

PEOPLE OF ALL STRIPES

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

FOLLOW US ON SOCIAL MEDIA



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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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

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COCKTAILS

THE BFM – THE BEST FRIDAYS™ MARGARITA *cal. 200*
Patrón Silver Tequila, Grand Marnier
Try it with Patrón Reposado *cal. 200*

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

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

MANGO HENNY LEMONADE *cal. 250*
Hennessy V.S Cognac, mango

BARBADOS RUM PUNCH *cal. 230*
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, Sprite®,
Hella Aromatic Bitters

CROWN APPLE COOLER *cal. 210*
Crown Royal Canadian Whisky, sour apple, pomegranate

ULTIMATE TROPICAL BERRY MOJITO *cal. 300*
Bacardi Rum, lime, mint, strawberry, guava, passion fruit

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

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

NEW ISLAND BLISS *cal. 390*
New Amsterdam Gin, RumHaven Coconut, peach schnapps,
Red Bull® Coconut Berry, Blue Curaçao
• Fridays™ Bartender Original, created by Jordan Kuo from Taiwan.

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

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

BREWS

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

TRIED & TRUE

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

BEYOND THE BORDER

GUINNESS DRAUGHT STOUT *14.9 oz can*
CORONA PREMIER
CORONA EXTRA
HEINEKEN
DOS EQUIS LAGER ESPECIAL
MODELO ESPECIAL
STELLA ARTOIS
HEINEKEN 0.0 *Zero Alcohol*

GET CRAFTY

SAM ADAMS NEW ENGLAND IPA
LAGUNITAS IPA
NEW BELGIUM FAT TIRE
SAM '76 LAGER
SAM ADAMS ROTATOR (*varies by season*)

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

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

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FROM THE VINE

BUBBLES

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

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

WHITES

cal. 220 9 oz
SEVEN DAUGHTERS Moscato
Apricot - Sweet Pear - Citrus
ECCO DOMANI Pinot Grigio
Citrus - Crisp Apple - Refreshing
DARK HORSE Chardonnay
Oak - Caramel - Smooth
KENDALL-JACKSON Chardonnay
Tropical Fruit - Vanilla - Smooth

ROSÉ

CUPCAKE Rosé *cal. 210*
Strawberry - Watermelon - Refreshing

REDS

cal. 220 9 oz
14 HANDS Merlot
Red Cherry - Blackberry - Smooth
CANYON ROAD Cabernet Sauvignon
Raspberry - Rich - Velvety
JOSH CELLARS Cabernet Sauvignon
Cherry - Hazelnut - Dark Chocolate

Ask your server for additional local wine listings.

WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.
ALSO AVAILABLE AS A 6 OZ POUR *cal. 140-150* OR BY THE BOTTLE *cal. 590-630*

Drink Responsibly.
Drive Responsibly.

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FREE SPIRITS

WINGS

{ THE GOOD STUFF WITHOUT THE HARD STUFF }

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

FRESHLY BREWED GOLD PEAK® ICED TEA

FREE refills

TROPICAL RASPBERRY TEA *cal. 130*
Raspberry, guava



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

FREE refills



cal. 0



cal. 0

FRESHLY BREWED COFFEE *cal. 5*
FRESHLY BREWED HOT TEA *cal. 0*

SIGNATURE SLUSHES

Made with Minute Maid Lemonade

FREE refills

STRAWBERRY LEMONADE *cal. 150*
BLUE RASPBERRY *cal. 170*
CHERRY LIMEADE *cal. 200*

RED BULL® PASSION SLUSH *cal. 120-210*



RED BULL® ORIGINAL *cal. 110*

COCONUT BERRY *cal. 160*

SUGARFREE *cal. 10*

TROPICAL (YELLOW EDITION) *cal. 110*



CHERRY
LIMEADE



STRAWBERRY
LEMONADE

WINGS

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

TRADITIONAL *cal. 640-960*

BONELESS *cal. 770-1090*



BUCKET OF BONES

cal. 1570

Shareable portion of FRIDAYS™ BIG RIBS
with Signature **Whiskey-Glaze**, traditional
wings tossed in Apple Butter BBQ sauce
and seasoned fries.

FRIDAYS® FAMOUS
**WHISKEY
GLAZE**
made with
JACK DANIEL'S®



WING SAUCES:

WHISKEY-GLAZE

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

FRANK'S RedHot® BUFFALO

Trust the original. Moderate heat with
buttery flavor. You can't go wrong.

NEW APPLE BUTTER BBQ

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

GARLIC PARMESAN

A double punch of roasted garlic
and Parmesan.

CAROLINA REAPER

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



BUCKET
OF BONES



TRADITIONAL
WINGS

FRANK'S REDHOT is used under license by TGI Friday's.

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{ GREAT FOR SHARING...OR NOT }

APPETIZERS

SPINACH & ARTICHOKE DIP



CLASSIC FRIDAYS™ COMBO

Macie is always fun with her infectious energy. Guests even rearrange their schedules to be at the bar when she's tending. She makes every moment special, with each beer poured – or cocktail shaken – feel like a celebration. But most importantly, she treats everyone around her like family. And that's what being a Fridays™ bartender is all about.

» **MACIE** Bartender
Concord, NH

FRIDAYS™ CLASSICS

SPINACH & ARTICHOKE DIP *cal. 720*

Fresh spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan bread crumbs and served with tortilla chips & salsa.

MOZZARELLA STICKS *cal. 840*

Mozzarella and Asiago cheeses. Sprinkled with Parmesan-Romano. Served with marinara sauce.

GREEN BEAN FRIES *cal. 900*

Served with Cucumber-Wasabi Ranch.

NEW TOSTADO NACHOS *cal. 1950*

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

GIANT SOFT PRETZELS *cal. 1370*

Salt-crusted and served with a craft beer-cheese dipping sauce. Topped with green onions.

FRIDAYS™ SIGNATURE **WHISKEY-GLAZED SESAME CHICKEN STRIPS** *cal. 1090*

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

PAN-SEARED POT STICKERS *cal. 590*

Steamed pork dumplings with Szechwan dipping sauce.

FRIDAYS™ SIGNATURE **WHISKEY-GLAZED SAMPLER** *cal. 1880*

Sampler to share with crispy shrimp, **Whiskey-Glazed** Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature **Whiskey-Glaze**.

FRIDAYS™ SIGNATURE **WHISKEY-GLAZED SLIDERS**

CHOOSE 2 *cal. 590* CHOOSE 3 *cal. 890*

CHOOSE 4 *cal. 1190*

USDA Choice beef burgers, Signature **Whiskey-Glaze**, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce. Served with seasoned fries.

LOADED POTATO SKINS *cal. 1510*

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

GIANT ONION RINGS *cal. 1190*

Served with BBQ Ranch.

NEW SIZZLING QUESO CHIPS *cal. 1320*

Fresh, crispy, house-made Cajun-spiced potato chips served over melted cheese. Topped with hot poblano queso, pico, jalapeños and cilantro.

CHICKEN QUESADILLA *cal. 1620*

Chipotle chicken, Monterey Jack, cheddar, peppers and onions. Topped with Ranch sour cream and pico. Served with salsa.



CLASSIC FRIDAYS™ COMBO

Traditional or Boneless Wings *cal. 510-1130*

Loaded Potato Skins *cal. 920*

Mozzarella Sticks *cal. 570*

ADD Pan-Seared Pot Stickers *cal. 390*

ADD Giant Soft Pretzel *cal. 630*



» **FRIDAYS™ SIGNATURE
WHISKEY-GLAZED BURGER**



BURGERS

NEW **CHEDDAR BACON OMELET BURGER*** cal. 1330

(GS) White cheddar, aged all-natural cheddar spread, lettuce, tomato, red onions, pickles, hickory-smoked bacon, eggs and Fridays™ sauce.

**FRIDAYS™ SIGNATURE
WHISKEY-GLAZED BURGER*** cal. 1110

Signature **Whiskey-Glaze**, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

(GS) **CHEESEBURGER*** cal. 780

American cheese, lettuce, tomato, red onions and pickles.

» **BACON
CHEESEBURGER**



{ **SERVED ON A TOASTED BUN, UDI'S® GLUTEN-FREE BUN OR GREEN-STYLE.** }



(GS) **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, tomato, red onions, pickles and Fridays™ sauce.

(GS) **BACON CHEESEBURGER*** cal. 840

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

» **JOYSER**
Quality Control
Dedham, MA

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

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

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

Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.

Substitute a Beyond Meat® Patty (cal. add 70) on any burger for an additional charge.

Go green-style (cal. 260 less) for no additional charge.

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

*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.

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

SALADS

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

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

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

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

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

GRILLED SALMON *cal. +90*

6 OZ CENTER-CUT SIRLOIN* *cal. -20*

BEYOND MEAT® PATTY *cal. +250*

SOUPS & SIDE SALADS

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

WHITE CHEDDAR BROCCOLI SOUP *cal. 280*

SEASONAL SOUP *cal. 150-500*

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

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

CHINESE CHICKEN SALAD



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SOUTHERN FRIED CHICKEN SANDWICH
WITH FRENCH ONION SOUP



SANDWICHES

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH *cal. 1110*
Grilled chicken, Signature **Whiskey-Glaze**, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and **Whiskey-Glaze** mayo on a soft bun.

BACON RANCH CHICKEN SANDWICH *cal. 690*
Grilled chicken, Swiss, bacon, avocado, Ranch dressing, lettuce, tomato, pickles and red onions on a soft bun.

SOUTHERN FRIED CHICKEN SANDWICH *cal. 970*
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

Substitute Buffalo Fried Chicken for even more spice *cal. 970*

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

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

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

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

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Drink Responsibly.
Drive Responsibly.

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» SIZZLING CHICKEN & SHRIMP

» SIZZLING FRIDAYS™ SIGNATURE WHISKEY-GLAZED FLAT IRON STEAK



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

PASTAS

CAJUN SHRIMP & CHICKEN PASTA *cal. 1600*
Sautéed chicken, shrimp, red bell peppers in a spicy Cajun Alfredo sauce, Parmesan-Romano and fettuccine. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Seven Daughters Moscato*

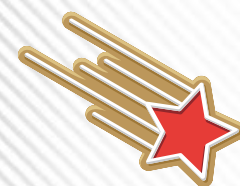
CHICKEN PARMESAN PASTA *cal. 1890*
Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Josh Cellars Cabernet Sauvignon*

NEW SHRIMP & LOBSTER PASTA *cal. 1680*
Shrimp, langostino lobster, bacon, tomatoes and green onions tossed in Alfredo sauce, Parmesan-Romano and fettuccine. Topped with Parmesan bread crumbs and parsley. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Kendall-Jackson Chardonnay*

» CAJUN SHRIMP & CHICKEN PASTA



SIZZLING

GS SIZZLING CHICKEN & SHRIMP *cal. 1310*
Garlic-marinated chicken breasts with shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes.

NEW SIZZLING ALL-DAY OMELET* *cal. 1370*
GS Sizzling omelet with eggs, onions, red & green bell peppers, mixed cheese, spinach, bacon and parsley. Served with chile-lime sauce and seasoned fries.

NEW SIZZLING CHICKEN & SHRIMP ALFREDO *cal. 1720*
Garlic-marinated chicken breasts and shrimp served with fettuccine tossed in Alfredo sauce & Parmesan-Romano. Served over melted cheese and topped with Parmesan-Romano, bacon and parsley.

GS SIZZLING CHICKEN & CHEESE *cal. 1180*
Garlic-marinated chicken breasts served over melted cheese with onions, red & green bell peppers and mashed potatoes.

NEW SIZZLING FRIDAYS™ SIGNATURE WHISKEY-GLAZED FLAT IRON STEAK* *cal. 1380*
8 ounces of soy-marinated flat iron steak, served over melted cheese with onions, red & green bell peppers and mashed potatoes. Topped with Cajun-spiced crispy onion strings and served with **Whiskey-Glaze** on the side.

NEW SIZZLING STREET NOODLES *cal. 1520*
Sautéed shrimp, lo mein noodles, edamame, sugar snap peas, baby corn, red bell peppers, water chestnuts in a stir-fry sauce topped with chopped roasted peanuts, cilantro and sesame seeds. Served on a sizzling platter with a fortune cookie.

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Drink Responsibly.
Drive Responsibly.

THE GRILL

**{ FIRE-GRILLED STEAKS, CHICKEN AND SEAFOOD,
TENDER BIG BACK PORK RIBS AND CRISPY CHICKEN & SHRIMP. }**

STEAKS & RIBS

FRIDAYS™ BIG RIBS

Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and basted with Apple Butter BBQ sauce. Served with seasoned fries and coleslaw.

Half-Rack cal. 830

Full-Rack cal. 1220

NEW FILET MIGNON* *cal. 750*

(GS) 8 ounces of the most tender and delicious cut of beef topped with Parmesan Butter. Served with mashed potatoes and lemon-butter broccoli.

CENTER-CUT SIRLOIN* & SHRIMP *cal. 840*

6 ounces of flavorful center-cut sirloin topped with Parmesan Butter and crispy fried shrimp with cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

(GS) CENTER-CUT SIRLOIN* *cal. 640*

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

CHICKEN & SEAFOOD

DRAGON-GLAZE SALMON *cal. 900*

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

FRIED SHRIMP *cal. 1110*

Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.

PARMESAN-CRUSTED CHICKEN *cal. 1010*

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

CRISPY CHICKEN TENDERS *cal. 1040*

Served with coleslaw, seasoned fries and Honey Mustard dressing.

(GS) SIMPLY GRILLED SALMON *cal. 870*

Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with lemon-butter broccoli and jasmine rice.

SIDES

Cheddar Mac and Cheese *cal. 630*

Coleslaw *cal. 100*

Fruit Cup *cal. 50*

Giant Onion Rings *cal. 510*

Jasmine Rice *cal. 420*

Lemon-Butter Broccoli *cal. 150*

Mashed Potatoes *cal. 220*

Seasoned Fries *cal. 320*

Sweet Potato Fries *cal. 390*

MAKE IT A COMBO

ADD Caesar Salad *cal. 500*

ADD Fridays™ Signature

Whiskey-Glazed Sesame Chicken Strips *cal. 390*

ADD Fried Shrimp *cal. 310*

ADD Half-Rack Apple Butter BBQ Ribs *cal. 390*

ADD Half-Rack **Whiskey-Glazed** Ribs *cal. 620*

ADD House Salad *cal. 330-510*

ADD Choice Soup *cal. 150-590*



» FILET MIGNON WITH FRIED SHRIMP

FRIDAYS™ FAMOUS
**WHISKEY
GLAZE GRILL**
made with
JACK DANIEL'S®

FRIDAYS™ SIGNATURE WHISKEY-GLAZED BIG RIBS

Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and basted with our Signature **Whiskey-Glaze**. Served with seasoned fries and coleslaw.

Half-Rack cal. 1100

Full-Rack cal. 1630

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CENTER-CUT SIRLOIN* *cal. 710*

6 ounces of flavorful center-cut sirloin topped with our Signature **Whiskey-Glaze**. Served with mashed potatoes and lemon-butter broccoli.

NEW FRIDAYS™ SIGNATURE WHISKEY-GLAZED

FILET MIGNON* *cal. 880*

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

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CENTER-CUT SIRLOIN* & SHRIMP *cal. 870*

6 ounces of flavorful center-cut sirloin topped with our Signature **Whiskey-Glaze** paired with crispy fried shrimp and cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN *cal. 960*

Two grilled chicken breasts topped with our Signature **Whiskey-Glaze**. Served with mashed potatoes and lemon-butter broccoli.

DESSERTS

RED VELVET CAKE *cal. 1690*

PERFECT FOR SHARING

A three-tiered red velvet cake that's a Friday night celebration in itself, layered with cream cheese frosting then topped with whipped cream and candy sprinkles. Served alongside a scoop of vanilla bean ice cream.

BROWNIE OBSESSION® *cal. 1180*

A warm fudge brownie, vanilla bean ice cream, caramel sauce & glazed pecans.

Make it a Brownie 'n' Baileys. Top your Brownie Obsession® with Baileys Irish Cream (cal. 70) for an additional charge.

21 and up ONLY: contains alcohol.

OREO® MADNESS *cal. 500*

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

DONUT CHEESECAKE *cal. 870*

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

DRINK YOUR DESSERT

21 and up ONLY: contains alcohol.

IRISH COFFEE *cal. 180*

Jameson Irish Whiskey, sugar, coffee, whipped cream.

MUDSLIDE *cal. 550*

Baileys Irish Cream, Kahlúa, Smirnoff Vodka, chocolate, ice cream.

STRAWBERRY SHORTCAKE *cal. 510*

Disaronno Amaretto, strawberry, ice cream.

» RED VELVET CAKE

» STRAWBERRY SHORTCAKE

» DONUT CHEESECAKE

Drink Responsibly.
Drive Responsibly.

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» LUE Team Member Experience - Dallas, TX

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