



## APPETIZERS

- 1. Buffalo Wings** Choose your sauce. Then watch us bring the heat. Traditional or boneless with your choice of these favorite sauces ranging from Mild to Spicy. Served with celery and Bleu Cheese or Ranch dressing. Jack BBQ, Garlic Parmesan, Caribbean Rum Sauce, Classic Buffalo and Inferno Sauce. **\$9.49**
- 2. Loaded Potato Skins** Friday's Signature potato skins, stuffed with melted cheddar and crispy bacon. Served with sour cream and green onions. **\$8.39**
- 3. Sesame Jack Chicken Strips** These tender chicken breast strips are coated with Asian Panko breadcrumbs and fried to golden brown. Topped with toasted sesame seeds and tossed in our famous Jack Daniel's glaze for just the right kick. **\$9.89**
- 4. Tuscan Spinach Dip** Spinach and artichoke hearts with sautéed onions and bell peppers, blended with Parmigiano and Romano cheeses topped with diced tomatoes and delivered hot with tortilla chips. **\$8.39**
- 5. Warm Pretzels with Beer Cheese Dipping Sauce** Thick, warm pretzels in our creamy bacon and beer cheese sauce made with regionally crafted beer. **\$6.79**

## SALADS

- 10. Thai Steak Salad** Tender grilled Black Angus flat iron, sliced thin and served on a colorful, crunchy veggie-and-rice-noodle salad with grape tomatoes. Drizzled with Ginger Dressing and a punchy Thai sweet chili sauce. **\$11.49**
- 11. Knife-and-Fork Chicken Caesar** Crisp romaine lettuce is topped with a tender, succulent all-natural chicken breast that truly sets this salad apart. Garnished with Parmesan and grape tomatoes and drizzled with a tangy Caesar dressing. **\$10.29**
- 12. Pecan-crusted Chicken Salad** Crunchy, pecan-crusted sliced chicken breast, served on mixed greens tossed in Balsamic Vinaigrette. Topped with Mandarin sections, cranberries, pecans, celery and crumbled bleu cheese. **\$9.99**
- 13. Chipotle Yucatan Chicken Salad** Roasted pulled all-natural chicken breast seasoned with garlic, oregano & blackening spices. Served on mixed greens & chopped romaine tossed with avocado, mixed cheese, diced tomato, red onion, cilantro and crisp tostadas – all drizzled with avocado vinaigrette and chipotle crema. **\$9.39**
- 14. Grilled Chicken Cobb Salad** Deconstructed version of the classic Cobb Salad with balsamic-marinated all-natural chicken breast fire-grilled and drizzled with balsamic glaze. Served alongside sliced avocado, fresh grape tomatoes, hard-boiled egg, bacon, crumbled bleu cheese, chopped romaine lettuce and mixed greens. **\$8.99**

## SANDWICHES

- 20. Caribbean Chicken Sandwich** Fire-grilled all-natural chicken breast basted with Caribbean rum sauce served on a bun and topped with sour cream, pineapple pico, cilantro and avocado. Sweet potato fries and dipping sauce on side. **\$9.59**
- 21. California Club** Mesquite-smoked turkey breast, crisp bacon, ham and Monterey Jack on toasted ciabatta, a fresh-baked baguette, with tomatoes, shredded lettuce, avocado and mayo. **\$8.59**
- 22. Turkey Cranberry Reuben** Imagine rye bread stacked with smoked, roasted all-natural turkey and layered with an inspiring cranberry jalapeno chutney, bubbly melted Swiss cheese, a whole-berry cranberry sauce and cranberry coleslaw. **\$8.59**
- 23. Jack Daniel's Chicken Sandwich** A grilled all-natural chicken breast basted in Jack Daniel's glaze and topped with bacon, mixed cheese and Cajun onion straws, not to mention lettuce, tomatoes, pickles and Jack Daniel's mayo. Served on a brioche bun. **\$9.19**

## BURGERS

- 30. Jack Daniel's Burger** Our signature Jack Daniel's sauce, crisp bacon and provolone top a grilled Black Angus burger. More sauce on the side for extra kick. **\$8.79**
- 31. Cheeseburger** A juicy, fire-grilled Black Angus beef burger with melted American Cheese. **\$7.39**
- 32. New York Cheddar & Bacon Burger** This premium Black Angus burger boasts sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onions strings and tangy chow-chow spread. **\$8.89**
- 33. Sedona Black Bean Burger** A spicy black bean patty with chipotle mayo, topped with pepper jack, cheddar, balsamic-glazed onions and avocado slices. **\$7.99**
- 34. Steakhouse Bleu Cheese Burger** A fire-grilled Black Angus Burger with crumbled bleu cheese, applewood-smoked bacon, sautéed onions and garlic maison butter. **\$8.89**

## ENTRÉES

- 40. Jack Daniel's Ribs** Seasoned baby back pork ribs slow-cooked, then fire-grilled to tender perfection and basted in Jack Daniel's glaze. Seasoned fries and our ginger-lime slaw complete this classic plate. **\$18.49**
  - 41. Jack Daniel's Chicken** Two plump, tender and juicy chicken breasts basted with our signature Jack Daniel's sauce and served with your choice of two sides. **\$16.69**
  - 42. Jack Daniel's Flat Iron** An 8-ounce Black Angus steak aged and hand-cut exclusively for T.G.I. Friday's. Seasoned with our signature Jack Daniel's sauce and grilled to perfection. Served with your choice of two sides. **\$12.79**
  - 50. Chicken Piccata Pasta** Citrus-seasoned chicken breast is sautéed with California heirloom garlic, artichoke hearts, roasted red peppers and capers then tossed with multi-grain angel hair pasta and a lemon white wine sauce with a touch of fresh basil. **\$13.49**
  - 51. Bruschetta Chicken Pasta** Angel hair multi-grain pasta tossed with a garlic, basil and Roma tomato marinara. Topped with strips of all-natural fire-grilled chicken breast, our balsamic glaze and Parmesan shavings. **\$12.99**
  - 52. Victory Garden Pasta** Healthy vegetables- sautéed broccoli, ripe grape tomatoes along with roasted eggplant, zucchini, radicchio, spinach and crunchy sugar snap peas tossed with multi-grain penne pasta in a lemon vegetable sauce with basil and Parmesan and goat cheese. **\$8.99**
  - 53. Citrus Grilled Chicken Breast with Broccoli** Juicy all-natural grilled chicken breast, brushed with our orange basil butter and served with crisp-tender broccoli and red peppers. **\$9.09**
  - 54. Dragonfire Chicken** A juicy fire-grilled all-natural chicken breast glazed in Kung Pao sauce and served over jasmine rice pilaf with pineapple pico de gallo, mandarin oranges and fresh steamed broccoli. **\$8.89**
  - 55. Cajun Shrimp & Chicken Pasta** Juicy shrimp and chicken seasoned and sautéed with fresh green and red bell peppers, tossed with fettuccine, diced tomatoes and creamy Cajun-Affredo sauce. Topped with freshly shaved Parmesan cheese and green onions. **\$13.89**
- ## DESSERTS
- 60. Chocolate Peanut Butter Pie** Chocolate ganache layered with peanut butter mousse in a peanut butter graham cracker crust. Topped with whipped cream and a peanut butter cup. **\$4.99**
  - 61. Vanilla Bean Cheesecake** Cheesecake with specks of real vanilla bean in a graham cracker crust, topped with white chocolate mousse, served with a fresh strawberry. **\$5.49**