







HANDCRAFTED COCKTAILS

THE BFM — THE BEST FRIDAYS™ MARGARITA cal. 200

Patrón Silver Tequila, Grand Marnier, fresh agave sour

Switch it up with Patrón Reposado Tequila cal. 200

ULTIMATE CASAMIGOS STRAWBERRY 'RITA cal. 270

Casamigos Blanco Tequila, Cointreau, fresh strawberries, fresh agave sour

Also available: Ultimate Casamigos Spicy 'Rita made with fresh jalapeños cal. 290

PATRÓN COSMO 'RITA SHAKER cal. 270

Patrón Silver Tequila, DeKuyper Triple Sec, fresh sour, cranberry juice Switch it up with Patrón Reposado Tequila cal. 270

BLUE 'RITA SHAKER cal. 250

Sauza Blue 100% Agave Tequila, DeKuyper Blue Curaçao, fresh sour

SANGRIA 'RITA cal. 220

Grand Marnier Raspberry Peach, 1800 Silver Tequila, fresh agave sour, topped with Apothic Red Blend

BERRY SANGRIA cal. 220

Apothic Red Blend, Seven Daughters Moscato, Mount Gay Eclipse Rum, Aperol, blackberries, fresh sour

PEACH SANGRIA cal. 210

Seven Daughters Moscato, Hendrick's, St-Germain, peach, honey, fresh sour

PEACH HONEY SMASH cal. 210

Jack Daniel's Tennessee Whiskey, Jack Daniel's Tennessee Honey, fresh sour, peach, fresh mint

CROWN APPLE COOLER cal. 200

Crown Royal Regal Apple Whisky, Crown Royal Canadian Whisky, fresh apple, pomegranate, fresh agave sour

STRAWBERRY HENNY cal. 210

Hennessy V.S Cognac, Grand Marnier, fresh strawberry, fresh sour

BARBADOS RUM PUNCH cal 230

Mount Gay Eclipse Rum, mango, passion fruit, strawberry, fresh sour, Sprite, Angostura bitters

DIDDY ON THE BEACH cal. 310

Cîroc Vodka, Malibu Coconut, Red Bull® Yellow Edition (Tropical), blueberries, fresh agave sour

New ULTIMATE BOBA LONG ISLAND TEA cal. 250

Smirnoff Vodka, Bacardi Rum, Bombay Gin, DeKuyper Triple Sec, fresh sour, tea, with bursting strawberry and/or mango boba pearls

TROPICAL LONG ISLAND TEA cal. 250

Absolut Vodka, Bombay Gin, Malibu Coconut, DeKuyper Crème de Cacao, fresh pineapple, fresh sour

PINK PUNK MARTINI cal. 160

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

FRESH STRAWBERRY DAIQUIRI cal. 190

Captain Morgan Spiced Rum, fresh strawberry, passion fruit, fresh agave sour

FROZEN LAVA FLOW cal. 480

Malibu Coconut, Sailor Jerry Spiced Rum, Coco Reàl, fresh strawberry, fresh pineapple

FROZEN BLUE HAWAIIAN cal. 470

Bacardi Rum, DeKuyper Blue Curaçao, fresh pineapple, Coco Reàl

WATERMELON COOLER cal. 160

New Amsterdam Peach Vodka, fresh watermelon, fresh agave sour

TROPICAL BERRY MOJITO SHAKER cal. 280

Bacardi Rum, fresh lime, strawberry & mint, passion fruit, guava, fresh sour

Our bartenders love making people their favorite drinks. If you don't see your go-to cocktail on this menu, just ask and they'll be happy to make it for you.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information available upon request.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.







BOTTLE

BUBBLES

LAMARCA Prosecco - Italy (187 mL) cal. 130

WHITE cal. 140/220/610 6 OZ.

LA CREMA Chardonnav Sonoma Coast, California

KENDALL-JACKSON Chardonnay California

BAREFOOT Chardonnay California

BERINGER White Zinfandel California

ECCO DOMANI Pinot Grigio

SEVEN DAUGHTERS Moscato

KIM CRAWFORD Sauvignon Blanc

California

New Zealand

SANTA MARGHERITA Pinot Grigio - Italy cal. 620

RODNEY STRONG Cabernet Sauvignon - Sonoma County, California cal. 620

RED cal. 150/220/640

6 OZ.

VALUE 9 OZ. BOTTLE

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J. LOHR Cabernet Sauvignon Paso Robles, California

DARK HORSE Cabernet Sauvignon California

LITTLE BLACK DRESS Merlot California

ALAMOS Malbec Argentina

APOTHIC Red Blend California

MARK WEST Pinot Noir

PREMIUM BOTTLE **SELECTIONS**

MEIOMI Pinot Noir - California cal. 610

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 TRD**

CRISP & BALANCED

DOS EQUIS LAGER ESPECIAL Mexican Lager, 4.3% cal. 150/270 **STELLA ARTOIS** European Pale Lager, 5% cal. 150/270 **SAM ADAMS SEASONAL** Varies by Season cal. 150/270

FRUITY & FLAVORFUL

BLUE MOON BELGIAN WHITE Belgian Style Wheat Ale, 5.4% cal. 150/270

RICH & MALTY

SAM ADAMS BOSTON LAGER American Lager, 4.9% cal. 150/270

WE'RE HAPPY TO TELL YOU WHAT OTHER LOCAL CRAFT BEERS WE HAVE AVAILABLE.

-BOTTLES & CANS-

LIGHT & REFRESHING

HEINEKEN LIGHT European Light Lager, 3.3% cal. 100 CORONA LIGHT Mexican Lager, 4.1% cal. 100 MICHELOB 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

FRUITY & FLAVORFUL

KONA BIG WAVE GOLDEN ALE American Blonde Ale. 4.4% cal. 150 S ANGRY ORCHARD CRISP APPLE CIDER American Hard Cider, 5% cal. 150

HOPPY & BITTER

SAM ADAMS REBEL IPA American IPA, 6.5% cal. 150 **LAGUNITAS IPA** American IPA, 6.2% cal. 150 GS 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

DARK & ROASTED

GUINNESS DRAUGHT STOUT~14.9~oz. can, Irish Dry Stout,~4.2%~cal.~200



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Drink Responsibly

Drive Responsibly

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THE GOOD STUFF

(WITHOUT THE HARD STUFF)

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

JUICES

TICKLED PINK cal. 80

Ruby red grapefruit juice, guava

PARADISE PUNCH cal. 130

Orange, pineapple, guava

POPPIN' BOBA cal. 110

Zico Coconut Water, fresh agave sour, with bursting Strawberry and/or Mango Boba Pearls

SMOOTHIES

TRIPLE BERRY cal. 220

Fresh strawberry, raspberries, blackberries, Coco Reàl, cranberry juice, fresh agave sour

GREEN WITH PASSION cal. 330

Mango & passion fruit, Coco Reàl, fresh agave sour,

SIGNATURE SLUSHES

We offer FREE refills on our Signature Slushes.

STRAWBERRY LEMONADE cal. 210

Strawberry, lemonade

BLUE RASPBERRY cal. 250

Blue raspberry, lemonade, Sprite®

CHERRY LIMEADE cal. 260

Maraschino cherries, pomegranate, fresh lime, fresh agave sour, lemonade

MANGO PEACH LEMONADE cal. 160

Mango & peach, lemonade, Sprite®

PASSION SLUSH cal. 110-210

Passion fruit & guava, with your choice of Red Bull® No free refills.



FRESHLY BREWED TEAS

We offer FREE refills on our freshly brewed teas.

STRAWBERRY PASSION TEA cal. 130

Freshly brewed Gold Peak® black iced tea, fresh strawberry, passion fruit, fresh agave sour

TROPICAL RASPBERRY TEA cal. 110

Freshly brewed Gold Peak® black iced tea, raspberries, guava, fresh agave sour

FRESHLY BREWED GOLD PEAK® BLACK ICED TEA cal. 0

























cal. 110

cal. 150 cal. 0 cal. 0 cal. 160 cal. 150 cal. 80 cal. 150 cal. 0

cal. 90

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NEVER ENDING ENDLESS APPS.

CHOOSE ANY OF THE FOLLOWING APPETIZERS AND PICK ANY REFILL YOU WANT. WE'LL KEEP IT COMING 'TIL YOU SAY WHEN.

MOZZARELLA STICKS cal. 820/Refills cal. 560 LOADED POTATO SKINS cal. 1620/Refills cal. 840 BBQ CHICKEN FLATBREAD cal. 610/Refills cal. 330 PAN-SEARED POT STICKERS cal. 590/Refills cal. 390

MEATBALLS cal. 1070/Refills cal. 530

FRIED PICKLES cal. 790/Refills cal. 450

BONELESS WINGS cal. 850-1160/Refills cal. 720-1030 YOUR CHOICE OF FLAVOR



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APPETIZERS & SNACKS

THE FRIDAYS™ COMBO-

Traditional or Boneless Wings cal. 600-1030, Loaded Potato Skins cal. 840, Mozzarella Sticks cal. 560

ADD Pan-Seared Pot Stickers cal. 390

ADD Warm Pretzels with Craft Beer-Cheese Dipping Sauce cal. 540

SESAME JACK™ CHICKEN STRIPS cal. 1090

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

New SPINACH & QUESO DIP cal. 770

Fresh spinach, white cheddar queso, Parmesan and bread crumbs. Served with tortilla chips, salsa and house-made guacamole.



EA MOZZARELLA STICKS cal. 820

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

JACK™ SLIDERS Choose 2 cal. 630

Choose 3 cal. 940 Choose 4 cal. 1250

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 WITH

CRAFT BEER-CHEESE DIPPING SAUCE cal. 1190

Garnished with crispy applewood-smoked bacon and green onions.

JACK DANIELS® SAMPLER cal. 1820

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

CHICKEN TOSTADO NACHOS cal. 610

Crispy tortillas loaded with chipotle chicken, black beans, chorizo poblano queso, Cotija cheese, pico de gallo and fresh jalapeños. Drizzled with chipotle aioli. Served with salsa and house-made guacamole.

PAN-SEARED POT STICKERS cal. 590

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

EA LOADED POTATO SKINS cal. 1620

Now Even Better

Crispy potato halves, melted cheddar and bacon. Served with Ranch sour cream and green onions.

GREEN BEAN FRIES cal. 900

Breaded and served with Cucumber-Wasabi Ranch.

Mew CHICKEN QUESADILLA cal. 1060

Flour tortilla, Monterey Jack and sharp cheddar, chipotle chicken, peppers and onions. Served with sour cream, pico de gallo and house-made guacamole.

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. 610

Chipotle chicken breast, chipotle barbecue sauce, Monterey Jack cheese, cheddar, cilantro, red peppers and red onion.

- WINGS

CHOICE OF: BUFFALO • GARLIC PARMESAN • BBQ • JACK DANIEL'S®

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

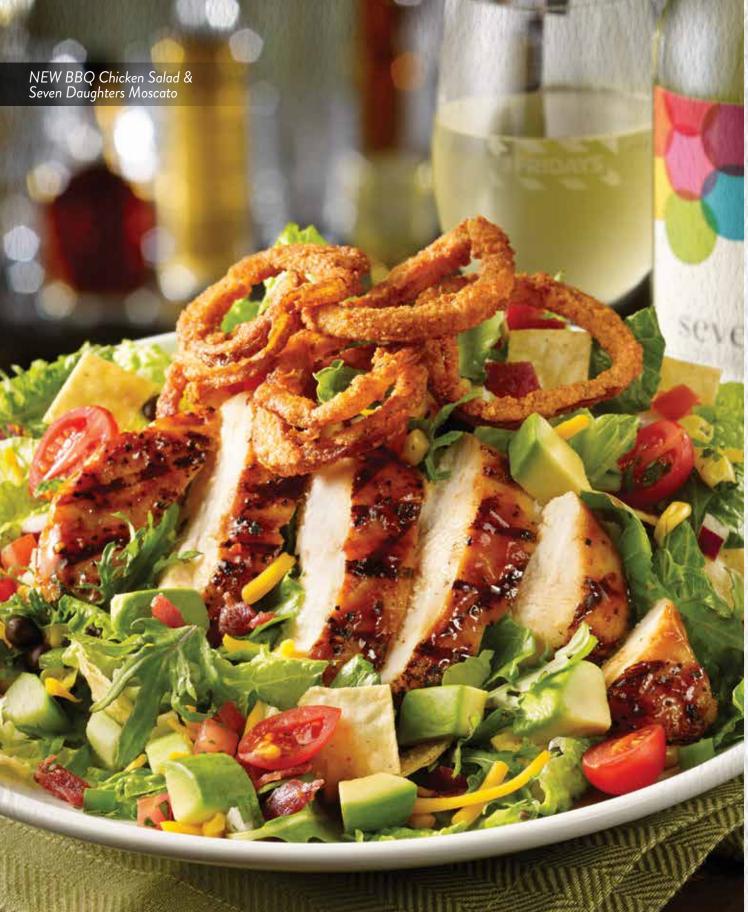




*Buy a select appetizer at \$10 each (per person) and get select refills of your choice. Valid on select items only. Ask server for details. Sorry, no take home bags. At participating restaurants for dine-in only. While supplies last. Not valid in conjunction with any other coupon, promotion or discount. Tax and gratuity not included.

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CAESAR SALAD WITH GRILLED CHICKEN cal. 810

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 4 OZ. FLAT IRON STEAK* cal. 730

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.

SEASONAL STRAWBERRY FIELDS SALAD cal. 610

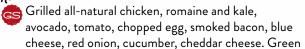
Fresh balsamic-marinated strawberries, mixed greens, shaved Parmesan, goat cheese, glazed pecans. Tossed in Balsamic Vinaigrette.

WITH GRILLED ALL-NATURAL CHICKEN cal. 810
WITH GRILLED SALMON cal. 890
WITH 4 OZ. FLAT IRON STEAK* cal. 780

Mew BBQ CHICKEN SALAD cal. 910

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

Mew MILLION DOLLAR COBB cal. 830



WITH GRILLED SALMON cal. 920 WITH 4 OZ. FLAT IRON STEAK* cal. 790

Goddess dressing on the side.

SIDE SALADS

HOUSE SALAD cal. 210

Chopped romaine, red cabbage, 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 and a hot garlic breadstick.

SALAD DRESSINGS

Balsamic Vinaigrette cal. 190
Blue Cheese cal. 200
Caesar cal. 190
Green Goddess cal. 110
Honey Mustard cal. 200
Low Fat Balsamic Vinaigrette cal. 50
Ranch cal. 130

SOUPS

FRENCH ONION SOUP cal. 310

Caramelized onions simmered in a rich sherry au jus topped with baked crostinis 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. 300-500



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

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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, gluten-free bun or even green-style. Comes with plenty of seasoned fries or a side salad.

WE'RE EXCITED ABOUT THIS 7 OZ PATTY.

Choice chuck and brisket, all-natural, juicy and really flavorful.

FRIDAYS™ SAUCE It's supposed to be a secret but this BBQ and Thousand Island is too good to keep to ourselves. We'll tell you the recipe.



CHALLAH BUN The key to a great burger is the bun. Ours is buttery golden and so soft you'll want to take a nap on it.

GREEN LEAF LETTUCE Lettuce matters! The leafy green folds hold all the good juices in.

JACK DANIELS® BURGER* cal. 1110

White cheddar, lettuce, red onion, tomatoes, pickles, hickory-smoked bacon and Jack Daniel's® glaze.

BUFFALO WINGMAN'S BURGER* cal. 930

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.

BACON CHEESESBURGER* cal. 840

White cheddar, aged all-natural cheddar spread, lettuce, tomatoes, red onion, pickles, hickory-smoked bacon and Fridays™ sauce.

S REALLY GOOD CHEESEBURGER* cal. 820

White cheddar, lettuce, tomatoes, red onion, pickles and Fridays™ sauce.

GS TURKEY BURGER cal. 520

Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

BLACK BEAN & AVOCADO BURGER cal. 830

Spicy black bean patty, avocado, spicy mayo made with Tabasco® Chipotle Pepper Sauce, Monterey Jack, white cheddar and cola onions.

BBQ'n BURGER* cal. 1160

Classic and white barbeque sauces, spicy Jack cheese, lettuce, tomatoes, pickles, red onion, hickory-smoked bacon and Cajun-spiced crispy onion strings.

Order your burger green-style (cal. 270 less) at no additional charge.

SANDWICHES

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

JACK DANIELS® 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.

New TURKEY + AVOCADO BLT cal. 760

Whole turkey breast slices, Swiss cheese, lettuce, tomato, bacon and avocado with pesto aioli on soft focaccia bread.

MEDITERRANEAN SHRIMP NAAN cal. 470

Grilled shrimp drizzled with balsamic glaze and served on naan bread with cucumber yogurt sauce, mixed greens and garlic, basil, and tomato bruschetta.

Mew 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. 1010) at no extra charge.

Burgers and Sandwiches are served with seasoned fries (cal. 320) or a side salad (cal. 95-245). Get your sweet potato fries instead (cal. 390).



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

ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

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MAINS

fire-grilled seafood, crispy chicken and shrimp.

STEAKS & RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and served with seasoned fries and coleslaw.

JACK DANIELS® Ribs cal. 1070/1600 BBQ Ribs cal. 870/1260

10 ounces of our most tender cut with generous marbling. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIEL'S® glaze cal. 1090 GS Topped with Parmesan Butter cal. 960

FLAT IRON*

8-ounce top blade steak with rich flavor. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIELS® glaze cal. 900 S Topped with Parmesan Butter cal. 780

10 ounces of flavorful top sirloin. Served with mashed potatoes and lemon-butter broccoli.

Topped with JACK DANIELS® glaze cal. 1120 S Topped with Parmesan Butter cal. 990

MAKE IT A COMBO

ADD Half-Rack JACK DANIELS® Ribs cal. 650 ADD Half-Rack BBQ Ribs cal. 460 ADD Six Crispy Shrimp cal. 200

PASTAS

BRUSCHETTA CHICKEN PASTA

Fettuccine tossed in garlic, basil and tomato marinara. Topped with strips of garlic-marinated all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings.

CAJUN SHRIMP & CHICKEN PASTA

Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine in a spicy Cajun Alfredo sauce.

ADD-ONS

HOUSE SALAD cal. 260-410 CAESAR SALAD cal. 440 SOUP cal. 280-500

CHICKEN & SEAFOOD

New BOURBON BARREL SALMON cal. 930

Seasoned with hickory-smoked sea salt and fire-grilled over a bourbon-soaked plank for a smoky vanilla flavor. Served with jasmine rice pilaf and steamed spinach.

FRIED SHRIMP cal. 750

A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.



SIZZLING CHICKEN & SHRIMP cal. 1210

Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes.

BOURBON BARREL CHICKEN cal. 690

All-natural chicken breast seasoned with hickory-smoked sea salt and fire-grilled over a bourbon-soaked plank to bring out a smoky vanilla sweetness. Served with mashed potatoes and lemon-butter broccoli.

GS SIZZLING CHICKEN & CHEESE cal. 1090

Garlic-marinated all-natural chicken breasts served over melted cheese with onions, peppers and creamy mashed potatoes.

PARMESAN-CRUSTED CHICKEN cal. 1060

All-natural chicken served with cheddar mac and cheese and fresh tomato mozzarella salad.

CRISPY CHICKEN FINGERS cal. 1030

Golden brown on the outside, tender and juicy inside. Served with seasoned fries and Honey Mustard dressing.



GRILLED SALMON cal. 920

Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice pilaf and steamed spinach.

JACK DANIELS® CHICKEN cal. 930

Two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

SIDES-

\$9 Seasoned Fries cal. 320 • Coleslaw cal. 100 Mashed Potatoes *cal. 250* • Jasmine Rice Pilaf *cal. 420* Sweet Potato Fries cal. 390

Cheddar Mac and Cheese cal. 610 Steamed Spinach cal. 160 • Lemon-Butter Broccoli cal. 150 Tomato Mozzarella Salad cal. 90



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Monday - Friday / 11AM - 3PM

CHOOSE: Mozzarella Sticks *cal.* 560, House Salad *cal.* 260-410, Caesar Salad *cal.* 440 or Soup *cal.* 280-500

AND PAIR IT WITH:

1/2 Turkey + Avocado BLT cal. 620, Cheddar Mac & Cheese cal. 610 or Soup cal. 280-500

AND PAIR IT WITH:

JACK™ Sliders (2) *cal.* 860, Chicken Quesadilla *cal.* 1060 or Any Lunch-Sized Salad with Chicken *cal.* 410-670





REFRESHING & ALCOHOL FREE

We offer FREE refills on our freshly brewed teas and Signature Slushes.

FRESH FRUIT TEAS

STRAWBERRY PASSION TEA cal. 130
TROPICAL RASPBERRY TEA cal. 110

SIGNATURE SLUSHES

CHERRY LIMEADE SLUSH cal. 260

STRAWBERRY LEMONADE SLUSH cal. 210

POPPIN' BOBA cal. 110

Zico Coconut Water, fresh agave sour, with bursting Strawberry and/or Mango Boba Pearls

TRIPLE BERRY SMOOTHIE cal. 220

Fresh strawberry, raspberries, blackberries, Coco Real, cranberry juice, fresh agave sour

DESSERTS

BROWNIE OBSESSION® cal. 720/1200

A warm fudge brownie, vanilla ice cream, Ghirardelli® caramel sauce & pecans.

VANILLA BEAN CHEESECAKE cal. 920

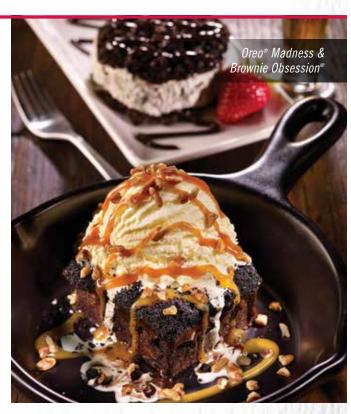
Silky white chocolate mousse, graham cracker crust, white chocolate shavings.

TENNESSEE WHISKEY CAKE cal. 670/1110

Toffee cake, candied pecans, vanilla ice cream. Butterscotch Jack Daniel's® Whiskey sauce.

OREO® MADNESS cal. 500

Cookies & Cream ice cream, Oreo® cookie crust, Ghirardelli® chocolate sauce.



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