



## **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.



NEW Ultimate Long Island Tea &  
The BFM – The Best Fridays™ Margarita



NEW New York Sour Crush  
Ultimate Blueberry-Pom Long Island Tea  
NEW Regal Apple Sangria



Fridays™ Mules



# 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.

## CLASSICS

**NEW REGAL APPLE SANGRIA cal. 150**

Dark Horse Chardonnay, Crown Royal Regal Apple Whisky, fresh apple, pineapple, house-made fresh agave sour, Hella Aromatic Bitters

**BERRY SANGRIA cal. 230**

Dreaming Tree Crush Red Blend, Seven Daughters Moscato, Mount Gay Eclipse Rum, Aperol, blackberry, house-made fresh sour

**PEACH SANGRIA cal. 250**

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®

**THE BFM – THE BEST FRIDAYS™ MARGARITA cal. 200**

Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour

*Try it with Patrón Reposado cal. 200*

**PEACH HONEY SMASH cal. 220**

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

**MAI TAI cal. 300**

Appleton Estate Signature Rum, DeKuyper Triple Sec, Disaronno Amaretto, fresh pineapple, mango, house-made fresh sour

**FROZEN LAVA FLOW cal. 470**

Malibu Coconut, Sailor Jerry Spiced Rum, fresh strawberry, fresh pineapple, coconut

**FRESH STRAWBERRY DAIQUIRI cal. 190**

Captain Morgan Spiced Rum, fresh strawberry, passion fruit, house-made fresh agave sour

**NEW NEW YORK SOUR CRUSH cal. 190**

Maker's Mark Bourbon, honey, house-made fresh agave sour, topped with Dreaming Tree Crush Red Blend, Hella Aromatic Bitters

## MULES

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

**TITO'S MULE cal. 150**

Tito's Handmade Vodka

**TITO'S STRAWBERRY MULE cal. 190**

Tito's Handmade Vodka, fresh strawberry

**NEW IRISH MULE cal. 160**

Jameson Irish Whiskey

**NEW MEXICAN MULE cal. 160**

Sauza Blue 100% Agave Tequila

## UNIQUELY FRIDAYS™

**STRAWBERRY HENNY cal. 220**

Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour

**PATRÓN COSMO 'RITA SHAKER cal. 290**

Patrón Silver Tequila, DeKuyper Triple Sec, cranberry, house-made fresh sour

*Try it with Patrón Reposado cal. 290*

**TROPICAL BERRY MOJITO SHAKER cal. 280**

Bacardi Rum, fresh mint, lime & strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour

**NEW PINK PUNK MOJITO cal. 160**

Bacardi Rum, cotton candy, fresh lime & mint, house-made fresh sour

**BARBADOS RUM PUNCH cal. 250**

Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters

**NEW CÎROC FRENCH SMASH cal. 200**

Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour

**DIDDY ON THE BEACH cal. 310**

Cîroc Vodka, Malibu Coconut, Red Bull® Yellow Edition (Tropical), blueberry, house-made fresh agave sour

**TROPICAL LONG ISLAND TEA cal. 260**

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

**ULTIMATE BLUEBERRY-POM LONG ISLAND TEA cal. 290**

Skyy Infusions Pacific Blueberry Vodka, Bacardi Rum, Bombay Gin, DeKuyper Triple Sec, blueberry, pomegranate, house-made fresh sour, Sprite®

**CROWN APPLE COOLER cal. 210**

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

**PINK PUNK MARTINI cal. 160**

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

**SANGRIA 'RITA cal. 220**

Grand Marnier Raspberry Peach, 1800 Silver Tequila, house-made fresh agave sour, topped with Dreaming Tree Crush Red Blend

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

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NEW Dreaming Tree Crush Red Blend  
NEW Chloe Chardonnay  
NEW Prophecy Pinot Noir



Drink Responsibly.  
Drive Responsibly.

# WINE

## BUBBLES

LAMARCA Prosecco - Italy (187 mL) cal. 130

## WHITE

cal. 140/220/610

**BERINGER** White Zinfandel  
California

**SEVEN DAUGHTERS** Moscato  
Italy

**ECCO DOMANI** Pinot Grigio  
Italy

**KIM CRAWFORD** Sauvignon Blanc  
New Zealand

*New* **DARK HORSE** Chardonnay  
California

*New* **CHLOE** Chardonnay  
Sonoma County, California

**KENDALL-JACKSON** Chardonnay  
California

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

## RED

cal. 150/220/630

*New* **PROPHECY** Pinot Noir  
California

*New* **DREAMING TREE** Crush Red Blend  
Sonoma County, California

*New* **14 HANDS** Merlot  
Columbia Valley, Washington

*New* **CANYON ROAD** Cabernet Sauvignon  
California

*New* **JOSH CELLARS** Cabernet Sauvignon  
California

## 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 CIDER** American Hard Cider, Varies by Selection cal. 200/350

### RICH & MALTY

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

**SAM ADAMS SEASONAL** Varies by Season cal. 150/270

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS.

## 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

*New* **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

*New* **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



Paradise Punch, Strawberry Passion Tea, Triple Berry Smoothie & Poppin' Boba



Slushes: Strawberry Lemonade, Blue Raspberry, Cherry Limeade & Mango Peach Lemonade

# 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** *cal. 100*  
Ruby red grapefruit juice, guava

**PARADISE PUNCH** *cal. 160*  
Orange juice, pineapple, guava

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

### SMOOTHIES

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

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

### SIGNATURE SLUSHES

We offer FREE refills on these Signature Slushes.

**STRAWBERRY LEMONADE** *cal. 150*  
Strawberry, lemonade

**BLUE RASPBERRY** *cal. 310*  
Blue raspberry, lemonade, Sprite®

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

**MANGO PEACH LEMONADE** *cal. 170*  
Mango, peach, lemonade, Sprite®

**RED BULL® PASSION SLUSH** *cal. 120-210*  
Passion fruit, guava, choice of Red Bull® No free refills.



Sugarfree • Regular • Tropical

### FRESHLY BREWED TEAS



We offer FREE refills on our freshly brewed teas.

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

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

**FRESHLY BREWED GOLD PEAK® ICED TEA** *cal. 0*



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



cal. 200 cal. 0 cal. 0 cal. 160 cal. 170 cal. 70 cal. 150 cal. 0 cal. 90 cal. 110

Sugarfree (cal. 10) & Yellow Edition (Tropical) (cal. 110) Also available

2,000 calories a day is used for general nutrition advice, but calorie needs vary. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 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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NEW Loaded Chicken Nachos



NEW Bucket of Bones



Chicken Quesadilla



# APPETIZERS & SNACKS

## 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*

The Fridays™ Combo & Bud Light



### **SESAME JACK™ CHICKEN STRIPS** *cal. 1080*

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*

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** *cal. 1190*

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 DANIEL'S® SAMPLER** *cal. 1780*

Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and FRIDAYS™ BIG RIBS basted with our famous Jack Daniel's® glaze.

### **LOADED CHICKEN NACHOS** *cal. 1170*

Tortilla strips layered with shredded chipotle chicken, black beans, white poblano queso, pico de gallo, pickled jalapeños, Cotija cheese and cilantro.

### **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. 900*

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, Monterey Jack cheese, cheddar, cilantro, red peppers and red onion.

### **GIANT ONION RINGS** *cal. 1190*

Breaded and served with BBQ Ranch.

### **CHICKEN QUESADILLA** *cal. 1250*

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

### **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 DANIEL'S®**

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

Traditional *cal. 640-960*

Boneless *cal. 640-960*

Ask about our  
**Endless Apps.®**

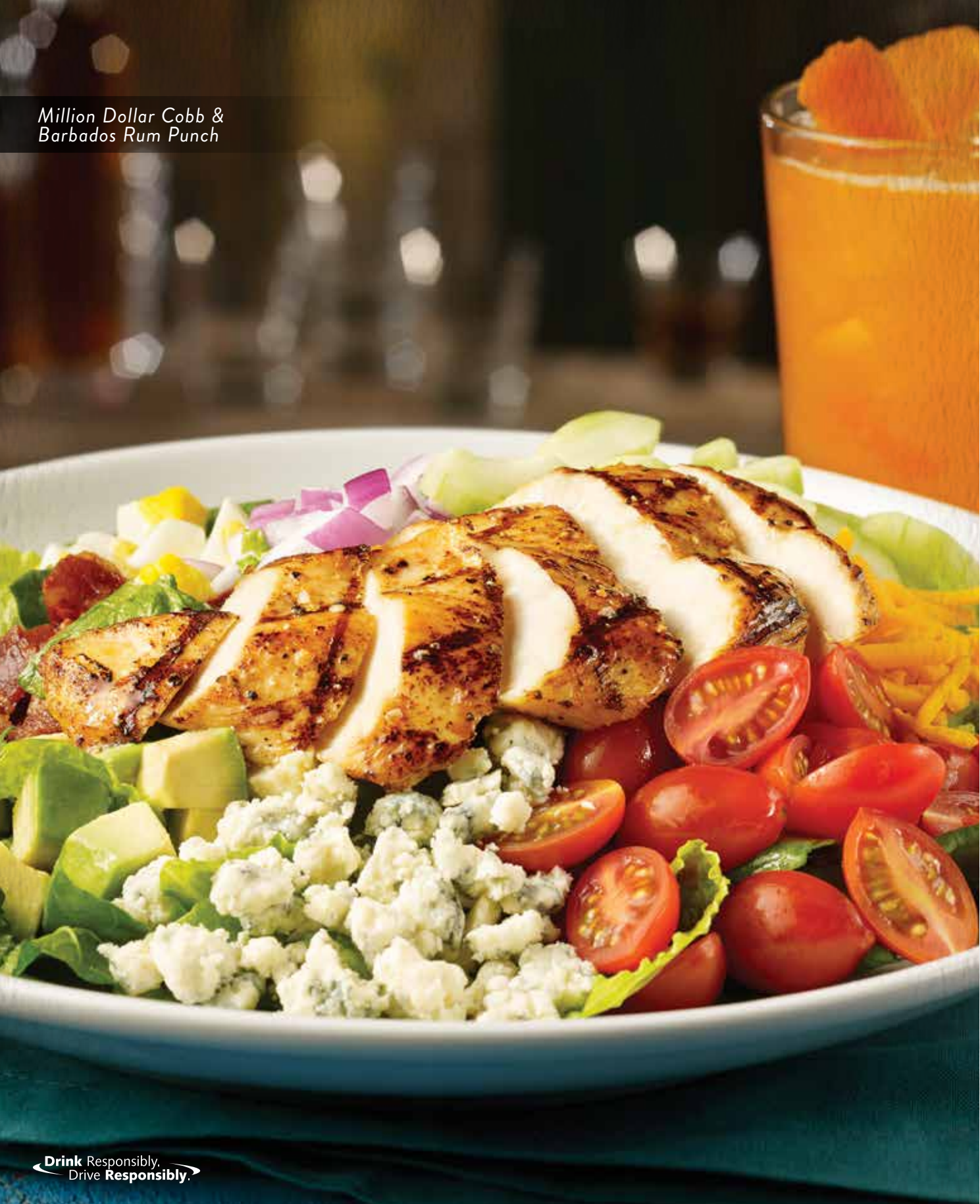
Drink Responsibly.  
Drive Responsibly.  
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9999 0218 WEB



Million Dollar Cobb &  
Barbados Rum Punch



Pecan-Crusted Chicken Salad



French Onion Soup



# SOUPS AND SALADS

**GS 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 6 OZ. CENTER-CUT SIRLOIN\*** *cal. 800*

**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.

**BBQ CHICKEN SALAD** *cal. 920*  
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.

**GS 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. 930*  
**WITH 6 OZ. CENTER-CUT SIRLOIN\*** *cal. 800*

## 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 and a hot garlic breadstick.

## 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*

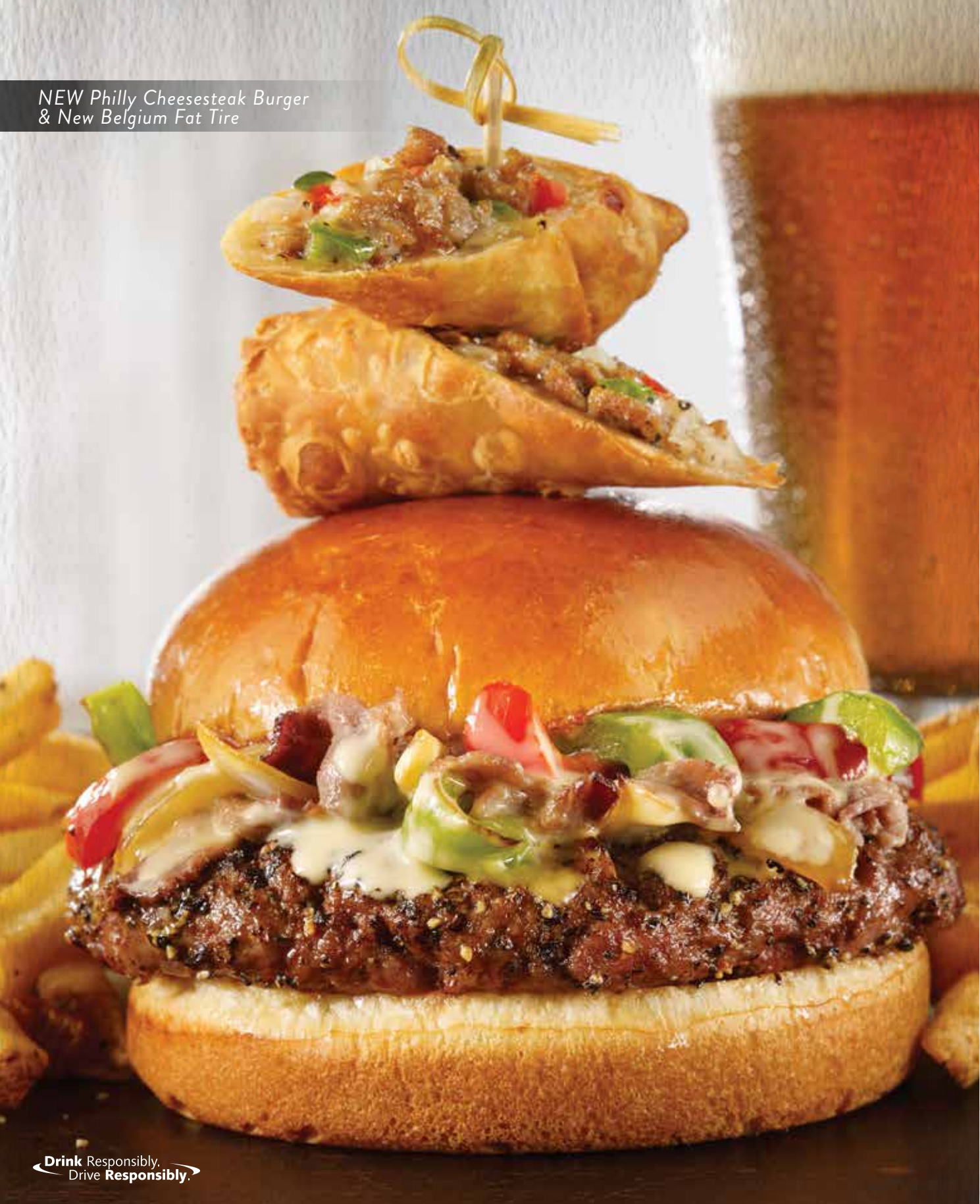
Lemon Soy Vinaigrette *cal. 130*  
Low Fat Balsamic Vinaigrette *cal. 50*  
Ranch *cal. 130*

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ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

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NEW Philly Cheesesteak Burger  
& New Belgium Fat Tire



NEW French Dip



NEW The Beyond Meat Cheeseburger



# The BURGER BAR

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.

## 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.

## NEW 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.

## GS BACON CHEESEBURGER\* cal. 840

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

## GS REALLY GOOD CHEESEBURGER\* cal. 820

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

## 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.

## GS TURKEY BURGER cal. 520

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

## NEW 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.

# SANDWICHES

## FRENCH DIP cal. 950

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.

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) for an additional charge.

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NEW New York Strip

# MAINS

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

## STEAKS & RIBS

### *New* 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. 1030/1520*

BBQ Ribs *cal. 830/1190*

### *New* 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*

**GS** *Topped with Parmesan Butter cal. 840*

### *New* CENTER-CUT SIRLOIN\*

6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.

*Topped with JACK DANIEL'S® glaze cal. 710*

**GS** *Topped with Parmesan Butter cal. 640*

### *New* 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*

**GS** *Topped with Parmesan Butter cal. 985*

## MAKE IT A COMBINATION

**ADD** Half-Rack JACK DANIEL'S® Ribs *cal. 620*

**ADD** Half-Rack BBQ Ribs *cal. 420*

**ADD** Six Crispy Shrimp *cal. 200*

**ADD** Six *New* Bacon-Wrapped Shrimp *cal. 480*

## PASTAS

### BRUSCHETTA CHICKEN PASTA

*cal. 490/860*

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

*cal. 570/1310*

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

## CHICKEN & SEAFOOD

### *New* 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 CHICKEN** *cal. 720*

**SALMON FILLET** *cal. 810*

### **GS** SIZZLING CHICKEN & SHRIMP *cal. 1270*

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

### FRIED SHRIMP *cal. 750*

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

### **GS** SIZZLING CHICKEN & CHEESE *cal. 1160*

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

### PARMESAN-CRUSTED CHICKEN *cal. 700*

*Now Even Better*

Grilled all-natural chicken topped with creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

### CRISPY CHICKEN FINGERS *cal. 1030*

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

### JACK DANIEL'S® CHICKEN *cal. 960*

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

### **GS** SIMPLY GRILLED SALMON *cal. 795*

Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice and super veggies.

### FISH & CHIPS *cal. 880*

Beer-battered golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

### *New* BACON-WRAPPED SHRIMP *cal. 930*

Skewered shrimp wrapped with bacon and grilled then basted with Parmesan Butter. Served with jasmine rice and super veggies.

## ADD-ONS

Caesar Salad *cal. 440*

*New* Cheddar Mac and Cheese *cal. 630*

Coleslaw *cal. 100*

*New* Crispy Brussels Sprouts *cal. 350*

*New* Giant Onion Rings *cal. 510*

House Salad *cal. 270-420*

Jasmine Rice *cal. 420*

Lemon-Butter Broccoli *cal. 150*

Mashed Potatoes *cal. 220*

Seasoned Fries *cal. 320*

Soup *cal. 150-500*

*New* Super Veggies *cal. 35*

*(steamed bok choy, broccoli, red peppers and sugar snap peas)*

Sweet Potato Fries *cal. 390*



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

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

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.





# LUNCH PAIRINGS

Monday – Friday / 11AM – 3PM

**CHOOSE:** Mozzarella Sticks *cal. 560*, House Salad *cal. 270-420*, Caesar Salad *cal. 440* or Soup *cal. 150-500*

**\$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*



**JACK™** Sliders & Caesar Salad

## DESSERTS



**NEW** Red Velvet Sparkler Cake



**NEW** Toasted S'mores Extreme Shake

**NEW** **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** *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*).

**NEW** **RED VELVET EXTREME SHAKE** *cal. 1230*

All-natural ice cream mix, red velvet cake, chocolate sauce, sprinkles, 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.

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**Drink Responsibly.**  
Drive Responsibly.

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