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.

*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.

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 on 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.
Cocktails

NEW BERRY SMASH

PINK PUNK MARTINI

NEW MANGO HENNY LEMONADE

Beer

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

Crisp & Balanced
BUD LIGHT
MILLER LITE AND/OR COORS LIGHT
CORONA PREMIER
MICHELOB ULTRA
PABST BLUE RIBBON 16 oz can
CORONA EXTRA
BUDWEISER
HEINEKEN
DOS EQUIPOS LAGER ESPECIAL
STEEL ARTOIS
MODELO ESPECIAL
SAM ’76 LAGER

Fruity & Flavorful
BLUE MOON BELGIAN WHITE
ANGRY ORCHARD CRISP APPLE CIDER
ANGRY ORCHARD ROSE CIDER

Rich & Nutty
SAM ADAMS SEASONAL (varies by season)
NEW BELGIAN FAT TIRE
GUINNESS DRAUGHT STOUT 14.9 oz can
YUENGLING LAGER

Happy & Bitter
SAM ADAMS NEW ENGLAND IPA
LAGUNITAS IPA
SIERRA NEVADA PALE ALE

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

Fresh fruits.
Fresh-made mixes.

Clean label statement excludes Coke® and Red Bull® products.
CÎROC FRENCH SMASH cal. 170
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour
Crafted especially for French Montana

NEW 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

NEW 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

NEW FLAMING MAI TAI cal. 310
Appleton Estate Signature Rum, DeKuyper Triple Sec, Disaronno Amaretto, fresh pineapple, mango, house-made fresh sour, flaming sugar cube

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

NEW NEW JAMESON IRISH TEA

NEW CÎROC FRENCH SMASH cal. 170
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour

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

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

NEW PEACH SANGRIA cal. 220
Seven Daughters Moscato, Hendrick’s, St-Germain, peach, honey, house-made fresh sour, fresh strawberry

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

NEW JAMESON IRISH TEA

NEW

Wine

Bubbles
LAMARCA Prosecco cal. 130
187 mL
$12.99

Whites cal. 220
SEVEN DAUGHTERS Moscato
9 oz
$13.99
ECCO DOMANI Pinot Grigio
$12.25
DARK HORSE Chardonnay
$9.29
KENDALL-JACKSON Chardonnay
$16.19

Rose
CUPCAKE Rosé cal. 210
9 oz
$11.29

Reds cal. 220
14 HANDS Merlot
9 oz
$10.29
CANYON ROAD Cabernet Sauvignon
$10.29
JOSH CELLARS Cabernet Sauvignon
$20.29

Ask your server for additional local wine listings.
WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.
TRIPLE BERRY SMOOTHIE

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

JUICES & SMOOTHIES

<table>
<thead>
<tr>
<th>Smoothie Type</th>
<th>Calories</th>
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<tr>
<td>PARADISE PUNCH</td>
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<td>MANGO PASSION SMOOTHIE</td>
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FRESHLY BREWERED GOLD PEAK® ICED TEAS

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RED BULL® PASSION SLUSH cal. 120-210

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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.

DR PEPPER is a registered trademark of Dr Pepper/Seven Up, Inc. “Coca-Cola,” “Diet Coke,” “Sprite,” “Minute Maid” and the “Coca-Cola” logo are registered trademarks of The Coca-Cola Company. “vitaminwater” is a registered trademark of glaceau. All rights reserved.
WINGS ROULETTE PLATTER

FRANK'S RedHot®
Buffalo

GARLIC
Parmesan

Whiskey Glaze
BBQ

REAPER
CAROLINA

WING SAUCES:

WINGS ROULETTE PLATTER cal. 1090-3000 $19.99
Mix and match 3 of your favorite boneless or traditional wing flavors.

TRADITIONAL WINGS - you pick the sauce
cal. 640-960 $14.49

BONELESS WINGS - you pick the sauce
cal. 770-1090 $13.99
Choice of dressing: Ranch cal. 130 or Blue Cheese cal. 200

BUCKET OF BONES
cal. 1570 $17.99
Shareable portion of FRIDAYS™ BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.
Appetizers

Great for sharing (or not).

**LOADED CHICKEN NACHOS**
Cal. 1170 $11.99
Chipotle chicken, black beans, queso, pico, jalapeños and cilantro.

**CHEESEBURGER SLIDERS**
Choose 2 $10.29  or Choose 3 $12.29  or Choose 4 $14.29
USDA Choice beef burgers, Fridays™ sauce, American cheese, roasted onions, lettuce, tomatoes and pickles.

**PHILLY CHEESESTEAK EGGROLLS**
Cal. 860 $14.29
Filled with roast beef, peppers, onions and cheese. Served with a craft beer-cheese dipping sauce.

**CHICKEN QUESADILLA**
Cal. 1190 $12.69

**LOADED FRIES**
Cal. 1110 $7.99
Poblano queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

**BUFFALO CHICKEN & BACON FLATBREAD**
Cal. 620 $11.39
Shredded chipotle chicken, Parmesan, Romano, blue cheese crumbles, bacon and Buffalo sauce.

**GIANT ONION RINGS**
Cal. 1190 $10.49
Served with BBQ Ranch.

**SPINACH & ARTICHOKE DIP**
SPINACH & ARTICHOKE DIP cal. 720 $11.99
Fresh spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan bread crumbs and served with tortilla chips & salsa.

MOZZARELLA STICKS cal. 840 $11.99
Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

GREEN BEAN FRIES cal. 900 $10.49
Served with Cucumber-Wasabi Ranch.

GIANT SOFT PRETZELS cal. 1370 $10.49
Salt-crusted and served with a craft beer-cheese dipping sauce. Topped with green onions.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED SESAME CHICKEN STRIPS cal. 1080 $13.69
Panko-crusted chicken breast strips tossed in our Signature Whiskey Glaze and topped with sesame seeds.

Classic Fridays™ Combo

Traditional or Boneless Wings cal. 520-1140,
Loaded Potato Skins cal. 920,
Mozzarella Sticks cal. 570 $20.99
ADD Pan-Seared Pot Stickers cal. 390 $5.99
ADD Giant Soft Pretzel cal. 630 $5.99

FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER cal. 1740 $19.99
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 $11.39
Steamed pork dumplings with Szechwan dipping sauce.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS
Choose 2 cal. 630 $10.29
Choose 3 cal. 940 $12.59
Choose 4 cal. 1250 $14.29
USDA Choice beef burgers, Signature Whiskey Glaze, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

LOADED POTATO SKINS cal. 1510 $12.39
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.
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**
- **CAL. 1000**
- $16.99
- Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED BURGER**
- **CAL. 1110**
- $15.99
- Signature Whiskey Glaze, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

All Burgers are served with seasoned fries (cal. 320) or a side salad (cal. 100-250).
- Add avocado (cal. 60) for $0.99 or bacon (cal. 70) for $1.49 to any burger.
- Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for $1.79.
- Substitute a Beyond Meat Patty (cal. add 70) on any burger for $3.99.
- Go green-style (cal. 260 less) for no additional charge.

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.
THE BEYOND MEAT CHEESEBURGER  cal. 890  $15.99
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*  cal. 840  $16.29
White cheddar, all-natural cheddar spread, lettuce, tomato, red onions, pickles, hickory-smoked bacon and Fridays™ sauce.
CAESAR SALAD WITH GRILLED CHICKEN cal. 650 $15.99
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps.
WITH GRILLED SALMON cal. 750 $17.99
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 640 $17.99

WITH GRILLED SALMON cal. 750 $17.99
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 640 $17.99

GRILLED CHICKEN PECAN & BLUE CHEESE SALAD cal. 950 $14.69
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 $14.99
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 $17.99
WITH 6 OZ CENTER-CUT SIRLOIN* cal. 840 $18.99

BBQ CHICKEN SALAD cal. 920 $14.99
Grilled BBQ all-natural chicken, romaine, kale, green onions, tomatoes, black beans, corn, cucumber, red onions, cilantro, Monterey Jack, cheddar, avocado, bacon, tortilla chips and BBQ Ranch dressing. Topped with Cajun-spiced onion strings.

SIDE HOUSE SALAD cal. 260 $5.89
Romaine, kale, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a warm garlic breadstick.

SIDE CAESAR SALAD cal. 450 $5.89
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with a warm garlic breadstick.

SOUPS
FRENCH ONION SOUP cal. 590 $6.39
Caramelized onions simmered in au jus topped with a crouton and melted Swiss.

WHITE CHEDDAR BROCCOLI SOUP cal. 280 $6.39
SEASONAL SOUP cal. 150-500 $6.39

MILLION DOLLAR COBB
SOUTHERN FRIED CHICKEN SANDWICH

**PAIR WITH FRENCH ONION SOUP**

Sandwiches are served with seasoned fries (cal. 390) or a side salad (cal. 100-250).
Substitute sweet potato fries (cal. 319) or giant onion rings (cal. 510) for $1.79.

**FRENCH DIP**

*cal. 950 $15.99*

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

**FRIED CRISPIER CHICKEN SANDWICH**

*cal. 970 $14.99*

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

**NEW BLACKENED CAJUN CHICKEN SANDWICH**

*cal. 660 $14.99*

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 $14.99*

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

**NEW BLACKENED CAJUN CHICKEN SANDWICH**

*cal. 660 $14.99*

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.

**NEW BLACKENED CAJUN CHICKEN SANDWICH**

*cal. 660 $14.99*

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.

**BACON RANCH CHICKEN SANDWICH**

*cal. 650 $15.99*

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

**SOUTHERN FRIED CHICKEN SANDWICH**

*cal. 970 $14.99*

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

**NEW BLACKENED CAJUN CHICKEN SANDWICH**

*cal. 660 $14.99*

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 $14.99*

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

**NEW BLACKENED CAJUN CHICKEN SANDWICH**

*cal. 660 $14.99*

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.

**BACON RANCH CHICKEN SANDWICH**

*cal. 650 $15.99*

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

**SOUTHERN FRIED CHICKEN SANDWICH**

*cal. 970 $14.99*

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.
CAJUN SHRIMP & CHICKEN PASTA cal. 1510 $19.99
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. 1800 $19.99
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. 1390 $19.99
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
SIZZLING CHICKEN & SHRIMP

Garlic-marinated all-natural chicken breasts with shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes. 

$19.99

SIZZLING CHICKEN & CHEESE

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

$17.99
All-natural chicken, USDA Choice steaks, tender big back pork ribs, fire-grilled seafood and crispy chicken and shrimp.

**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.
- Whiskey-Glazed Ribs cal. 1100/1630 Half $16.29/Full $24.69
- BBQ Ribs cal. 910/1290 Half $15.99/Full $24.49

**NEW YORK STRIP**
- Topped with Whiskey Glaze cal. 1100 $25.99
- Topped with Parmesan Butter cal. 980 $25.99

**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.
- Topped with Whiskey Glaze cal. 740 $21.99
- Topped with Parmesan Butter cal. 740 $21.99

**CENTER-CUT SIRLOIN®**
6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.
- Topped with Whiskey Glaze cal. 710 $17.99
- Topped with Parmesan Butter cal. 640 $17.99

**14 OZ NY STRIP & FRIED SHRIMP**
ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

SIDES

- DRAGON-GLAZE SALMON
- CHEDDAR MAC AND CHEESE
- COLESLAW
- GIANT ONION RINGS
- HOUSE SALAD
- JASMINE RICE
- LEMON-BUTTER BROCCOLI
- LOADED FRIES
- MASHED POTATOES
- SEASONED FRIES
- SOUP

FRIED SHRIMP
- CRISPY CHICKEN TENDERS
- SIMPLY GRILLED SALMON
- FISH & CHIPS

CHICKEN & SEAFOOD

- DRAGON-GLAZE SALMON
- FRIED SHRIMP
- PARMESAN-CRUSTED CHICKEN
- CRISPY CHICKEN TENDERS
- FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN
- SIMPLY GRILLED SALMON
- FISH & CHIPS

MAKE IT A COMBO

- ADD Half-Rack Whiskey-Glazed Ribs cal. 620 $8.99
- ADD Half-Rack BBQ Ribs cal. 420 $8.99
- ADD Fried Shrimp cal. 200 $4.19

SIDES

- CAESAR SALAD
- CHEDDAR MAC AND CHEESE
- GIANT ONION RINGS
- HOUSE SALAD
- JASMINE RICE
- LEMON-BUTTER BROCCOLI
- LOADED FRIES
- MASHED POTATOES
- SEASONED FRIES
- SOUP

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

READER NOTES:
- DRAGON-GLAZE SALMON: 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: Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.
- PARMESAN-CRUSTED CHICKEN: Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.
- CRISPY CHICKEN TENDERS: Served with coleslaw, seasoned fries and Honey Mustard dressing.
- FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN: Signature Whiskey Glaze over two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.
- FISH & CHIPS: Beer-battered golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

READER NOTES:
- ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.
**RED VELVET CAKE**

**RED VELVET CAKE**

**cal. 1690**

**$7.39**

**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**

**$7.39**

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**

**$7.39**

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**

**$7.39**

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. 590**

**$7.39**

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

**IRISH COFFEE**

**cal. 180**

**$8.59**

Jameson Irish Whiskey, pure cane sugar, freshly brewed hot coffee, whipped cream.

**21 and up ONLY: contains alcohol.**
Cocktails

- NEW BERRY SMASH
- PINK PUNK MARTINI
- NEW MANGO HENNY LEMONADE

Fresh fruits. Fresh-made mixes.

Beer

DRAFTS AVAILABLE IN 16 oz (cal. 120-230) OR 23 oz (cal. 180-350)

Crisp & Balanced
- BUD LIGHT
- MILLER LITE AND/OR COORS LIGHT
- CORONA PREMIER
- MICHELOB ULTRA
- PABST BLUE RIBBON 16 oz. can
- CORONA EXTRA
- BUDWEISER
- HEINEKEN
- DOS EQUIS LAGER ESPECIAL
- STELLA ARTOIS
- MODELO ESPECIAL
- SAM "76 LAGER

Fruity & Flavorful
- BLUE MOON BELGIAN WHITE
- ANGRY ORCHARD CRISP APPLE CIDER
- ANGRY ORCHARD ROSE CIDER
- SAM ADAMS SEASONAL (varies by season)
- NEW BELGIUM FAT TIRE
- GUINNESS DRAUGHT STOUT 14.9 oz can
- YUENGLING LAGER

Hoppy & Bitter
- SAM ADAMS NEW ENGLAND IPA
- LAGUNITAS IPA
- SIERRA NEVADA PALE ALE

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

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