



## **A PASSION FOR QUALITY. A PROMISE OF VALUE.**

**HANDCRAFTED DISHES, FRESH BURGERS, HAND-CUT VEGETABLES, FRESHLY BAKED BUNS AND MIXED & MUDDLED COCKTAILS. WE DO ALL THIS BECAUSE QUALITY IS THE ONLY WAY TO DELIVER VALUE. AND YOU DESERVE BOTH.**

*NEW Strawberry Henny  
& Peach Sangria*



*The BFM – The Best Fridays™ Margarita  
& Barbados Rum Punch*



*Patrón Cosmo 'Rita Shaker &  
Double Berry Mojito Shaker*



FR138 1015 s

# HANDCRAFTED COCKTAILS



**FAV** **ULTIMATE LONG ISLAND TEA**

Smirnoff Vodka, Bacardi Rum, Bombay Gin, triple sec, brandy, Fridays™ original sweet & sour, Coke®, fresh lemon

**New** **ULTIMATE BLUEBERRY-POM LONG ISLAND TEA**

Skyy Infusions Pacific Blueberry Vodka, Bombay Gin, Bacardi Rum, triple sec, blueberries, pomegranate, lime juice, fresh lemon, pure cane sugar, Sprite®

**GREY GOOSE COOLER**

Grey Goose Vodka, St. Germain, peach purée, fresh lime, lemon juice, pure cane sugar, fresh basil, Sprite®

**New** **BLOOD ORANGE COOLER**

Skyy Infusions Blood Orange Vodka, pineapple juice, raspberries, organic agave, lime juice, lemon juice, ginger ale, orange twist

**New** **CROWN APPLE COOLER**

Crown Royal Regal Apple Whisky, Crown Royal Canadian Whisky, pomegranate, organic agave, lime juice, lemon juice, club soda, fresh apple

**PEACH HONEY SMASH**

Jack Daniel's Whiskey, Jack Daniel's Tennessee Honey, fresh mint, peach, citrus juices

**DOUBLE BERRY MOJITO SHAKER**

Bacardi Rum, fresh mint, lime & strawberries, raspberries, lemon juice, pure cane sugar

**BARBADOS RUM PUNCH**

Mount Gay Eclipse Rum, mango, passion fruit & strawberry purées, lime juice, lemon juice, pure cane sugar, Sprite®, Angostura bitters, orange twist

**New** **STRAWBERRY HENNY**

Hennessy VS Cognac, Grand Marnier, fresh strawberry, lime juice, lemon juice, pure cane sugar

**New** **ULTIMATE CASAMIGOS STRAWBERRY 'RITA**

Casamigos Blanco Tequila, Cointreau, fresh strawberries, organic agave, fresh lime, lemon juice

*Also Available: Ultimate Casamigos Spicy 'Rita made with fresh jalapeños*

**THE BFM – THE BEST FRIDAYS™ MARGARITA**

Patrón Silver Tequila, Grand Marnier, organic agave, fresh lime, lemon juice

*Also available with Patrón Reposado Tequila*

**PATRÓN COSMO 'RITA SHAKER**

Patrón Silver Tequila, triple sec, fresh lime, lemon juice, pure cane sugar, cranberry juice, orange slice

*Also available with Patrón Reposado Tequila*

**PINK PUNK MARTINI**

Skyy Vodka, cotton candy, cranberry juice, pineapple juice, fresh lime

**FRIDAYS™ LIGHT COSMO COOLER**

Absolut Citron Vodka, cranberry juice, lime juice, lemon juice, pure cane sugar, fresh cucumber

**RUBY RED GREYHOUND**

Deep Eddy Ruby Red Grapefruit Vodka, Ocean Spray ruby red grapefruit juice, fresh lime

**FAV** **FRESH STRAWBERRY MULE**

Tito's Handmade Vodka, Fever-Tree Ginger Beer, muddled strawberries, organic agave, lime juice, lemon juice, lemon-ginger sugar rim

**PEACH SANGRIA**

Seven Daughters Moscato, St. Germain, Hendrick's, peach, clover honey, lime juice, lemon juice, pure cane sugar, fresh strawberries

**BERRY SANGRIA**

Apothic Red Blend, Seven Daughters Moscato, Mount Gay Eclipse Rum, Aperol, blackberries, lime juice, lemon juice, pure cane sugar

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

**FAV** = HOUSE FAVORITE

**Drink Responsibly.**  
Drive Responsibly.

Dos Equis Lager Especial



FR138 1015 s



# ICE COLD BEER

## CRAFTS, DRAFTS & BOTTLES

### ON TAP

<b>YUENGLING LAGER</b> <i>Amber Lager, 4.4%</i>	Pottsville, PA
<b>SAM ADAMS REBEL IPA</b> <i>American IPA, 6.5%</i>	Boston, MA
<b>SAM ADAMS SEASONAL</b> <i>Varies by Season</i>	Boston, MA
<b>BLUE MOON BELGIAN WHITE</b> <i>Witbier, 5.4%</i>	Golden, CO
<b>BUD LIGHT</b> <i>American Light Lager, 4.2%</i>	St. Louis, MO
 <b>STELLA ARTOIS</b> <i>European Pale Lager, 5%</i>	Belgium
<b>DOS EQUIS LAGER ESPECIAL</b> <i>Mexican Lager, 4.3%</i>	Mexico

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS.

### BOTTLES & CANS

<b>LAGUNITAS IPA</b> <i>American IPA, 6.2%</i>	Petaluma, CA
<b>SIERRA NEVADA PALE ALE</b> <i>American Pale Ale, 5.6%</i>	Chico, CA
 <b>WIDMER BROTHERS OMISSION</b> <i>American Pale Ale, 5.8%</i>	Portland, OR
<b>COORS LIGHT</b> <i>American Light Lager, 4.2%</i>	Golden, CO
<b>PABST BLUE RIBBON</b> <i>16 oz. can, American Lager, 4.7%</i>	Milwaukee, WI
<b>MILLER LITE</b> <i>American Light Lager, 4.2%</i>	Milwaukee, WI
<b>BUDWEISER</b> <i>American Lager, 5%</i>	St. Louis, MO
<b>MICHELOB ULTRA</b> <i>American Ultra-Light Lager, 4.2%</i>	St. Louis, MO
 <b>ANGRY ORCHARD CRISP APPLE CIDER</b> <i>Hard Cider, 5%</i>	Cincinnati, OH
<b>SAM ADAMS BOSTON LAGER</b> <i>Vienna Lager, 4.9%</i>	Boston, MA
<b>HEINEKEN</b> <i>European Pale Lager, 5%</i>	Netherlands
<b>HEINEKEN LIGHT</b> <i>European Light Lager, 3.3%</i>	Netherlands
<b>GUINNESS DRAUGHT STOUT</b> <i>14.9 oz. can, Irish Dry Stout, 4.2%</i>	Ireland
<b>NEWCASTLE BROWN ALE</b> <i>English Brown Ale, 4.7%</i>	England
 <b>CORONA EXTRA</b> <i>Mexican Lager, 4.6%</i>	Mexico
<b>CORONA LIGHT</b> <i>Mexican Light Lager, 4.1%</i>	Mexico
<b>MODELO ESPECIAL</b> <i>Mexican Lager, 4.4%</i>	Mexico



*LaMarca Prosecco, La Crema Chardonnay & J. Lohr Cabernet Sauvignon*



*Tropical Raspberry Tea  
& Strawberry Passion Fruit Tea*

*Triple Berry Smoothie  
& Mango Passion Smoothie*

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# WINE



## WHITE

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
<b>LA CREMA</b> Chardonnay Sonoma Coast, California	\$10.00	\$16.00	\$38.50
<b>KENDALL-JACKSON</b> Chardonnay - California	\$11.25	\$15.25	\$39.00
<b>BAREFOOT</b> Chardonnay - California	\$6.25	\$8.25	\$19.50
<b>BERINGER</b> White Zinfandel - California	\$8.00	\$10.75	\$23.75
<b>ECCO DOMANI</b> Pinot Grigio - Italy	\$8.75	\$11.50	\$26.00
<b>SEVEN DAUGHTERS</b> Moscato - Italy	\$9.50	\$12.75	\$28.50
<b>KIM CRAWFORD</b> Sauvignon Blanc - New Zealand	\$14.00	\$18.75	\$42.00

## RED

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
<b>J. LOHR</b> Cabernet Sauvignon Paso Robles, California	\$15.00	\$20.00	\$45.00
<b>DARK HORSE</b> Cabernet Sauvignon - California	\$7.00	\$9.50	\$21.00
<b>LITTLE BLACK DRESS</b> Merlot - California	\$7.50	\$9.75	\$22.00
<b>ALAMOS</b> Malbec - Argentina	\$8.50	\$11.50	\$25.50
<b>APOTHIC</b> Red Blend - California	\$9.00	\$12.00	\$27.00
<b>MARK WEST</b> Pinot Noir - California	\$8.00	\$9.00	\$30.00

## PREMIUM BOTTLE SELECTIONS

**SANTA MARGHERITA**  
Pinot Grigio - Italy

\$55.00

**MEIOMI**

Pinot Noir - California

\$32.00

**RODNEY STRONG**

Cabernet Sauvignon  
Sonoma County, California

\$59.00

## SPARKLING & CHAMPAGNE

**LAMARCA**  
Prosecco - Italy

\$10.00  
(187 mL)

**DOM PÉRIGNON**  
Champagne - France

\$199.00  
(750 mL)

**VEUVE CLICQUOT**  
Champagne - France

\$100.00  
(750 mL)

# HANDCRAFTED & ALCOHOL-FREE

### STRAWBERRY PASSION FRUIT TEA

Freshly brewed black tea, fresh strawberries, passion fruit purée, organic agave, lime juice, fresh lemon

### TROPICAL RASPBERRY TEA

Freshly brewed black tea, raspberries, guava purée, organic agave, lime juice, fresh lemon

### FRESHLY BREWED BLACK ICED TEA

### SIGNATURE SLUSHES

Strawberry Lemonade  
Mango Peach Lemonade  
Blue Raspberry

Free refills on all Slushes excluding Red Bull®

### RED BULL SLUSHES

Red Bull® Passion Slush  
Ruby Red Bull® Slush

## TGI SMOOTHIES EST 1984

### STRAWBERRY BANANA SMOOTHIE

Cream of coconut, pineapple juice, grenadine, fresh strawberry & banana

### TRIPLE BERRY SMOOTHIE

Raspberries, blackberries, fresh strawberries, cranberry juice, organic agave, lime juice, lemon juice

### MANGO PASSION SMOOTHIE

Mango and passion fruit purées combine with organic agave, fresh lime, lemon juice



Also available in Sugar Free & Yellow Edition (Tropical)

IF YOU HAVE A SPECIFIC FOOD ALLERGY OR A SPECIAL REQUEST, PLEASE ASK WITH A MANAGER. CHILDREN'S MENU AVAILABLE FOR KIDS 12 AND YOUNGER.

**F.A.V.** = HOUSE FAVORITE

*NEW Apps All Around*



*Tuscan Spinach Dip*



*BBQ Chicken Flatbread*



FR138 1015 2409





# STARTERS

## NEW APPS ALL AROUND

We don't just live by appetizers alone. We share them, too.

### YOU CHOOSE 3:

Pick 3 \$19.80

*Pick one:* Boneless or traditional wings tossed in your choice of sauce.

*Then choose from:* Crispy Green Bean Fries, Mozzarella Sticks, Loaded Potato Skins, Pan-Seared Pot Stickers or Warm Pretzels with Craft Beer-Cheese Dipping Sauce.



### SESAME JACK™ CHICKEN STRIPS

\$12.00

Panko-crusted chicken breast strips tossed in a Jack Daniel's® glaze.



### AHI TUNA\* CRISPS

\$11.00

Blackened Ahi tuna slices on tortilla chips with house-made guacamole, jalapeños, Sriracha sauce and Avocado Vinaigrette. Drizzled with Cucumber-Wasabi Ranch.



### TUSCAN SPINACH DIP

\$10.00

Spinach, artichoke hearts, sautéed onions and bell peppers blended with Parmigiano and Romano cheeses. Served hot with crisp tostada chips.

### WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE

\$8.70

Garnished with crispy applewood-smoked bacon and green onions.



### JACK™ SLIDERS\*

\$9.50

TWO fresh USDA Choice beef burgers topped with Jack Daniel's® glaze, cola onions, melted provolone cheese and chipotle mayo.

### PAN-SEARED POT STICKERS

\$10.20

Steamed, pan-seared pork dumplings with Szechwan dipping sauce.

### JACK DANIEL'S® SAMPLER

\$19.20

Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and glazed baby back pork ribs basted with our famous Jack Daniel's® glaze.

### LOADED POTATO SKINS

\$11.00

Melted cheddar topped with crispy applewood-smoked bacon. Served with green onion sour cream.

### MOZZARELLA STICKS

\$10.00

Golden mozzarella blended with Asiago then topped with Parmesan and Romano cheeses. Served with marinara sauce.

### CRISPY GREEN BEAN FRIES

\$9.30

Breaded and served with Cucumber-Wasabi Ranch.



### BACON-WRAPPED STUFFED JALAPEÑOS

\$11.00

Roasted jalapeño peppers wrapped with bacon and stuffed with Asiago, Parmesan and slow-cooked beef, basted with Jack Daniel's® glaze.

### TOSTADO NACHOS

\$11.00

Crispy tortillas loaded with refried beans, seasoned ground beef and melted cheese. Served with salsa, sour cream, house-made guacamole and jalapeños.

### SPINACH FLORENTINE FLATBREAD

\$10.20

Spinach, artichoke heart, Monterey Jack, Parmesan & Romano cheeses, tomatoes, garlic, fresh basil, crushed red pepper & oregano.

### BBQ CHICKEN FLATBREAD

\$10.50

Pulled all-natural chicken breast, chipotle barbecue sauce, Monterey Jack cheese, cheddar, cilantro, hand-cut red peppers and red onion.

# WINGS

From classic to adventurous, you make the call. Our famous wings, traditional or boneless, now with styles that go way beyond Buffalo.

- Boneless

\$12.20

- Traditional

\$12.00

## SPICY

Buffalo

*Traditional and Classic.*

Sriracha Buffalo

*Traditional kicked up a notch with spicy Sriracha pepper.*

Ghost Pepper

*Hotter than Hot then topped with freshly sliced jalapeños.*

## SIGNATURE

Memphis BBQ

*Tangy Tennessee barbecue sauce & sweet Memphis rub.*

PB&J

*Spicy-sweet Thai peanut sauce and Habanero jelly topped with fresh cilantro.*

Garlic Parmesan

*Mild and creamy with sharp garlic & Parmesan.*

## SWEET

Cider Glaze

*Sweet cider glaze with a hint of cayenne heat.*

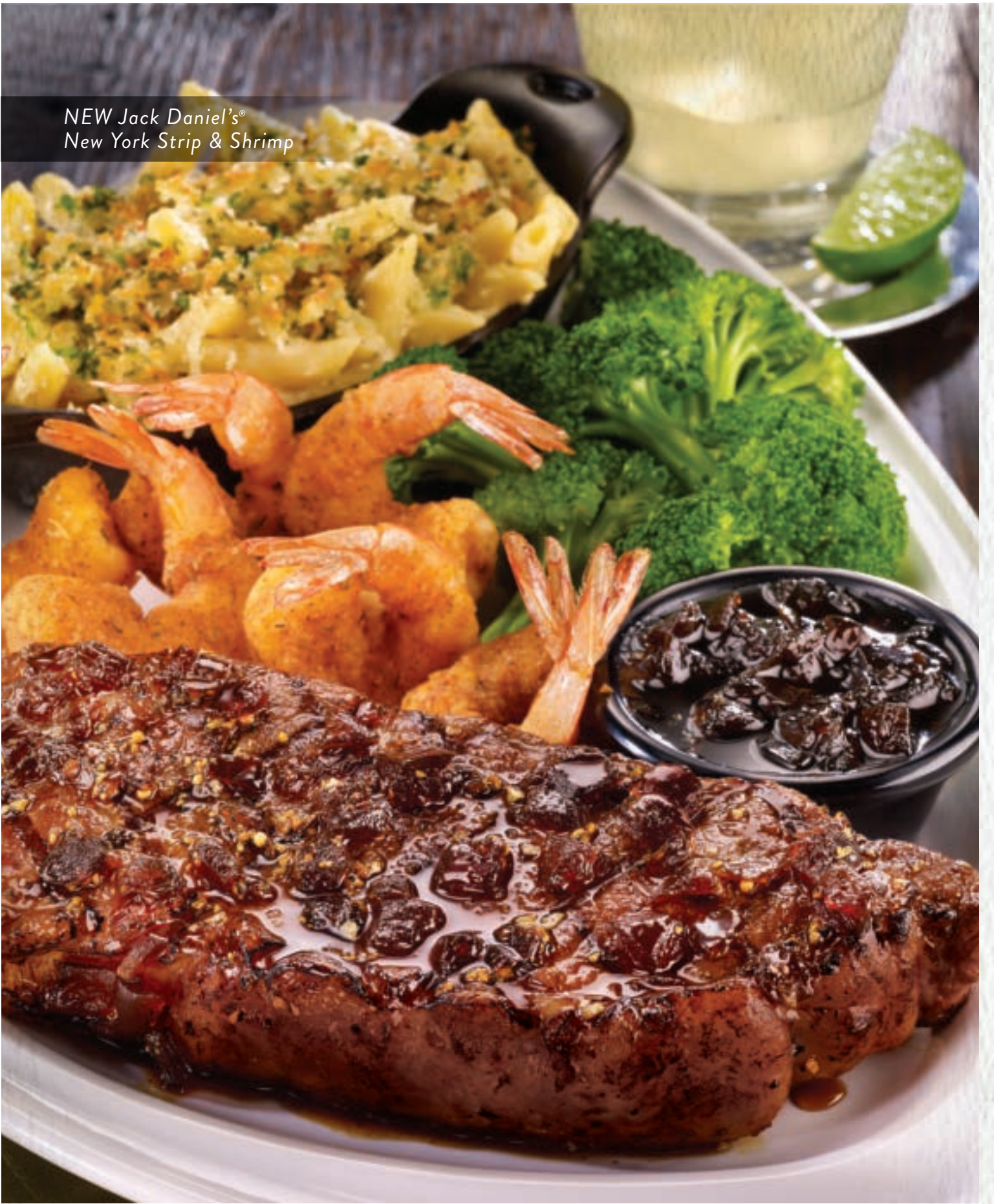
Miso

*Asian soy miso glaze with sesame and crushed red pepper.*

= HOUSE FAVORITE

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

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.



*NEW Jack Daniel's®  
New York Strip & Shrimp*



*Jack Daniel's® Chicken & Shrimp*



*Jack Daniel's® Ribs & Shrimp*

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# JACK DANIEL'S GRILL

## FRESH STEAKS, ALL-NATURAL CHICKEN AND CAJUN-SPICED SHRIMP

Our legendary glaze seasoned with hickory-smoked sea salt to bring out more of that smoky Jack Daniel's® flavor. Fresh USDA Choice steaks or all-natural chicken, fire-grilled and topped with our Jack Daniel's® glaze. Served with two choice sides.

**New** **JACK DANIEL'S®  
NEW YORK STRIP\* & SHRIMP** \$27.50  
The quintessential American cut, lightly marbled and exceptionally tender paired with crispy Cajun-spiced shrimp.

**New** **JACK DANIEL'S® NEW YORK STRIP\*** \$23.50

**JACK DANIEL'S® FLAT IRON\* & RIBS** \$25.50  
A hand-trimmed 8 ounce top blade steak with deep, rich flavor paired with half-rack of ribs.

**JACK DANIEL'S® FLAT IRON\*** \$17.00

**FAV** **JACK DANIEL'S® RIB-EYE\* & SHRIMP** \$25.99  
10 ounces of our most tender cut with generous marbling and succulent flavor paired with crispy shrimp.

**JACK DANIEL'S® RIB-EYE\*** \$22.50

### MAKE YOUR STEAK EVEN BETTER:

**ADD HALF-RACK OF JACK DANIEL'S® RIBS FOR** \$8.50

**ADD CRISPY JACK DANIEL'S® SHRIMP FOR** \$4.00

## RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and basted in Jack Daniel's® glaze. Served with seasoned fries and coleslaw.

**FAV** **JACK DANIEL'S® RIBS & SHRIMP** \$25.99  
Full-rack of ribs paired with crispy Cajun-spiced shrimp.

**JACK DANIEL'S® RIBS** \$22.50

**JACK DANIEL'S® CHICKEN & SHRIMP** \$20.50  
All-natural chicken breast paired with crispy shrimp.

**JACK DANIEL'S® CHICKEN** \$17.50  
Two all-natural chicken breasts.

**JACK DANIEL'S® MIXED GRILL** \$22.50  
Choose two different Jack Daniel's® Entrées:  
– Crispy Shrimp  
– Half-Rack of Ribs  
– All-Natural Chicken

## CHOICE SIDES

Mashed Potatoes • Cheddar Mac & Cheese  
Seasoned Fries • Sweet Potato Fries  
Parmesan Steak Fries • Jasmine Rice Pilaf  
Fresh Broccoli • Fresh Spinach  
Coleslaw • Tomato Mozzarella Salad



ENJOY J. LOHR CABERNET SAUVIGNON WITH JACK DANIEL'S GRILL® ENTRÉES.

### STEAK COOKING TEMPERATURES

<b>RARE</b> COOL RED CENTER	<b>MEDIUM RARE</b> WARM RED CENTER	<b>MEDIUM</b> HOT PINK CENTER	<b>MEDIUM WELL</b> SLIGHTLY PINK CENTER	<b>WELL DONE</b> NO PINK
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### GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for an additional charge.

**FAV** = HOUSE FAVORITE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.



*Memphis-Rubbed Ribs*



*NEW Bourbon Barrel Mahi Mahi*



*Rib-Eye*

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# FROM THE GRILL

## **GS** RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled with your choice of sauce or rub. Served with seasoned fries and coleslaw.



## MEMPHIS-RUBBED RIBS

\$22.50

A full-rack of baby back ribs glazed with BBQ sauce, then rubbed in our sweet Memphis rub of brown sugar, chipotle pepper, garlic and onion.

## BABY BACK RIBS

Basted in Tennessee BBQ sauce then fire-grilled.

– Full-Rack

\$22.50

– Half-Rack

\$13.50



## FRESH STEAKS

Fresh USDA Choice steaks, seasoned with hickory-smoked sea salt, hand-trimmed and fire-grilled to order. Topped with garlic Parmesan butter and served with two choice sides – that's how we do steaks the Fridays™ way.



## 10 OZ. NEW YORK STRIP\* & MEMPHIS-RUBBED RIBS

\$30.50

The quintessential American cut, lightly marbled and exceptionally tender paired with half-rack of Memphis-rubbed ribs.



## 10 OZ. NEW YORK STRIP\*

\$22.50

## FLAT IRON\* & LANGOSTINO LOBSTER TOPPING

\$22.00

A hand-trimmed 8 ounce top blade steak with deep, rich flavor topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce.

## FLAT IRON\*

\$17.00



## RIB-EYE\* & BABY BACK RIBS

\$30.50

10 ounces of our most tender cut with generous marbling and succulent flavor paired with half-rack of baby back ribs.

## RIB-EYE\*

\$22.50

### MAKE YOUR STEAK EVEN BETTER:

ADD HALF-RACK OF BABY BACK RIBS FOR

\$8.50

ADD HALF-RACK OF MEMPHIS-RUBBED RIBS FOR

\$8.50

ADD LANGOSTINO LOBSTER TOPPING FOR

\$5.00

### STEAK COOKING TEMPERATURES

RARE  
COOL RED CENTER

MEDIUM RARE  
WARM RED CENTER

MEDIUM  
HOT PINK CENTER

MEDIUM WELL  
SLIGHTLY PINK CENTER

WELL DONE  
NO PINK



APHOTHIC RED BLEND PAIRS WELL WITH STEAKS & RIBS.

### GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for an additional charge.

**FAV** = HOUSE FAVORITE

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

## CHICKEN



## BOURBON BARREL CHICKEN

\$17.50

Fresh all-natural chicken breast seasoned with hickory-smoked sea salt fire-grilled over bourbon-soaked planks to bring out a smoky vanilla sweetness. Served with two choice sides.

## SIZZLING CHICKEN & SPINACH

\$17.50

Miso-glazed all-natural chicken, fire-grilled and served sizzling over a bed of fresh spinach, roasted yellow squash, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato mozzarella salad. UNDER 500 CALORIES

## SEAFOOD



## GRILLED NORWEGIAN SALMON WITH LANGOSTINO LOBSTER

\$20.50



Perfectly seasoned with hickory-smoked sea salt and topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce. Served with two choice sides.



## BOURBON BARREL MAHI MAHI

\$21.00

Perfectly seasoned with hickory-smoked sea salt fire-grilled over bourbon-soaked planks for a smoky vanilla sweetness that brings out the natural flavor in every bite. Served with two choice sides.

## CHOICE SIDES

Mashed Potatoes • Cheddar Mac & Cheese  
Seasoned Fries • Sweet Potato Fries  
Parmesan Steak Fries • Jasmine Rice Pilaf

Fresh Broccoli • Fresh Spinach  
Coleslaw • Tomato Mozzarella Salad

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.



Sizzling Chicken & Shrimp



Fridays™ Shrimp



Cajun Shrimp & Chicken Pasta

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# FEATURED ENTREES

**FAV** **CAJUN SHRIMP & CHICKEN PASTA** **\$19.00**  
 Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine ribbons in a spicy Cajun Alfredo sauce.

**BRUSCHETTA CHICKEN PASTA** **\$16.50**  
 Fettuccine tossed in garlic, basil and Roma tomato marinara. Topped with strips of garlic-marinated all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings.

**FRIDAYS™ SHRIMP** **\$16.00**  
 A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.

**PARMESAN-CRUSTED CHICKEN** **\$12.00**  
 All-natural chicken served with cheddar mac & cheese and a side of fresh tomato mozzarella salad.

**CRISPY CHICKEN FINGERS** **\$13.50**  
 Crispy and golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries.

## SIZZLING

**FAV** **SIZZLING CHICKEN & SHRIMP** **\$18.00**  
**GS** Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes.

**GS** **SIZZLING CHICKEN & CHEESE** **\$16.50**  
 Garlic-marinated all-natural chicken breast served over melted cheese with onions, peppers and creamy mashed potatoes.



LAMARCA PROSECCO PAIRS WELL WITH CHICKEN & SEAFOOD.

### GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for an additional charge.



= HOUSE FAVORITE



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

All-American Stacked Burger  
& NEW Smoke Stacked Burger

FRESHLY  
**BAKED**  
BUNS



Jack Daniel's® Burger



French Dip



FR138 1015 S





# HANDCRAFTED BURGERS

Handcrafted and fresh, but you'd better use two hands.

## FRESH BURGERS SERVED ON FRESHLY BAKED BUNS

Grilled 100% USDA Choice burgers with crisp iceberg lettuce, vine ripened tomato, pickles and onion unless otherwise indicated. Served with seasoned fries. Substitute sweet potato fries for an additional \$1.00

## STACKED

### ALL-AMERICAN STACKED BURGER\* \$16.20

Melted sharp cheddar cheese, onion bacon jam and Asiago & Parmesan spread between two fresh burgers with Thousand Island dressing and peppered bacon.

### *New* SMOKE STACKED BURGER\* \$16.20

Beer-braised sausage & onions, Asiago & cheddar between two fresh hickory-smoked burgers with sweet Memphis seasoning, melted sharp cheddar, Tennessee BBQ sauce, BBQ ranch aioli, applewood-smoked bacon and coleslaw.

### *New* SICILIAN STACKED BURGER\* \$16.50

Crisp, golden mozzarella between two fresh burgers, with a pepperoni spiced marinara, spicy vegetables and Asiago & Parmesan cheeses. Topped with garlic & basil bruschetta and provolone.

## SIGNATURE

### **FAV** JACK DANIEL'S® BURGER\* \$14.50

Signature Jack Daniel's® glaze, applewood-smoked bacon and melted provolone cheese.

### **GS** CLASSIC CHEESEBURGER\* \$13.20

Classic fire-grilled burger topped with melted American cheese.

### **GS** TURKEY BURGER \$13.20

Seasoned ground all-natural turkey patty topped with classic garnishes.

### SEDONA BLACK BEAN BURGER \$13.00

Spicy black bean patty topped with chipotle mayo, melted Monterey Jack and cheddar, balsamic-glazed onions and sliced avocado.

### NEW YORK CHEDDAR & BACON BURGER\* \$14.30

Sharp New York cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish.

*Substitute a well-seasoned grilled ground turkey or black bean patty on any Signature Burger or Your Call Burger at no extra charge.*

## NEW YOUR CALL BURGER\*

Grilled 100% USDA Choice beef and a freshly baked bun with lettuce, tomato, pickle and onion. The rest is up to you. \$16.50

*Pick a cheese, pick a spread then select two signature toppings.*

- 1. Choose your cheese:** Swiss, Provolone, New York Cheddar, American, Monterey Jack, Crumbled Bleu, Beer-Cheese
- 2. Choose your spread:** Mayo, Chipotle Mayo, Sriracha Mayo, Thousand Island, Jack™ Mayo, Chow-Chow Relish
- 3. Choose 2 toppings:** Bacon, Peppered Bacon, Onion-Bacon Jam, Balsamic-Grilled Onions, Roasted Mushrooms, Avocado, Guacamole, Fresh Jalapeños, Crispy Cajun Onions, Pepperoni-Spiced Marinara

## HANDHELDS

Served with your choice of seasoned fries or side salad. Substitute sweet potato fries for an additional \$1.00

### JACK DANIEL'S® CHICKEN SANDWICH \$12.80

Grilled all-natural chicken breast seasoned with hickory-smoked sea salt. Topped with Jack Daniel's® glaze, applewood-smoked bacon, mixed cheese, Cajun-spiced fried onion strings, lettuce, vine ripened tomato, pickles and Jack Daniel's® mayo. Served on a freshly baked bun.

### ROTISSERIE CHICKEN SALAD SANDWICH \$11.20

Pulled rotisserie chicken with Italian herb mayo, celery, red onions, chopped sea-salted almonds, dried cranberries and pickles. Served on toasted multi-grain bread with freshly chopped romaine and vine ripened tomato.

### **FAV** FRENCH DIP \$13.50

Sliced Prime Rib in a mushroom stout sauce on a freshly baked toasted baguette with horseradish spread, Swiss cheese, balsamic onions and au jus on the side.

### CALIFORNIA CLUB \$12.50

Smoked turkey breast, applewood-smoked bacon, ham and Monterey Jack cheese on a freshly baked toasted baguette with freshly chopped romaine, tomatoes, avocado and mayo.

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

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER.

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*Pecan-Crusted Chicken Salad*





# SOUPS AND SALADS

- |            |  |                |            |  |                |
|------------|--|----------------|------------|--|----------------|
| <b>FAY</b> | <b>PECAN-CRUSTED CHICKEN SALAD</b>   | <b>\$12.80</b> | <b>GS</b>  | <b>GRILLED CHICKEN COBB SALAD</b>  | <b>\$12.50</b> |
|            | Warm, crispy pecan-crust chicken breast served over mixed greens with kale tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and bleu cheese.                |                |            | Grilled all-natural chicken breast served over freshly chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, applewood-smoked bacon and crumbled bleu cheese with your choice of dressing. Drizzled with balsamic glaze.   |                |
| <b>GS</b>  | <b>CHIPOTLE YUCATAN CHICKEN SALAD</b>  | <b>\$11.80</b> | <b>New</b> | <b>BLACKENED AHI TUNA* COBB SALAD</b>  | <b>\$16.50</b> |
|            | Roasted pulled all-natural 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. |                |            | <b>GRILLED NORWEGIAN SALMON COBB SALAD</b>   | <b>\$16.50</b> |
|            |  |                |            | <b>FLAT IRON 4 OZ. STEAK* COBB SALAD</b>   | <b>\$17.50</b> |
|            | <b>CHICKEN CAESAR SALAD</b>  | <b>\$12.99</b> | <b>GS</b>  | <b>SEASONAL HARVEST APPLE CHICKEN SALAD</b>  | <b>\$15.50</b> |
|            | Grilled all-natural chicken breast seasoned with hickory-smoked sea salt served over freshly chopped romaine and kale tossed in a classic Caesar dressing with shaved Parmesan and foccacia croutons.        |                |            | Grilled all-natural chicken seasoned with hickory-smoked sea salt served over mixed greens with kale and topped with goat cheese, green apples, sea-salted chopped almonds and a mix of crunchy rice noodles, dried apricots and pumpkin seeds. Drizzled with Pomegranate Vinaigrette. |                |
| <b>New</b> | <b>BLACKENED AHI TUNA* CAESAR SALAD</b>  | <b>\$13.50</b> |            | <b>SEASONAL HARVEST APPLE BLACKENED AHI TUNA* SALAD</b>  | <b>\$16.50</b> |
|            | <b>GRILLED NORWEGIAN SALMON CAESAR SALAD</b>   | <b>\$16.50</b> |            | <b>SEASONAL HARVEST APPLE GRILLED NORWEGIAN SALMON SALAD</b>   | <b>\$16.50</b> |
|            | <b>FLAT IRON 4 OZ. STEAK* CAESAR SALAD</b>   | <b>\$17.50</b> |            | <b>SEASONAL HARVEST APPLE FLAT IRON 4 OZ. STEAK* SALAD</b>   | <b>\$17.50</b> |

 SEVEN DAUGHTERS MOSCATO PAIRS WELL WITH OUR FRESH SALADS.

## SOUPS & SIDE SALADS

- |           |   |               |
|-----------|---|---------------|
| <b>GS</b> | <b>CLASSIC WEDGE SALAD</b>  | <b>\$5.00</b> |
|           | Crisp iceberg wedge with applewood-smoked bacon, diced tomato, crumbled bleu cheese and Bleu Cheese dressing.   |               |
|           | <b>HOUSE SALAD</b>  | <b>\$5.00</b> |
|           | Freshly chopped romaine, red cabbage, grape tomato, cucumber, mixed cheese and focaccia croutons with choice of dressing and a hot garlic breadstick. |               |
|           | <b>FRENCH ONION SOUP</b>  | <b>\$6.00</b> |
|           | <b>WHITE CHEDDAR BROCCOLI CHEESE SOUP</b>   | <b>\$6.00</b> |
|           | <b>SOUP OF THE DAY</b>  | <b>\$6.00</b> |

## SALAD DRESSINGS

Avocado Vinaigrette • Balsamic Vinaigrette  
 Bleu Cheese • Caesar • Honey Mustard  
 Low Fat Balsamic Vinaigrette  
 Pomegranate Vinaigrette • Ranch  
 Thousand Island

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*Jack Daniel's® Burger*



FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK. PLEASE FEEL FREE TO RAISE OR LOWER THIS GRATUITY AT YOUR DISCRETION.  
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.  
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