PEOPLE
OF ALL STRIPES

From the very moment we opened our doors, we have brought people from all walks of life together — from servers, to bartenders, to hosts, cooks, managers and our Guests. TGI Fridays™ has always been a place where people feel free to be themselves, whoever they are. People enjoying food and drink that can’t be ignored. People making every moment, big or small, feel like a celebration. People letting their unique personalities flow. These are the people who make TGI Fridays a place like no other. People of All Stripes. They are the heartbeat of this place. They define every experience. They energize every table. They don’t just show up at TGI Fridays. THEY ARE TGI FRIDAYS. YOU ARE TGI FRIDAYS.

FOLLOW US ON SOCIAL MEDIA

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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. © 2019 TGI Fridays Franchisor, LLC
COCKTAILS

THE BFM — THE BEST FRIDAYS® MARGARITA cal. 200
Patrón Silver Tequila, Grand Marnier
Try it with Patrón Reposado cal. 200

ULTIMATE LONG ISLAND TEA cal. 220
Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, Coke®

ULTIMATE BLUEBERRY-POM LONG ISLAND TEA cal. 290
Skyy Vodka, Bacardi Rum, Bombay Gin, triple sec, blueberry, pomegranate, Sprite®

MANGO HENNY LEMONADE cal. 200
Hennnessy V.S Cognac, mango

ULTIMATE BLUEBERRY-POM LONG ISLAND TEA cal. 220
Bacardi Rum, lime, mint, strawberry, guava, passion fruit

BERRY SMASH cal. 160
Jim Beam Bourbon, mint, blackberry, raspberry

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

ISLAND BLISS cal. 190
New Amsterdam Gin, RumHaven Coconut, peach schnapps, Red Bull® Coconut Berry, Blue Curacao®

GREEN TEA SHOOTER cal. 140
Jameson Irish Whiskey, peach schnapps, sour, Sprite®

RICKEY REYNOLDS cal. 150
Aviation, St-Germain, blueberry, lime
“Oh Rickey, you’re so fine, you’re so fine, you blow my mind… Hey Rickey!! Made for maximum refreshment.”
Ryan Reynolds, Owner, Aviation American Gin

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

TRIED & TRUE
BLUE MOON BELGIAN WHITE
ANGRY ORCHARD CRISP APPLE CIDER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
PABST BLUE RIBBON 16 oz can
BUDWEISER
SAM ADAMS BOSTON LAGER
SIERRA NEVADA PALE ALE

BEYOND THE BORDER
GUINNESS DRAUGHT STOUT 14.9 oz can
CORONA PREMIER
CORONA EXTRA
HEINEKEN
DOS EQUIS LAGER ESPECIAL
MODELO ESPECIAL
STELLA ARTOIS
HEINEKEN O.O Zero Alcohol

GET CRAFTY
SAM ADAMS NEW ENGLAND IPA
LAGUNITAS IPA
NEW BELGIUM FAT TIRE
SAM ’76 LAGER
SAM ADAMS ROTATOR (varies by season)

FROM THE VINE

BUBBLES
LAMARCA Prosecco 187 mL cal. 130
Lemon - Green Apple - Smooth

WYCLIFF BRUT Sparkling Wine 6 oz cal. 150
Peach - Citrus - Refreshing

WHITES cal. 220
SEVEN DAUGHTERS Moscato
Apricot - Sweet Pear - Citrus

ECCO DOMANI Pinot Grigio
Citrus - Crisp Apple - Refreshing

DARK HORSE Chardonnay
Oak - Caramel - Smooth

KENDALL-JACKSON Chardonnay
Tropical Fruit - Vanilla - Smooth

ROSÉ 9 oz
CUPCAKE Rosé cal. 210
Strawberry - Watermelon - Refreshing

REDS cal. 220
14 HANDS Merlot
Red Cherry - Blackberry - Smooth

CANYON ROAD Cabernet Sauvignon
Raspberry - Rich - Velvety

JOSH CELLARS Cabernet Sauvignon
Cherry - Hazelnut - Dark Chocolate

BREWS

Ask your server for additional local wine listings.
WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.
ALSO AVAILABLE AS A 6 OZ POUR cal. 140-150 OR BY THE BOTTLE cal. 590-630

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS. SELECTIONS MAY VARY.
FREE SPIRITS

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

FRESHLY BREWED GOLD PEAK® ICED TEA
FREE refills

TROPICAL RASPBERRY TEA cat. 130
Raspberry, guava
cal. 170   cal. 70   cal. 150
FREE refills

FRESHLY BREWED COFFEE cat. 5
FRESHLY BREWED HOT TEA cat. 0

SIGNATURE SLUSHES
Made with Minute Maid Lemonade
FREE refills

STRAWBERRY LEMONADE cat. 150
BLUE RASPBERRY cat. 170
CHERRY LIMEADE cat. 200
RED BULL® PASSION SLUSH cat. 120-210

BUCKET OF BONES cat. 1570
Shareable portion of FRIDAYS® BIG RIBS with Signature Whiskey-Glaze, traditional wings tossed in Apple Butter BBQ sauce and seasoned fries.

WINGS
You pick the sauce & choice of Ranch cal. 130 or Blue Cheese cal. 200

TRADITIONAL cat. 640-960
BONELESS cat. 770-1090

WING SAUCES:

WHISKEY-GLAZE
Our signature sauce. Sweet and sassy with a dash of garlic & onions.

FRANK’S RedHot®
BUFFALO
Trust the original. Moderate heat with buttery flavor. You can’t go wrong.

APPLE BUTTER BBQ
Bold blend of smoky and sweet, with a hint of Apple Butter.

PARMESAN
A double punch of roasted garlic and Parmesan.

REAPER
Our spiciest sauce with onion, garlic & tomato and then the reaper comes in.

CHERRY LIMEADE

STRAWBERRY LEMONADE

RED BULL® ORIGINAL cat. 110
COCONUT BERRY cat. 160
SUGARFREE cat. 10
TROPICAL (YELLOW EDITION) cat. 120

FRIDAYS® FAMOUS WHISKEY GLAZE MADE WITH JACK DANIEL’S®
SPINACH & ARTICHOKE DIP
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-Romano. Served with marinara sauce.

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

TOSTADO NACHOS
cal. 1950
Crispy tortillas loaded with seasoned ground beef mixed with refried beans and melted cheese. Served with house-made guacamole, fire-roasted salsa and sour cream. Topped with spicy jalepeños.

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. 1090
Panko-crusted chicken breast strips tossed in our Signature Whiskey-Glaze and topped with sesame seeds.

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

FRIDAYS’ SIGNATURE WHISKEY-GLAZED SAMPLER
cal. 1880
Sampler to share with crispy shrimp, Whiskey-Glazed Sesame Chicken Strips and FRIDAYS’ BIG RIBS basted with our Signature Whiskey-Glaze.

FRIDAYS’ SIGNATURE WHISKEY-GLAZED SLIDERS
CHOOSE 2 cal. 590  CHOOSE 3 cal. 890  CHOOSE 4 cal. 1190
USDA Choice beef burgers, Signature Whiskey-Glaze, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce. Served with seasoned fries.

LOADED POTATO SKINS
cal. 1550
Introduced nearly 50 years ago, this classic keeps getting better with age. Made with crispy Maine-grown white potatoes topped with a layer of melted mozzarella, cheddar and crispy bacon. Served with Ranch sour cream topped with green onions.

GIANT ONION RINGS
cal. 1190
Served with BBQ Ranch.

SIZZLING QUESO CHIPS
cal. 1320
Fresh, crispy, house-made Cajun-spiced potato chips served over melted cheese. Topped with hot poblano queso, pico, jalepeños and cilantro.

CHICKEN QUESADILLA
cal. 1620
All Burgers are served with seasoned fries (cal. 320) or a side salad (cal. 330-510).

Add avocado (cal. 60) or bacon (cal. 70) to any burger for an additional charge.

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.

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

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THE BEYOND MEAT® CHEESEBURGER
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, pickles and Fridays™ sauce.

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

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

JOYSER
Quality Control
Dedham, MA

With each dish leaving the kitchen, Joyser strives to make our Guests happy and coming back for more. As his first job ever, Fridays™ has always felt like home. And it’s no wonder: His brother and cousin also work here. That’s taking #FridaysFamily to the next level!
SALADS

**CAESAR SALAD WITH GRILLED CHICKEN** cal. 780
Grilled chicken, romaine, Parmesan-Romano, Caesar dressing, Asiago croutons and Parmesan crisps.

**BBQ CHICKEN SALAD** cal. 990
Grilled chicken basted in Apple Butter BBQ sauce, mixed greens, sliced carrots, red cabbage, green onions, tomatoes, black beans, corn, cucumber, red onions, cilantro, Monterey Jack, cheddar, avocado, bacon and tortilla chips. Topped with Cajun-spiced crispy onion strings and served with BBQ Ranch dressing on the side.

**MILLION DOLLAR COBB** cal. 1020
Grilled chicken, mixed greens, sliced carrots, red cabbage, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Ranch dressing on the side.

**CHINESE CHICKEN SALAD** cal. 1180
Grilled chicken, citrus marinade, mixed greens, sliced carrots, red cabbage, green onions, mandarin oranges, roasted peanuts, sesame seeds, crispy noodles and Sesame Citrus dressing. Served with a fortune cookie.

**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

**HOUSE SALAD** cal. 270
Mixed greens, sliced carrots, red cabbage, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a warm garlic breadstick.

**CAESAR SALAD** cal. 500
Romaine, Parmesan-Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with a warm garlic breadstick.

**CHINESE CHICKEN SALAD**
Grilled chicken, citrus marinade, mixed greens, sliced carrots, red cabbage, green onions, mandarin oranges, roasted peanuts, sesame seeds, crispy noodles and Sesame Citrus dressing. Served with a fortune cookie.

SOUPS & SIDE SALADS

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<th><strong>SALADS</strong></th>
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| **HOUSE SALAD** cal. 270
Mixed greens, sliced carrots, red cabbage, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a warm garlic breadstick. | **FRENCH ONION SOUP** cal. 590
Caramelized onions simmered in au jus topped with a crouton and melted Swiss. |
| **SEASONAL SOUP** cal. 150-500 | **WHITE CHEDDAR BROCCOLI SOUP** cal. 280 |

CHINESE CHICKEN SALAD

Sandwiches are served with seasoned fries (cal. 320) or a side salad (cal. 330-510). Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.

**FRIDAYS’ SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH** cal. 1110
Grilled 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.

**BACON RANCH CHICKEN SANDWICH** cal. 690
Grilled chicken, Swiss, bacon, avocado, Ranch dressing, lettuce, tomato, pickles and red onions 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, pico, jalapeños and cilantro. Served with chile-lime sauce and seasoned fries.

**BAKED & EGG® CLUSER SANDWICH** cal. 1530
Hickory-smoked bacon, freshly cracked eggs, lettuce, tomatoes, American cheese and mayo on toasted brioche bread.

**BACON, EGG® & CHEESE TACOS** cal. 1340
Two warm flour tortillas with scrambled eggs, bacon, mixed cheese, onions, red & green bell peppers, spicy mayo made with TABASCO® Chipotle Pepper Sauce, pico, jalapeños and cilantro. Served with chile-lime sauce and seasoned fries.

**AVIATION 75**

Substitute chicken (for an additional charge) in any salad with your choice of:

**GRILLED SALMON** cal. +90

**BEYOND MEAT® PATTY** cal. +250

**6 OZ CENTER-CUT SIRLOIN** cal. -20
**SIZZLING CHICKEN & SHRIMP**

*SIZZLING FRIDAYS™ SIGNATURE WHISKEY-GLAZED FLAT IRON STEAK*

8 ounces of soy-marinated flat iron steak, served over melted cheese with onions, red & green bell peppers and mashed potatoes. Topped with Cajun-spiced crispy onion strings and served with Whiskey-Glaze on the side.

**SIZZLING STREET NOODLES**
cal. 1520

Sautéed shrimp, lo mein noodles, edamame, sugar snap peas, baby corn, red bell peppers, water chestnuts in a stir-fry sauce topped with chopped roasted peanuts, cilantro and sesame seeds. Served on a sizzling platter with a fortune cookie.

**SIZZLING CHICKEN & SHRIMP**
cal. 1270

Garlic-marinated chicken breasts and shrimp served with fettuccine tossed in Alfredo sauce & Parmesan-Romano. Served over melted cheese and topped with Parmesan-Romano, bacon and parsley.

**SIZZLING CHICKEN & CHEESE**
cal. 1180

Garlic-marinated chicken breasts served over melted cheese with onions, red & green bell peppers and mashed potatoes.

**SIZZLING FRIDAYS™ SIGNATURE WHISKEY-GLAZED FLAT IRON STEAK**
cal. 1380

8 ounces of soy-marinated flat iron steak, served over melted cheese with onions, red & green bell peppers and mashed potatoes. Topped with Cajun-spiced crispy onion strings and served with Whiskey-Glaze on the side.

**SIZZLING ALL-DAY OMELET***
cal. 1770

Sizzling omelet with eggs, onions, red & green bell peppers, mixed cheese, spinach, bacon and parsley. Served with chile-lime sauce and seasoned fries.

**SIZZLING CHICKEN & SHRIMP ALFREDO**
cal. 1720

Garlic-marinated chicken breasts and shrimp served with fettuccine tossed in Alfredo sauce & Parmesan-Romano. Served over melted cheese and topped with Parmesan-Romano, bacon and parsley.

**PASTAS**

**CAJUN SHRIMP & CHICKEN PASTA**
cal. 1600*

Sautéed chicken, shrimp, red bell peppers in a spicy Cajun Alfredo sauce, Parmesan-Romano and fettuccine. Served with a warm garlic breadstick.

**PERFECT WINE PAIRING:** Seven Daughters Moscato

**CHICKEN PARMESAN PASTA**
cal. 1850

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

**SHRIMP & LOBSTER PASTA**
cal. 1680


**PERFECT WINE PAIRING:** Kendall-Jackson Chardonnay

**CAJUN SHRIMP & CHICKEN PASTA**

**CAJUN SHRIMP & CHICKEN PASTA**

Eric truly “bleeds red and white” and his talent is like no other. But for him, bartending is all about making Fridays “the best corner bar in town.” With a toss of a bottle and a flick of the wrist, every drink he makes brings his legendary skills to life. His regulars call it “show time!”

- ERIC Bartender
  Concord, NH

*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.*

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

CHICKEN & SEAFOOD

DRAGON-GLAZE SALMON cal. 900
Sweet and spicy glazed salmon topped with a fresh mango pico. Served with lemon-butter broccoli on a bed of jasmine rice.

FRIED SHRIMP cal. 1110
Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.

PARMESAN-CRUSTED CHICKEN cal. 1010
Two grilled chicken breasts, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

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

SIMPLY GRILLED SALMON cal. 870

SIDES

Cheddar Mac and Cheese cal. 630
Coleslaw cal. 100
Fruit Cup cal. 50
Giant Onion Rings cal. 510
Jasmine Rice cal. 420

STEAKS & RIBS

FRIDAYS’ BIG RIBS
Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and basted with our Signature Whiskey-Glaze. Served with seasoned fries and coleslaw.
Half-Rack cal. 830
Full-Rack cal. 1220

FILET MIGNON cal. 750
8 ounces of the most tender and delicious cut of beef topped with our Signature Whiskey-Glaze. Served with mashed potatoes and lemon-butter broccoli.

CENTER-CUT SIRLOIN* & SHRIMP cal. 640
6 ounces of flavorful center-cut sirloin topped with Parmesan Butter and crispy fried shrimp with cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

CENTER-CUT SIRLOIN* cal. 640
6 ounces of flavorful center-cut sirloin topped with Parmesan Butter. Served with mashed potatoes and lemon-butter broccoli.

CHICKEN & SEAFOOD

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

SIMPLY GRILLED SALMON cal. 870

SIDES

Cheddar Mac and Cheese cal. 630
Coleslaw cal. 100
Fruit Cup cal. 50
Giant Onion Rings cal. 510
Jasmine Rice cal. 420

MAKE IT A COMBO

ADD Caesar Salad cal. 500
ADD Fridays’ Signature Whiskey-Glazed Sesame Chicken Strips cal. 390
ADD Fried Shrimp cal. 310
ADD Half-Rack Apple Butter BBQ Ribs cal. 390
ADD Half-Rack Whiskey-Glazed Ribs cal. 620
ADD House Salad cal. 330-510
ADD Choice Soup cal. 150-590

ADD Lemon-Butter Broccoli cal. 150
ADD Mashed Potatoes cal. 220
ADD Seasoned Fries cal. 320
ADD Sweet Potato Fries cal. 390

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*THE MEAT IS COOKED TO ORDER. WHETHER GRILLING OUT ON PREPARING FOOD AT HOME, CONSIDING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBorne ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
DESSERTS

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.

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

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

DRINK YOUR DESSERT
21 and up ONLY: contains alcohol.

IRISH COFFEE. cal. 180
Jameson Irish Whiskey, sugar, coffee, whipped cream.

MUDSLIDE cal. 550
Baileys Irish Cream, Kahlúa, Smirnoff Vodka, chocolate, ice cream.

STRAWBERRY SHORTCAKE cal. 510
Disaronno Amaretto, strawberry, ice cream.

LUE Team Member Experience - Dallas, TX
Lue is the keeper of all our stories. She builds our brand experience throughout the world by sharing how People of All Stripes make Fridays™ a place like no other. “No matter where I go – no matter the language, culture or the city, Fridays™ people share the same sense of fun, energy and passion for our Guests!”