconut, house-made fresh agave sour

GREEN WITH PASSION cat. 330
Mango, passion fruit, fresh kale, coconut, house-made fresh agave sour

SIGNATURE SLUSHES

We offer FREE refills on these Signature Slushes.

STRAWBERRY LEMONADE cat. 150
Strawberry, lemonade

BLUE RASPBERRY cat. 310
Blue raspberry, lemonade, Sprite®

CHERRY LIMEADE cat. 240
Bordeaux cherry, pomegranate, fresh lime, house-made fresh agave sour, lemonade

MANGO PEACH LEMONADE cat. 170
Mango, peach, lemonade, Sprite®

FRESHLY BREWED TEAS

We offer FREE refills on our freshly brewed teas.

STRAWBERRY PASSION TEA cat. 120
Freshly brewed Gold Peak® iced tea, fresh strawberry, passion fruit, house-made fresh agave sour

TROPICAL RASPBERRY TEA cat. 130
Freshly brewed Gold Peak® iced tea, raspberry, guava, house-made fresh agave sour

FRESHLY BREWED GOLD PEAK® ICED TEA cat. 0

COFFEE, DECAF & HOT TEA cat. 0-5
Now serving freshly brewed coffee and hot tea from The Coffee Bean & Tea Leaf®

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The Fridays ™ Combo

**THE FRIDAYS ™ COMBO**

Traditional or Boneless Wings cal. 510-1030, Loaded Potato Skins cal. 840, Mozzarella Sticks cal. 560

ADD Pan-Seared Pot Stickers cal. 390

ADD Warm Pretzels cal. 540

**APPETIZERS & SNACKS**

**SEASAME JACK CHICKEN STRIPS** cal. 1380
Panko-crusted chicken breast strips tossed in Jack Daniel’s® glaze.

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

**MOZZARELLA STICKS** cal. 820
Golden mozzarella blended with Asiago. Topped with Parmesan and Romano cheeses. Served with marinara sauce.

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

**JACK SLIDERS** Choose 2 cal. 630
Choice 3 cal. 640
Choose 4 cal. 970
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.

**WARM PRETZELS** cal. 1290
Served with craft beer-cheese dipping sauce garnished with crispy applewood-smoked bacon and green onions.

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

**JACK DANIELS SAMPLER** cal. 1790
Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack Chicken Strips and FRIDAYS™ BIG RIBS basted with our famous Jack Daniel’s® glaze.

**NEW LOADED CHICKEN NACHOS** cal. 1370
Tortilla strips layered with shredded chipotle chicken, black beans, white poblano queso, pico de gallo, pickled jalapenos, Cotija cheese and cilantro.

**NEW PHILLY CHEESESTEAK EGGROLLS** cal. 860
Crispy eggrolls filled with roast beef, peppers, onions and cheese. Served with craft beer-cheese dipping sauce.

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

**GREEN BEAN FRIES** cal. 990
Breaded and served with Cucumber-Wasabi 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
Shredded chipotle chicken, barbecue sauce, balsamic glaze, crispy bacon, cheddar, cilantro and red onion.

**Giant Onion Rings** cal. 1290
Breaded and served with BBQ Ranch.

**Chicken Quesadilla** cal. 1250
Crispy eggrolls filled with roast beef, peppers, onions and cheese. Drizzled with Ranch sour cream and topped with pico de gallo. Served with house-made guacamole and salsa.

**NEW BUCKET OF BONES** cal. 1570
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 DANIELS

Served with your choice of dressing: Ranch cal. 130 or Blue Cheese cal. 200.

Traditional cal. 640-960
Boneless cal. 640-960

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FRANK’S REDHOT is a trademark of Frank’s RedHot® Inc., McLeansboro, Illinois 62858. “[Frank’s RedHot](https://franksredhot.com) is a registered trademark used under license to TGI Friday’s Inc. FRANK’S REDHOT is a trademark exclusively of The Huy Fong Food Inc., Monrovia, CA 91016. Tabasco is a registered trademark exclusively of McIlhenny Company, Avery Island, Louisiana 70513. All rights reserved. © 2018 TGI Fridays Franchisor, LLC.”

The Fridays ™ Combo & Bud Light

Ask about our Endless Apps ™.
SIDE SALADS

HOUSE SALAD cal. 220
Romaine and kale, grape tomato, cucumber, mixed cheese and Asiago croutons with choice of dressing and a hot garlic breadstick.

CAESAR SALAD cal. 440
Romaine and kale, tossed in Caesar dressing. Topped with Parmesan and Romano cheeses, Asiago croutons and Parmesan crisps. Served with grilled lemon.

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

CAESAR SALAD WITH GRILLED CHICKEN cal. 830
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 GRILLED SALMON cal. 910
WITH 6 OZ. CENTER-CUT SIRLOIN* cal. 800

BBQ CHICKEN SALAD cal. 820
Grilled BBQ all-natural chicken, romaine and kale, green onion, tomato, black beans and corn, cucumber, red onion, cilantro, Monterey Jack, sharp cheddar, avocado, bacon and tortilla chips. Tossed in BBQ Ranch dressing and topped with Cajun-spiced onion strings.

MILLION DOLLAR COBB cal. 840
Grilled all-natural chicken, romaine and kale, avocado, tomato, chopped cage-free egg, smoked bacon, blue cheese, red onion, cucumber, Monterey Jack and sharp cheddar. Green Goddess dressing on the side.
WITH GRILLED SALMON cal. 950
WITH 6 OZ. CENTER-CUT SIRLOIN* cal. 800

SOUPS

FRENCH ONION SOUP cal. 310
Caramelized onions simmered in a rich sherry au jus topped with a crouton and melted Swiss cheese.

WHITE CHEDDAR BROCCOLI CHEESE SOUP cal. 280
A creamy blend of white cheddar cheeses with broccoli.

SOUP OF THE DAY cal. 150-500

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

*ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. 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. WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
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, Udi’s gluten-free bun or even green-style, served on crispy green lettuce leaves. Comes with plenty of seasoned fries or a side salad.

### PHILLY CHEESESTEAK BURGER*  cal. 1000
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

### JACK DANIEL’S BURGER*  cal. 1110
White cheddar, lettuce, red onion, tomatoes, pickles, hickory-smoked bacon and Jack Daniel’s® glaze.

### BACON CHEESE BURGER*  cal. 840
White cheddar, aged all-natural cheddar spread, lettuce, tomatoes, red onion, pickles, hickory-smoked bacon and Fridays® sauce.

### REALLY GOOD CHEESEBURGER*  cal. 820
White cheddar, lettuce, tomatoes, red onion, pickles and Fridays® sauce.

Go green-style (cal. 260 less) for no additional charge. Substitute a Beyond Meat patty (cal. add 70) on any burger or try a turkey patty (cal. 160 less) on any burger for no additional charge.

### BUFFALO WINGMAN’S BURGER*  cal. 920
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.

### TURKEY BURGER  cal. 530
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

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

Go green-style (cal. 260 less) for no additional charge. Substitute a Beyond Meat patty (cal. add 70) on any burger or try a turkey patty (cal. 160 less) on any burger for no additional charge.

### FRENCH DIP  cal. 900
Now Even Better
Sliced premium roast beef on a toasted artisan baguette with horseradish spread, Swiss cheese, roasted onions and au jus on the side.

### JACK DANIEL’S CHICKEN SANDWICH  cal. 1110
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.

### TURKEY + AVOCADO BLT  cal. 770
All-natural whole turkey breast slices, Swiss cheese, lettuce, tomato, bacon and avocado with pesto aioli on soft focaccia bread.

### MEDITERRANEAN SHRIMP NAAN  cal. 470
Grilled and chilled shrimp drizzled with balsamic glaze and served on naan bread with cucumber yogurt sauce, romaine and kale, garlic and basil tomato bruschetta and Cotija cheese.

### SOUTHERN FRIED CHICKEN SANDWICH  cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado and Jack 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.

### BACON CHEESE BURGER*  cal. 840
White cheddar, lettuce, red onion, tomatoes, pickles and Fridays® sauce.

### TURKEY BURGER  cal. 530
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

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

Go green-style (cal. 260 less) for no additional charge. Substitute a Beyond Meat patty (cal. add 70) on any burger or try a turkey patty (cal. 160 less) on any burger for no additional charge.

### FRENCH DIP  cal. 900
Now Even Better
Sliced premium roast beef on a toasted artisan baguette with horseradish spread, Swiss cheese, roasted onions and au jus on the side.

### JACK DANIEL’S CHICKEN SANDWICH  cal. 1110
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.

### TURKEY + AVOCADO BLT  cal. 770
All-natural whole turkey breast slices, Swiss cheese, lettuce, tomato, bacon and avocado with pesto aioli on soft focaccia bread.

### MEDITERRANEAN SHRIMP NAAN  cal. 470
Grilled and chilled shrimp drizzled with balsamic glaze and served on naan bread with cucumber yogurt sauce, romaine and kale, garlic and basil tomato bruschetta and Cotija cheese.

### SOUTHERN FRIED CHICKEN SANDWICH  cal. 930
Battered chicken breast, lettuce, tomato, pickles, avocado and Jack 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.

### BACON CHEESE BURGER*  cal. 840
White cheddar, lettuce, red onion, tomatoes, pickles and Fridays® sauce.

### TURKEY BURGER  cal. 530
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

### THE BEYOND MEAT CHEESEBURGER  cal. 890
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STEAKS & RIBS

**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. 1030/2520
- **BBQ Ribs** cal. 830/1980

**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 JACK DANIEL’S® glaze** cal. 910
- **Topped with Parmesan Butter** cal. 840

**NEW YORK STRIP®**
14 ounces of the quintessential American cut. Lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.

- **Topped with JACK DANIEL’S® glaze** cal. 1105
- **Topped with Parmesan Butter** cal. 985

**CHICKEN & SEAFOOD**

**DRAGON-GLAZE CHICKEN OR SALMON**
Sweet and spicy glazed chicken or salmon topped with a fresh mango pico de gallo. Served on a bed of jasmine rice and super veggies.

- **Get it with double vegetables instead of rice for all the flavor and only 430 calories or less.**

- **GRILLED ALL-NATURAL SALMON** cal. 720
- **FRIED SHRIMP** cal. 750

**NEW YORK STRIP®**
14 ounces of the quintessential American cut. Lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.

- **Topped with JACK DANIEL’S® glaze** cal. 1105
- **Topped with Parmesan Butter** cal. 985

**STEAK & SIRLOIN**
6 ounces of flavorful center-cut sirloin and six crispy shrimp. Served with mashed potatoes and lemon-butter broccoli.

- **Topped with JACK DANIEL’S® glaze** cal. 910
- **Topped with Parmesan Butter** cal. 840

**ADD-ONS**

- **Caesar Salad** cal. 440
- **Cheddar Mac and Cheese** cal. 630
- **Coleslaw** cal. 100
- **Crispy Brussels Sprouts** cal. 350
- **Super Veggies** cal. 350
- **House Salad** cal. 270-420
- **Jasmine Rice** cal. 420
- **Sweet Potato Fries** cal. 390

**NEW Dragon-Glaze Salmon**

- **NEW Lemon-Butter Broccoli** cal. 190
- **Mashed Potatoes** cal. 220
- **Seasoned Fries** cal. 210
- **Soup** cal. 150-500
- **Super Veggies** cal. 25
- **Sweet Potato Fries** cal. 390
LUNCH PAIRINGS

Monday – Friday / 11AM – 3PM

$7

AND PAIR IT WITH:
1/2 Turkey + Avocado BLT cal. 630,
Cheddar Mac and Cheese cal. 630 or
Soup cal. 150-500

$9

AND PAIR IT WITH:
JACK Sliders (2) cal. 860,
Chicken Quesadilla cal. 1250 or
Any Lunch-Sized Salad with Chicken
cal. 410-670

DESSERTS

NEW Red Velvet Sparkler Cake

RED VELVET SPARKLER CAKE cal. 1690
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 ice cream.

TENNESSEE WHISKEY CAKE cal. 670/1110
Half/Whole
Toffee cake, candied pecans, vanilla ice cream.
Butterscotch Jack Daniel’s® Whiskey sauce.

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

BROWNIE OBSESSION® cal. 720/1200
Half/Whole
A warm fudge brownie, vanilla ice cream,
caramel sauce and pecans.

NEW Toasted S’mores Extreme Shake

TOASTED S’MORES EXTREME SHAKE cal. 1430
All-natural ice cream mix, OREO® cookies, toasted
marshmallows, graham cracker, chocolate sauce, sprinkles,
whipped cream.

Get it Boozy with Smirnoff Vanilla and brandy
(cal. 1550).

RED VELVET EXTREME SHAKE cal. 1230
All-natural ice cream mix, red velvet cake, chocolate sauce,
marshmallows, strawberry, whipped cream.

Get it Boozy with Sailor Jerry Spiced Rum and Jim Beam
Bourbon (cal. 1300).

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

NEW Toasted S’mores Extreme Shake