

Cocktails

ULTIMATE MARGARITA *cal. 250*

José Cuervo Especial® Silver Tequila, Hiram Walker® Triple Sec, fresh orange, lime and house-made fresh sour.

Additional flavors: Mango (cal. 300), Mango Berry (cal. 380), Blue Raspberry (cal. 320), Wild Berry (cal. 420), Raspberry (cal. 350) & Strawberry (cal. 325)

PATRÓN® RASPBERRY BASIL MARG *cal. 195*

Patrón® Silver Tequila, Cointreau®, house-made fresh sour, raspberry, fresh lime and basil.

ULTIMATE LONG ISLAND TEA *cal. 228*

BOMBAY® Dry Gin, Smirnoff® 80 Vodka, BACARDÍ® Superior Rum, Christian Brothers® Brandy, Hiram Walker® Triple Sec, house-made fresh sour, lemon and Coke®.

PASSION FRUIT TEA *cal. 242*

ABSOLUT® Mandrin Vodka, FIREBALL® Cinnamon Whisky, Red Bull®, passion fruit, lemon, lime and mint.

NEW ABSOLUT® BEST MOJITO *cal. 155*

ABSOLUT® Lime Vodka, fresh mint, lime, cane sugar, house-made fresh sour and club soda.

MIXED BERRY MOJITO *cal. 230*

The Kraken® Black Spiced Rum, BACARDÍ® Dragon Berry Rum, mixed berry purée, house-made fresh sour, lime, fresh mint and club soda.

PINEAPPLE MOJITO *cal. 155*

Hornitos® Reposado Tequila, Malibu® Pineapple Rum, cane sugar, fresh mint, lime, pineapple and club soda.

NEW RASPBERRY PINK LEMON DROP *cal. 275*

Smirnoff® Raspberry Vodka, Cointreau®, fresh lemon, raspberry and house-made fresh sour.

THE COPPER MULE *cal. 125*

ABSOLUT® Lime Vodka, house-made fresh sour, Barritt's® Ginger Beer and fresh lime.

LYNCHBURG MULE *cal. 185*

Jack Daniel's® Tennessee Whiskey, Barritt's® Ginger Beer and fresh lemon.

THE SCREAMING TIKI *cal. 210*

The Kraken® Black Spiced Rum, Myers's® Original Dark Rum, mango, fresh lemon, lime and pineapple.

STRAWBERRY HURRICANE *cal. 215*

BACARDÍ® Dragon Berry Rum, house-made fresh sour, pineapple, fresh strawberry and grenadine.

SUN-KISSED PINEAPPLE *cal. 205*

Crown Royal® Deluxe Whisky, BACARDÍ® Superior Rum, Monin® Blue Curaçao, pineapple, orange and Bordeaux cherry.

NEW BARBADOS RUM PUNCH *cal. 327*

Mount Gay® Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, fresh orange, Sprite® and Angostura® Bitters.

ULTIMATE MANGO MAI TAI *cal. 370*

Captain Morgan® Original Spiced Rum, Malibu® Mango and Malibu® Coconut Rums, Hiram Walker® Crème de Banana, pineapple, house-made fresh sour, fresh orange, lime, grenadine and Bordeaux cherry.

NEW THE NEW YORK SOUR *cal. 165*

Maker's Mark® Bourbon, house-made fresh agave sour, Angostura® Bitters and float of Beso Del Sol® Red Sangria.

THE SCREAMING TIKI

PINEAPPLE MOJITO

BARBADOS RUM PUNCH

SUN-KISSED PINEAPPLE



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

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Beer & Wine

On Tap

Drafts available in 14 oz. or 20 oz.

IMPORT

DOS EQUIS® LAGER ESPECIAL
(WEST COAST LOCATIONS)
Mexican Lager, 4.3% ABV, cal. 155/220

GUINNESS®
Irish Dry Stout, 4.2% ABV, cal. 150/210

HEINEKEN®
(EAST COAST LOCATIONS)
European Pale Lager, 5% ABV, cal. 155/200

STELLA ARTOIS®
European Pale Lager, 5% ABV, cal. 175/250

CRAFT

ANGRY ORCHARD® CRISP APPLE HARD CIDER
American Hard Cider, 5% ABV, cal. 230/335

BLUE MOON® BELGIAN WHITE
Witbier, 5.4% ABV, cal. 210/310

LAGUNITAS IPA
American IPA, 6.2% ABV, cal. 225/320

SAMUEL ADAMS BOSTON LAGER®
American Lager, 4.9% ABV, cal. 200/285

SAMUEL ADAMS® SEASONAL
Varies by Season, cal. 200-350

DOMESTIC

BUD LIGHT®
American Light Lager, 4.2% ABV, cal. 130/185

COORS LIGHT®
American Light Lager, 4.2% ABV, cal. 120/170

NEW MICHELOB® ULTRA™
American Ultra-Light Lager, 4.2% ABV, cal. 112/160

NEW MILLER LITE®
American Light Lager, 4.2% ABV, cal. 120/170

Bottles & Cans

Available in 12 oz. package

IMPORT

CORONA EXTRA®
Mexican Lager, 4.6% ABV, cal. 150

CORONA® LIGHT
Mexican Light Lager, 4.1% ABV, cal. 100

DOS EQUIS® AMBAR
Vienna-Style Lager, 4.7% ABV, cal. 150

HEINEKEN®
European Pale Lager, 5% ABV, cal. 140

MODELO® ESPECIAL
Mexican Lager, 4.4% ABV, cal. 145

CRAFT

GUINNESS® BLONDE™ AMERICAN LAGER
Pale Lager, 5% ABV, cal. 150

NEW KONA BIG WAVE GOLDEN ALE (16 OZ. CAN)
Golden Ale, 4.4% ABV, cal. 236

NEW BELGIUM® DAYBLAZER (12 OZ. CAN)
American Blonde Ale, 4.8% ABV, cal. 144

NEW BELGIUM® FAT TIRE
American Amber Ale, 5.2% ABV, cal. 155

NEW SAMUEL ADAMS® SAM '76 (12 OZ. CAN)
American Pale Lager, 4.7% ABV, cal. 141

STONE IPA
American IPA, 6.9% ABV, cal. 210

DOMESTIC

BUDWEISER®
American Lager, 5% ABV, cal. 150

BUD LIGHT®
American Light Lager, 4.2% ABV, cal. 110

PABST BLUE RIBBON® (16 OZ. CAN)
American Lager, 4.7% ABV, cal. 200



NEW SOFIA BRUT (187mL) MINI CANS

NEW SAMUEL ADAMS SAM '76

Wines are listed progressively from light to full-bodied and from sweet to dry

BUBBLES

NEW SOFIA (187mL) cal. 125
Brut Rosé Mini Can, California

LUNETTA® (187mL) cal. 140
Prosecco Split, Italy

WHITE

KENDALL-JACKSON VINTNER'S RESERVE cal. 150/225/635
Chardonnay, California

KIM CRAWFORD cal. 145/220/615
Sauvignon Blanc, New Zealand

JACOB'S CREEK™ cal. 145/220/615
Moscato, Australia

CAVIT® cal. 150/225/635
Pinot Grigio, Italy

BAREFOOT® cal. 150/225/365
Chardonnay, California

CHATEAU STE. MICHELLE cal. 145/220/615
Riesling, Washington

RED

BLACKSTONE cal. 145/220/615
Merlot, California

BAREFOOT® cal. 150/225/635
Cabernet Sauvignon, California

WOODBIDGE® BY ROBERT MONDAVI cal. 145/220/615
Cabernet Sauvignon, California

14 HANDS "HOT TO TROT" cal. 150/225/635
Red Blend, Washington

APOTHIC® cal. 150/225/635
Red Blend, California

MIRASSOU® cal. 145/220/615
Pinot Noir, California

MARK WEST® cal. 145/220/615
Pinot Noir, California

NEW BESO DEL SOL® RED SANGRIA cal. 135/202
Sangria, Spain

| | 6 oz. | 9 oz. Best Value | Bottle |
|--|--------|---------------------|---------|
| NEW SOFIA (187mL) cal. 125 Brut Rosé Mini Can, California | - | - | \$9 |
| LUNETTA® (187mL) cal. 140 Prosecco Split, Italy | - | - | \$9.50 |
| KENDALL-JACKSON VINTNER'S RESERVE cal. 150/225/635 Chardonnay, California | \$8.50 | \$10.50 | \$26 |
| KIM CRAWFORD cal. 145/220/615 Sauvignon Blanc, New Zealand | \$10 | \$12 | \$32 |
| JACOB'S CREEK™ cal. 145/220/615 Moscato, Australia | \$6.50 | \$8.50 | \$20 |
| CAVIT® cal. 150/225/635 Pinot Grigio, Italy | \$6.50 | \$8.50 | \$20 |
| BAREFOOT® cal. 150/225/365 Chardonnay, California | \$6 | \$8 | \$19 |
| CHATEAU STE. MICHELLE cal. 145/220/615 Riesling, Washington | \$6 | \$8 | \$19 |
| BLACKSTONE cal. 145/220/615 Merlot, California | \$7 | \$9 | \$21.50 |
| BAREFOOT® cal. 150/225/635 Cabernet Sauvignon, California | \$6 | \$8 | \$19 |
| WOODBIDGE® BY ROBERT MONDAVI cal. 145/220/615 Cabernet Sauvignon, California | \$7 | \$9 | \$21.50 |
| 14 HANDS "HOT TO TROT" cal. 150/225/635 Red Blend, Washington | \$8.50 | \$10.50 | \$26 |
| APOTHIC® cal. 150/225/635 Red Blend, California | \$8.50 | \$10.50 | \$26 |
| MIRASSOU® cal. 145/220/615 Pinot Noir, California | \$7 | \$9 | \$21.50 |
| MARK WEST® cal. 145/220/615 Pinot Noir, California | \$8.50 | \$10.50 | \$26 |
| NEW BESO DEL SOL® RED SANGRIA cal. 135/202 Sangria, Spain | \$6 | \$8 | - |

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

Alcohol by volume (abbreviated as ABV) is a standard measure of how much alcohol is contained in an alcoholic beverage.

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Drink Responsibly.
Drive Responsibly.

TBG NV 0618

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Free Spirits Wings

WINGS ROULETTE PLATTER



The Good Stuff Without The Hard Stuff

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



CHERRY LIMEADE SIGNATURE SLUSH



SLUSHES & JUICE

SIGNATURE SLUSHES*
Cold fruit flavors over crushed ice.
Mango Peach Lemonade (cal. 160), Cherry Limeade (cal. 260), Wild Berry Lemonade (cal. 290), Strawberry Lemonade (cal. 210), Blue Raspberry (cal. 250)

RED BULL® PASSION SLUSH cal. 110-210
Passion fruit purée, guava purée, fresh lemon, Red Bull®.

RUNNING RED BULL® MOCKTAIL SLUSH cal. 250
Monin® Raspberry, pineapple juice, Red Bull® and lemon.

PARADISE PUNCH JUICE cal. 130
Orange, pineapple, guava.

FRESHLY BREWED TEAS & COFFEE

STRAWBERRY PASSION FRUIT TEA cal. 130
Freshly brewed Gold Peak® black iced tea, fresh strawberry, passion fruit, house-made fresh agave sour.

TROPICAL RASPBERRY TEA cal. 110
Freshly brewed Gold Peak® black iced tea, raspberries, guava, house-made fresh agave sour.

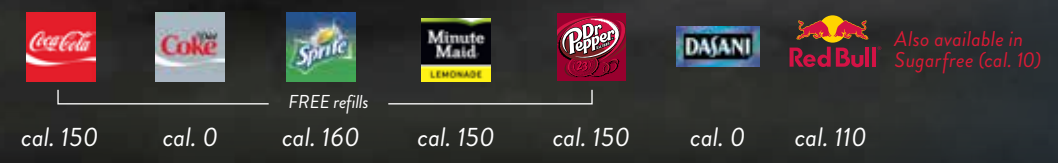
FRESH BREWED GOLD PEAK® BLACK ICED TEA cal. 0

RASPBERRY TEA cal. 80

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



*50¢ refills on all Signature Slushes
FREE refills on all fountain drinks, coffee and black or raspberry iced tea.
NO free refills on juices, smoothies, strawberry passion fruit tea or tropical raspberry tea.



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WE OFFER SENIOR CITIZENS NON-ALCOHOLIC HOT BEVERAGES AT HALF PRICE.
Ask your server for the complete listing of Coke products. "Coca-Cola," "Diet Coke," "Sprite," "Minute Maid," "Dasani" and "Gold Peak" are registered trademarks of The Coca-Cola Company. DR PEPPER is a registered trademark of Dr Pepper/Seven Up, Inc. All rights reserved.
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WING SAUCES:

FRANK'S RedHot Buffalo GARLIC Parmesan Whiskey-Glaze BBQ
made with Jack Daniel's®

NEW WINGS ROULETTE PLATTER cal. 2170 \$18.25
Mix and match 3 of your favorite boneless or traditional wing flavors.

TRADITIONAL OR BONELESS WINGS cal. 640-960 \$12.25
Choice of dressing: Ranch (cal. 130) or Blue Cheese (cal. 200).

BUCKET OF BONES cal. 1570 \$18.75
Shareable portion of FRIDAYS™ BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.

BUCKET OF BONES



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CHICKEN QUESADILLA

New
Appetizers

Great for sharing (or not).

NACHOS GRANDE *cal. 2170*

\$12.50

Warm, crisp tostada chips piled high with diced char-grilled chicken, spicy jalapeños and pico de gallo, smothered with melted cheeses. Served with a side of sour cream and fresh house-made guacamole atop fresh shredded lettuce.

NEW **CHEESEBURGER SLIDERS***

Mouthwatering mini burgers, made with all beef patties, served with lettuce, tomatoes, pickles, American cheese and roasted onions.

Choose 2 *cal. 620*

\$10.25

Choose 3 *cal. 930*

\$11.25

Choose 4 *cal. 1240*

\$12.25

PHILLY CHEESESTEAK EGGROLLS *cal. 860*

\$10.00

Filled with roast beef, peppers, onions and cheese. Served with a craft beer-cheese dipping sauce.

NEW **LOADED FRIES** *cal. 1100*

\$9.75

Queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

CHICKEN QUESADILLA *cal. 1250*

\$9.75

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

GIANT ONION RINGS *cal. 1190*

\$8.00

Served with BBQ Ranch.

SPINACH FLORENTINE FLATBREAD *cal. 550*

\$10.50

Spinach, artichoke hearts, Monterey Jack, Parmesan, Romano, tomatoes, garlic, fresh basil, crushed red pepper and oregano.

BBQ CHICKEN FLATBREAD *cal. 650*

\$11.50

Chipotle chicken, BBQ sauce, Monterey Jack, cheddar, cilantro, red peppers and red onions.

CRISPY BRUSSELS SPROUTS *cal. 670*

\$8.00

Tossed in Lemon Soy Vinaigrette and topped with roasted onions, croutons and Cotija cheese.

SHRIMP COCKTAIL *cal. 205*

\$12.25

Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

NEW **SWEET POTATO FRIES BASKET** *cal. 390*

\$3.00



SPINACH & QUESO DIP

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*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.

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FRIDAYS™
BBQ BIG RIBS

STEAKS & RIBS

Seasoned with our own blend of spices and special sauces like our BBQ and Signature *Whiskey Glaze* made with Jack Daniel's®.

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. 1030/1520
Made with Jack Daniel's® Half \$17.00/Full \$24.00
BBQ Ribs cal. 830/1190 Half \$16.25/Full \$23.25

CENTER-CUT SIRLOIN*

6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.
Topped with *Whiskey Glaze* cal. 710 \$17.00
Made with Jack Daniel's®

GS Topped with Parmesan Butter cal. 640 \$16.25

14 OZ. NY STRIP WITH BACON-WRAPPED SHRIMP



Topped with *Whiskey Glaze* cal. 1100 \$23.50
Made with Jack Daniel's®
GS Topped with Parmesan Butter cal. 985 \$22.75

Burgers Classics The Grill

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. Served with seasoned fries.

All burgers are served with seasoned fries (cal. 320). Add avocado (cal. 60) or bacon (cal. 70) for \$2.00 to any burger. Substitute a side salad (cal. 95-245) or sweet potato fries (cal. 390) for \$2.00 or giant onion rings (cal. 510) for \$3.00.

- BUFFALO WINGMAN'S BURGER*** cal. 920 \$13.75
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.
- PHILLY CHEESESTEAK BURGER*** cal. 1000 \$13.50
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.
- FRIDAYS™ SIGNATURE WHISKEY-GLAZED BURGER*** Made with Jack Daniel's® cal. 1110 \$13.50
Signature *Whiskey Glaze*, white cheddar, lettuce, red onions, tomatoes, pickles and hickory-smoked bacon.
- BACON CHEESEBURGER*** cal. 840 \$12.25
White cheddar, all-natural cheddar spread, lettuce, tomatoes, red onions, pickles, hickory-smoked bacon and Fridays™ sauce.
- THE BEYOND MEAT CHEESEBURGER** cal. 890 \$15.00
Made from plant-based ingredients, this juicy, mouthwatering burger satisfies like beef. Our patty is seasoned and grilled, with white cheddar, lettuce, tomatoes, red onions, pickles and Fridays™ sauce.
- TURKEY BURGER** cal. 520 \$11.00
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.
- REALLY GOOD CHEESEBURGER*** cal. 820 \$11.50
White cheddar, lettuce, tomatoes, red onions, pickles and Fridays™ sauce.
Hamburger cal. 620 \$10.50

Go green-style (cal. 260 less) for no additional charge. Substitute a turkey patty (cal. 160 less) for just \$1.00 more.

THE BEYOND MEAT CHEESEBURGER



- SPINACH & QUESO DIP** cal. 770 \$11.50
Fresh spinach, queso, topped with Parmesan and bread crumbs. Served with tortilla chips, salsa and house-made guacamole.
- MOZZARELLA STICKS** cal. 820 \$10.00
Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.
- GREEN BEAN FRIES** cal. 900 \$9.75
Served with Cucumber-Wasabi Ranch.
- WARM PRETZELS** cal. 1190 \$10.00
Served with craft beer-cheese dipping sauce garnished with crispy applewood-smoked bacon and green onions.
- WHISKEY-GLAZED SESAME CHICKEN STRIPS** Made with Jack Daniel's® cal. 1080 \$12.00
Panko-crust chicken breast strips tossed in our Signature *Whiskey Glaze* and topped with sesame seeds.

- FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER** Made with Jack Daniel's® cal. 1740 \$17.75
Sampler to share with crispy Cajun-spiced shrimp, *Whiskey-Glazed* Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature *Whiskey Glaze*.
- PAN-SEARED POT STICKERS** cal. 590 \$11.50
Steamed pork dumplings with Szechwan dipping sauce.
- FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS*** Made with Jack Daniel's®
Mouthwatering mini burgers, Signature *Whiskey Glaze*, cola onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.
Choose 2 cal. 630 \$10.50
Choose 3 cal. 940 \$11.50
Choose 4 cal. 1250 \$12.50

- LOADED POTATO SKINS** cal. 1620 \$12.00
Fridays™ famous potato skins with cheddar and bacon. Served with Ranch sour cream and green onions.

Classic Fridays™ Combo

Pick one:
Boneless or traditional wings tossed in your choice of sauce (cal. 600-1030).

Then choose two from:
Green Bean Fries (cal. 650), Loaded Potato Skins (cal. 840), Warm Pretzels (cal. 540), Mozzarella Sticks (cal. 560), or Pan-Seared Pot Stickers (cal. 390).
\$15.50



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CHICKEN

- DRAGON-GLAZE CHICKEN** cal. 720 \$13.50
Sweet and spicy glazed chicken topped with a fresh mango pico de gallo. Served on a bed of jasmine rice and chef's vegetable selection.
Substitute a Salmon Fillet cal. 810 \$17.50
- CRISPY CHICKEN TENDERS** cal. 1030 \$13.75
Served with seasoned fries and Honey Mustard dressing.
- FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN** Made with Jack Daniel's® cal. 960 \$19.50
Signature *Whiskey Glaze* over two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

- PARMESAN-CRUSTED CHICKEN** cal. 700 \$14.25
Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

MAKE IT A COMBO

- ADD Half-Rack *Whiskey-Glazed Ribs* cal. 620 \$7.00
- ADD Half-Rack BBQ Ribs cal. 420 \$7.00
- ADD Six Bacon-Wrapped Shrimp cal. 480 \$6.00
- ADD A Lobster Tail cal. 180-270 \$9.00
- ADD Six Crispy Shrimp cal. 200 \$5.00
- ADD *Whiskey-Glazed* Shrimp cal. 480 \$5.00

SIDES

- Caesar Salad cal. 440 \$6.25
- Cheddar Mac and Cheese cal. 630 \$5.00
- Coleslaw cal. 100 \$3.00
- Crispy Brussels Sprouts cal. 350 \$5.00
- Giant Onion Rings cal. 510 \$5.00
- House Salad cal. 270-420 \$6.25
- Lemon-Butter Broccoli cal. 150 \$3.00
- Loaded Fries cal. 600 \$5.25
- Mashed Potatoes cal. 220 \$3.00
- Basket of Fries cal. 800 \$3.00
- Seasoned or Garlic Sweet Potato Fries cal. 390 \$3.00
- Chef's Vegetable Selection cal. 110-160 (Varies by season) \$3.00
- Baked Potato cal. 160 \$3.00
- Basket of Garlic Bread Sticks cal. 780 \$2.75

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

LOBSTER TAILS



STARTERS

CLAM CHOWDER *cal. 215* \$6.50
A bowl of creamy New England style chowder served with crackers.

SHRIMP COCKTAIL *cal. 205* \$12.25
Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

ENTRÉE

STEAK* & LOBSTER *cal. 665-710* \$25.00
6 ounces of flavorful center-cut sirloin and either a steamed or fire-grilled 4-ounce lobster tail. Served with two sides.

PETITE SIRLOIN* & SALMON *cal. 680* \$24.00
6 ounces of flavorful center-cut sirloin with a fire-grilled Salmon fillet topped with Parmesan butter. Served with two sides.

HALF RACK OF RIBS & SHRIMP *cal. 1375* \$20.25
Half rack of fire-grilled back pork ribs glazed with BBQ sauce and topped with onion rings. Served with seasoned fries and crispy shrimp.

LOBSTER TAILS *cal. 840-920* \$26.50
Two 4-ounce lobster tails steamed or fire-grilled with lemon and butter. Served with two sides.

DRAGON-GLAZE SALMON *cal. 810* \$17.50
Sweet and spicy glazed salmon topped with a fresh mango pico de gallo. Served on a bed of jasmine rice and chef's vegetable selection.

CS SIMPLY GRILLED SALMON *cal. 820* \$17.00
Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice and chef's vegetable selection.

HALF RACK OF RIBS & LOBSTER *cal. 1395-1440* \$25.50
A half rack of fire-grilled back pork ribs topped with onion rings, paired with either a steamed or fire-grilled 4-ounce lobster tail. Served with coleslaw and seasoned fries.

NEW YORK STRIP* & LOBSTER TAIL
14 ounces of the quintessential American cut, lightly marbled and exceptionally tender paired with a steamed or fire-grilled lobster tail. Served with two sides.

*Topped with Whiskey Glaze
Made with Jack Daniel's® cal. 1095-1140 \$30.00
Fire-Grilled cal. 985-1030 \$30.00*

FISH & CHIPS *cal. 880* \$13.25
Crisp, tender and golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

BACON-WRAPPED SHRIMP *cal. 930* \$15.00
Skewered shrimp wrapped with bacon and grilled then basted with Parmesan Butter. Served with jasmine rice and chef's vegetable selection.

FRIED SHRIMP *cal. 750* \$17.00
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.



DRAGON-GLAZE SALMON

SIDES

MASHED POTATOES *cal. 220*

BAKED POTATO *cal. 160*

SEASONED FRIES *cal. 320*

SWEET POTATO FRIES *cal. 390*

COLESLAW *cal. 100*

LEMON-BUTTER BROCCOLI *cal. 150*

CHEF'S VEGETABLE SELECTION *cal. 110-160*
(Varies by season)

PREMIUM SIDES Upgrade for \$3.00

CHEDDAR MAC & CHEESE *cal. 630*

GIANT ONION RINGS *cal. 510*

CRISPY BRUSSELS SPROUTS *cal. 350*

LOADED FRIES *cal. 1100*

Premium Pairings



WILD BERRY SANGRIA

PATRÓN® RASPBERRY BASIL MARG



THE COPPER MULE

KONA BIG WAVE GOLDEN ALE (16 OZ. CAN) *cal. 236*

PATRÓN® RASPBERRY BASIL MARG *cal. 195*
Patrón® Silver Tequila, Cointreau®, house-made fresh sour, raspberry, fresh lime and basil.

WILD BERRY SANGRIA *cal. 160*
Beso Del Sol® Red Sangria, Hiram Walker® Triple Sec, pineapple, house-made fresh sour, mixed berry purée, pineapple, fresh orange, lime, lemon and club soda.

THE COPPER MULE *cal. 125*
ABSOLUT® Lime Vodka, house-made fresh sour, Barritt's Ginger Beer and fresh lime.

NEW KONA BIG WAVE GOLDEN ALE



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

HOUSE SALAD *cal. 270-420* CAESAR SALAD *cal. 440* OR SOUP *cal. 150-500* \$4.25

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HALF-RACK OF RIBS AND SHRIMP



FRENCH DIP



Sandwiches

Sandwiches are served with seasoned fries (cal. 320). Substitute sweet potato fries (cal. 390) or a side salad (cal. 95-245) for \$2.00 or giant onion rings (cal. 510) for \$3.00.

FRIDAYS™ SIGNATURE **WHISKEY-GLAZED CHICKEN SANDWICH**

Made with Jack Daniel's® cal. 1110 \$12.00

Grilled all-natural 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.

FRENCH DIP cal. 950 \$12.00

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

TURKEY + AVOCADO BLT cal. 770 \$12.00


All-natural sliced turkey breast, Swiss, lettuce, tomato, bacon, avocado, pesto aioli on toasted focaccia.

SOUTHERN FRIED CHICKEN SANDWICH cal. 930 \$12.00

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

BUFFALO FRIED CHICKEN SANDWICH cal. 930 \$12.00

Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

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Sizzling

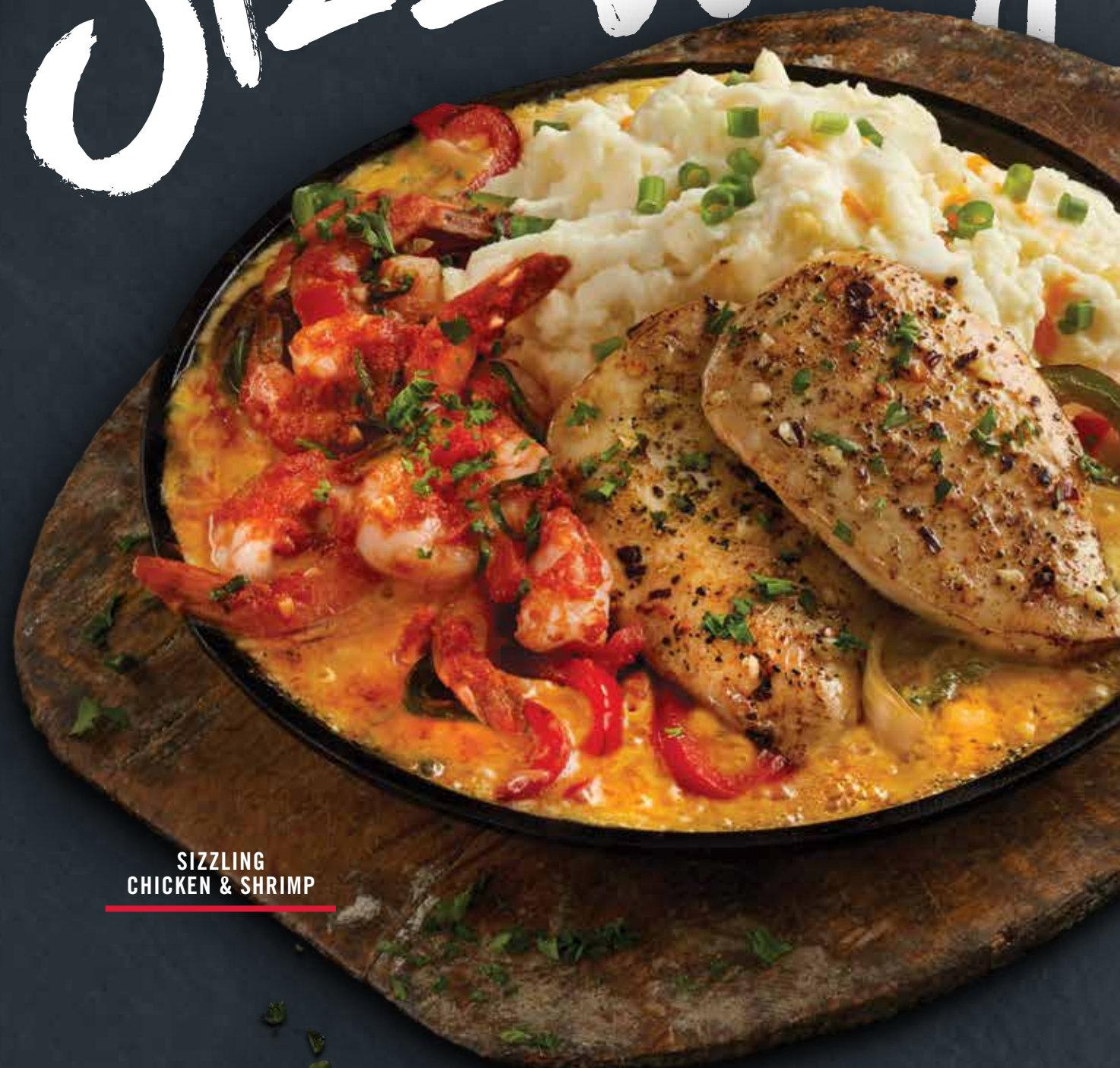


CAJUN SHRIMP & CHICKEN PASTA



Freshly
crafted

Pasta



SIZZLING CHICKEN & SHRIMP

CAJUN SHRIMP & CHICKEN PASTA cal. 1310 \$17.25

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

PERFECT WINE PAIRING: *Jacob's Creek™ Moscato*

NEW LEMON & GARLIC SHRIMP PASTA cal. 1150 \$17.25

Shrimp, broccoli, tomatoes, red peppers and spinach tossed in a lemon-butter sauce with fettuccine. Served with grilled lemon.

PERFECT WINE PAIRING: *Cavit® Pinot Grigio*

NEW CHICKEN PARMESAN PASTA cal. 1560 \$16.75

Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps.

PERFECT WINE PAIRING: *Woodbridge® by Robert Mondavi Cabernet Sauvignon*

GS SIZZLING CHICKEN & SHRIMP cal. 1270 \$18.50

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

PERFECT WINE PAIRING: *Mirassou® Pinot Noir*

GS SIZZLING CHICKEN & CHEESE cal. 1160 \$17.50

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

PERFECT WINE PAIRING: *Barefoot® Chardonnay*

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Salads & Soup

SALADS

- GS** **CAESAR SALAD WITH GRILLED CHICKEN** *cal. 810* \$12.25
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with grilled lemon.
- With Grilled Salmon* *cal. 910* \$16.25
*With 6 oz. Center-Cut Sirloin** *cal. 800* \$16.25

- PECAN-CRUSTED CHICKEN SALAD** *cal. 1220* \$13.75
Crispy pecan-crust chicken breast, romaine, kale, celery, dried cranberries, fresh orange, glazed pecans, blue cheese. Tossed in Balsamic Vinaigrette.

NEW **SEASONAL STRAWBERRY FIELDS SALAD**

- GS** Fresh strawberries, romaine, kale, goat cheese, Parmesan and glazed pecans. Tossed in Balsamic Vinaigrette.
- With Grilled All-Natural Chicken* *cal. 880* \$12.25
With Grilled Salmon *cal. 970* \$16.25
*With 6 oz. Center-Cut Sirloin** *cal. 1000* \$16.25

- GS** **MILLION DOLLAR COBB** *cal. 840* \$12.75
Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Green Goddess dressing on the side.
- With Grilled Salmon* *cal. 930* \$16.75
*With 6 oz. Center-Cut Sirloin** *cal. 800* \$16.75

- BBQ CHICKEN SALAD** *cal. 920* \$12.75
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. 270-420* \$6.25
Romaine, kale, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a garlic breadstick.

- SIDE CAESAR SALAD** *cal. 310-440* \$6.25
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps served with grilled lemon and a garlic breadstick.

SOUPS

- FRENCH ONION SOUP** *cal. 590* \$6.50
Caramelized onions simmered in au jus topped with a crouton and melted Swiss.

- WHITE CHEDDAR BROCCOLI SOUP** *cal. 280* \$6.50
A creamy blend of white cheddar cheeses with broccoli.

- CLAM CHOWDER** *cal. 215* \$6.50
A bowl of creamy New England style chowder served with crackers.

- TOMATO BASIL** *cal. 300* \$6.50
Served with grilled lemon and a garlic breadstick.

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*

BBQ CHICKEN SALAD

RED VELVET SPARKLER CAKE



Desserts

- TENNESSEE WHISKEY CAKE** *cal. 1110* \$7.50
Toffee cake, candied pecans, vanilla bean ice cream and Butterscotch Whiskey sauce.

Top your Tennessee Whiskey Cake with Baileys® Irish Cream (cal. 70) for an additional charge.

- OREO® MADNESS** *cal. 500* \$7.25
Cookies and Cream vanilla ice cream, OREO® cookie crust and chocolate sauce.

- RED VELVET SPARKLER CAKE** *cal. 1690* \$8.00
PERFECT FOR SHARING
A three-tiered red velvet cake that's a Friday night celebration in itself, layered with cream cheese frosting. Topped with whipped cream and candy sprinkles and served alongside a scoop of vanilla bean ice cream.

- BROWNIE OBSESSION®** *cal. 1200* \$7.75
A warm fudge brownie, vanilla bean ice cream, caramel sauce and pecans.

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

- VANILLA BEAN CHEESECAKE** *cal. 920* \$7.25
Silky white chocolate mousse, graham cracker crust and white chocolate shavings.

- FRIDAYS™ SUNDAE** *cal. 1380* \$7.25
Chocolate sauce drizzled over vanilla bean ice cream. Topped with chopped pecans, whipped cream and a cherry.

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BBQ CHICKEN SALAD

Lunch

**YOUR LUNCH. YOUR HOUR. YOUR CHOICE.
ENJOY SMALLER PORTIONS OF OUR SIGNATURE DISHES, FOR LESS.**

***Lunch offerings and \$4 desserts available Monday - Friday from 11 am - 3 pm*

APPS starting at \$4.75

- GREEN BEAN FRIES *cal. 650* \$4.75
- TRADITIONAL WINGS *cal. 600-900* \$8.25
- BONELESS WINGS *cal. 720-910* \$8.25
- PAN-SEARED POT STICKERS *cal. 390* \$7.25
- WARM PRETZELS *cal. 540* \$4.75
- MOZZARELLA STICKS *cal. 560* \$6.00
- LOADED POTATO SKINS *cal. 840* \$5.25

DESSERTS for \$4.00

ON WEEKDAYS DURING LUNCH, CHOOSE ANY OF OUR DELICIOUS DESSERTS FOR ONLY \$4. MONDAY - FRIDAY FROM 11 AM - 3 PM.

ENTRÉES starting at \$6.25

- CRISPY CHICKEN FINGERS WITH FRIES *cal. 920* \$6.25
- CAJUN SHRIMP & CHICKEN PASTA *cal. 630* \$10.25
- HALF-RACK BBQ RIBS *cal. 870* \$15.25
- HALF-RACK WHISKEY-GLAZED RIBS *cal. 1070* \$16.00
- WHISKEY-GLAZED CHICKEN *cal. 330* \$11.00
- FRIED SHRIMP *cal. 650* \$9.50
- HAMBURGER* WITH FRIES *cal. 1130* \$6.25
- PECAN-CRUSTED CHICKEN SALAD *cal. 670* \$10.00
- MILLION DOLLAR COBB SALAD *cal. 480* \$9.50
- CAESAR SALAD WITH GRILLED CHICKEN *cal. 410* \$9.25
- BBQ CHICKEN SALAD *cal. 530* \$8.75
- NEW** STRAWBERRY FIELDS SALAD WITH GRILLED **GS** ALL-NATURAL CHICKEN *cal. 690* \$9.25
- NEW** CHICKEN PARMESAN PASTA *cal. 1150* \$9.25
- NEW** LEMON & GARLIC SHRIMP PASTA *cal. 660* \$10.25

ADD FOR \$2

- HOUSE SALAD *cal. 270-420*
- CAESAR SALAD *cal. 440*
- OR SOUP *cal. 150-500*

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**This is a really good deal already so it's not valid with any other add-ons, extras, vouchers, combos, coupons or discounts. LIMITED TIME ONLY. Dine-in only. One offer per person. Not valid in conjunction with any other offer or discount. Offer good on select items only. Lunch offerings available Monday - Friday from 11am - 3pm.