TABLE OF CONTENTS

- APPETIZERS
- SOUPS AND SALADS
- SANDWICHES AND HAMBURGERS
- LIGHT MEALS AND SPECIALTIES
- ENTREES
- DESSERTS, BEVERAGES AND KID'S MENU
- FRIDAY'S WINE LIST
**APPETIZERS**

**SPECIAL APPETIZERS**
- FRIDAY'S FRESH FRIES $2.45
- EGG ROLLS $2.45
- FRIED ZUCCHINI SLICES $3.45
- FRIDAY'S MUSHROOMS $3.10
- FRIED MOZZARELLA $3.45
- FRIED BROCCOLI CHEESE MELT $3.45
- FRIED CLAMS $4.15
- FRIDAY'S ONION RINGS $2.75
- BAKED BRIE $5.75
- THIN ONION RINGS $2.75
- PEEL AND EAT SHRIMP, ¼ lb. $4.25
- BARBECUE RIBS $4.25
- COMBINATION FRIED VEGETABLES $3.50

Mushrooms, Zucchini and Broccoli Cheese Melt.

**MEXICAN APPETIZERS**
- FAJITAS $6.45
  Served with guacamole, salsa, pico de gallo, flour tortillas and butter.
- BEEF • CHICKEN • COMBINATION NACHOS
  - CHEESE $3.75
  - BEAN AND CHEESE $3.95
  - CHICKEN $4.95
  - ULTIMATE $4.95
  Spicy beef, refried beans and cheddar cheese.
  - COMBO $4.95
  A variety including ultimate, bean and cheese with guacamole, and chicken.
- NINE LAYER DIP $3.95
  Refried beans, cheddar cheese, guacamole, black olives, seasoned sour cream, tomatoes and fresh cilantro. Served with tortilla chips and homemade salsa.
- TEN LAYER DIP $5.25
  Hot spiced chicken with layers of seasoned sour cream, Jack cheese, green onions, guacamole, black olives, tomatoes and cilantro. Served with tortilla chips and homemade salsa.

**GOURMET PIZZAS**
- ORIENTAL PIZZA $3.75
  Snow peas, broccoli, mushrooms, water chestnuts, red and green peppers, Jack cheese, oriental sauce, shrimp and pork.
- TRADITIONAL #1 $3.75
  Italian sausage, mushrooms, pepperoni, mozzarella cheese and diabolo sauce with basil and oregano seasonings.
- TRADITIONAL #2 $3.75
  Pepperoni, black olives, mushrooms, bell peppers, mozzarella cheese and diabolo sauce.
- NAME YOUR OWN PIZZA $3.75
  Choose any four ingredients for your own creation. For more than four items, add 25¢ each.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke Hearts</td>
<td>Jalapeno Peppers</td>
</tr>
<tr>
<td>Avocado</td>
<td>Marinara Sauce</td>
</tr>
<tr>
<td>Bacon</td>
<td>Monterey Jack</td>
</tr>
<tr>
<td>Bell Peppers</td>
<td>Mozzarella</td>
</tr>
<tr>
<td>Black Olives</td>
<td>Onions</td>
</tr>
<tr>
<td>Bleu Cheese</td>
<td>Parmesan</td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td>Pepperoni</td>
</tr>
<tr>
<td>Cheddar Cheese</td>
<td>Pesto Mushrooms</td>
</tr>
<tr>
<td>Clam Strips</td>
<td>Pesto</td>
</tr>
<tr>
<td>Crabmeat</td>
<td>Pico de Gallo</td>
</tr>
<tr>
<td>Domestic Swiss</td>
<td>Shrimp</td>
</tr>
<tr>
<td>Fresh Pineapple</td>
<td>Snow Pea Pods</td>
</tr>
<tr>
<td>Fresh Spinach</td>
<td>Spicy Beef</td>
</tr>
<tr>
<td>Green Chilies</td>
<td>Stir-Fried Vegetables</td>
</tr>
<tr>
<td>Ham</td>
<td>Tomatoes</td>
</tr>
<tr>
<td>Italian Meat Sauce</td>
<td>Water Chestnuts</td>
</tr>
<tr>
<td>Italian Sausage</td>
<td></td>
</tr>
</tbody>
</table>

**POTATO SKINS**
- PLAIN $2.45
- LOADED $4.75
  Cheddar cheese and bacon.
- SPICED CHICKEN $4.75
  Spicy chicken, mushrooms and Jack cheese.
- ORIENTAL $4.75
  With mushrooms, water chestnuts, pork, shrimp and Jack cheese.
- ALPINE $4.75
  With fresh spinach, pesto mushrooms and Swiss cheese.
- MEXICAN $4.75
  With spicy beef, guacamole, black olives, jalapenos and Jack and cheddar cheeses.
- BROCCOLI, CHEESE AND BACON $4.75
  With sauteed ham, onions, green peppers and cheddar cheese.
- ITALIAN $4.75
  With Italian meat sauce and mozzarella cheese.
- COMBO $4.75
  A combination of two varieties.
**SOUPS**

**BROCCOLI CHEESE SOUP**
- Cup $1.50
- Bowl $2.15

**SEAFOOD GUMBO**
- Cup $2.95
- Bowl $3.95
With shrimp, okra, onions, green peppers, crabmeat, tomatoes and spices. Served with French bread and butter.

**ONION SOUP** $2.65
Covered with a thick layer of provolone cheese.

**HOMEMADE SOUP-OF-THE-DAY**
Available by the bowl for $1.85 or cup for $1.35.

**SALADS**

**HOMEMADE DRESSINGS**
- Italian
- French
- Thousand Island
- Tarragon
- Creamy Bleu Cheese
- Avocado
- Oil and Vinegar
- Dijon Mustard Vinaigrette
- Low-Cal
- Country Buttermilk
- Hot Bacon
- Creamy Italian
- House (Italian dressing with crumbled bleu cheese)

**DINNER SALAD** $2.75
- With cheddar cheese and bacon bits 75¢
- With shrimp 95¢
- With snowcrab $1.25

**CHARBROILED CHICKEN BREAST SALAD** $4.75
Chicken breast marinated in a butter, lime and wine sauce. Served on a mound of tossed greens with Vinaigrette dressing. Accompanied by chilled, steamed broccoli, yellow squash, snow peas and red bell peppers. Served with garlic cheese toast.

**SEAFOOD PASTA SALAD** $5.95
Spinach fettuccini and egg rotini noodles combined with shrimp, bay scallops, crabmeat and mixed vegetables. Served in a tomato and accompanied by chilled, steamed vegetables and garlic cheese toast.

**SPINACH SALAD**
Topped with avocado, bacon, mushrooms, chopped egg, croutons, artichoke hearts and Tarragon dressing.
- Large $5.75
- Small $3.50

**CRABMEAT AVOCADO SEASHELL** $7.25
A flour tortilla shell filled with guacamole and salad greens, crabmeat, avocado, black olives, tomatoes and Jack cheese. Served with salsa and Avocado dressing.

**COBB SALAD**
With bacon, avocado, chicken breast, cheddar cheese, chopped egg, black olives, tomatoes, bleu cheese and alfalfa sprouts.
- Large $5.75
- Small $3.50

**FRIDAY'S CHEF SALAD**
Topped with bacon, turkey, ham, cheddar and Swiss cheeses, hard boiled egg, tomato wedges, cucumber and black olives.
- Large $5.95
- Small $3.65

**CREAMY GARDEN PASTA SALAD** $4.50
Spinach fettuccini and egg rotini noodles with cauliflower, broccoli, carrots, zucchini and red onion in a creamy Italian dressing; with salad greens, tomato wedges, mushrooms, artichoke hearts and black olives.

**TACO SALAD**
- **BEEF** $5.50
- **CHICKEN** $5.35
With tossed greens, cheddar cheese, spiced beef or chicken, pinto beans, black olives, bell peppers and corn chips. Served with salsa and Country Buttermilk dressing.

**CHICKEN WALNUT SALAD #1** $5.25
Chicken breast tossed with walnuts, oranges, mayonnaise and special seasonings, surrounded by tomato slices, avocado, egg wedges and black olives. Served with Thousand Island dressing.

**CHICKEN WALNUT SALAD #2** $5.35
Chicken breast tossed with walnuts, oranges, mayonnaise and special seasonings, heaped in a tomato. Served with homemade strawberry and blueberry muffins, and your choice of Friday's special fruit pasta salad or chilled, steamed mixed vegetables. Also available in a California avocado half or a fresh papaya half.
SANDWICHES

FRIDAY'S BLACKENED-CAJUN SANDWICHES
All items seasoned with Cajun spices and blackened in a cast iron skillet. Served with fries and a slice of melon.

CHICKEN BREAST $5.25
ORANGE ROUGHY WHITE FISH $5.25
STEAK $5.75

GOURMET CHICKEN SANDWICHES
Served on a sesame seed bun with a wedge of melon and fries.

BARBECUE $5.25
ORIENTAL
Snow peas, mushrooms, white cabbage, pineapple and Jack cheese.

CALIFORNIA
Tomatoes, avocado, alfalfa sprouts and Jack cheese.

BACON CHEDDAR
With lettuce, tomatoes and pickles.

SICILIAN
Pepperoni, mushrooms, diablo sauce, bacon and provolone cheese.

BACON-AVOCADO-JACK CHEESE
With lettuce and tomatoes.

ALPINE
Fresh spinach, pesto mushrooms and Swiss cheese.

FRIDAY'S SANDWICHES

CHARBROILED CHICKEN BREAST $5.25
With fries and a slice of melon.

FILET OF CHICKEN $4.50
Deep-fried with fries and a large onion ring.

FRIDAY'S STEAK SANDWICH $5.75
Served with Burgundy wine sauce or au jus, fries and a large onion ring.

FRENCH DIP $5.95
Roast beef with onions and Swiss cheese. Served with au jus, fries and a large onion ring.

BARBECUE BRISKET SANDWICH $4.50
With cheddar cheese on an English muffin bun. Served with fries and coleslaw.

FRIDAY'S HOT SICILIAN $5.75
With ham, pepperoni, mozzarella cheese and bacon. Served with fries and coleslaw.

CLUB STYLE CROISSANT $5.50
Turkey, bacon, Jack cheese, lettuce and tomato. Served with fries and a wedge of melon.

FRIDAY'S CLUB SANDWICH $4.50
Ham, turkey, cheese, bacon, tomato and mayonnaise. Served on either whole wheat with potato salad and a wedge of melon, or white toast with fries and a large onion ring.

ITALIAN CLUB SANDWICH $5.25
Pepperoni, smoked ham and turkey breast, mozzarella, provolone and Parmesan cheeses on baguette bread with lettuce, tomatoes and Italian dressing. Served with a slice of melon and tortilla chips.

CRAB AND MUSHROOM MELT $6.25
English muffins with delicately seasoned crabmeat and topped with pesto mushrooms. Covered with Jack and cheddar cheeses and served with a slice of melon and fries.

SNOW CRAB SALAD MELT $6.50
On pita bread with tomatoes and Jack cheese. Served with a slice of melon and tortilla chips.

MEDITERRANEAN TUNA MELT $4.95
On pita bread with tomatoes and Jack cheese. Served with a slice of melon and tortilla chips.

GRILLED SWORDFISH SANDWICH $5.50
Marinated in white wine, lemon juice and seasonings. With lettuce and tomatoes, fries, coleslaw and tartar sauce.

FRIED ORANGE ROUGHY WHITE FISH SANDWICH $5.25
With lettuce, tomatoes and pickles. Served with a slice of melon and fries.
FRIDAY'S TRADITIONAL HAMBURGERS
Nine ounces of hand-patted chopped steak; charbroiled and served thick and juicy on your choice of a sesame seed bun, toasted English muffin, or Friday's English muffin bun.

PLATE  $4.95
With lettuce, tomato, pickles and red onions on the side.

PLATTER
With Friday's Fresh Fries and a large onion ring an additional 95¢.

HAMBURGER
CHEESEBURGER
BACon CHEESEBURGER
CHEDDAR BURGER
BACon CHEDDAR BURGER
MUSHROOM BURGER

FRIDAY'S ORIGINALS

PLATE  $4.95
With lettuce, tomato, pickles and red onions on the side.

PLATTER
With Friday's Fresh Fries and a large onion ring an additional 95¢.

MONDAY BURGER
With cheddar cheese, mushrooms and Burgundy wine sauce.

TUESDAY BURGER
With mushrooms and Burgundy wine sauce.

WEDNESDAY BURGER
With onions, mushrooms and mozzarella cheese.

THURSDAY BURGER
With mushrooms, bacon and Swiss cheese.

FRIDAY BURGER
With mushrooms, bacon and American cheese.

SATURDAY BURGER
Cheddar cheese and grilled Canadian bacon.

N.Y.O. BURGER
(Name Your Own Burger)


GOURMET BURGERS
Six ounces of hand-patted chopped steak, charbroiled and juicy. Served on our own English muffin bun with mustard, mayonnaise, lettuce, tomatoes, red onions and pickles.

Available with Friday's Fresh Fries for an additional 85¢.

GOURMET HAMeRURGER  $3.75
GOURMET CHEESEBURGER  $3.75
GOURMET BACON CHEESEBURGER  $3.95
GOURMET BACON MUSHROOM SWISS CHEESEBURGER  $3.95
GOURMET BACON AVOCADO JACK CHEESEBURGER  $3.95
**LIGHT MEALS**

**COMBINATIONS**

**SANDWICH AND SOUP COMBINATION** $3.75
Half of a Club Sandwich on whole wheat bread with a cup of our Soup-of-the-Day.

**SOUP AND SALAD COMBINATION** $2.65
A cup of our Soup-of-the-Day with a slightly smaller portion of our regular Dinner Salad.

**SANDWICH AND SALAD COMBINATION** $3.75
Half of a Club Sandwich on whole wheat bread with a slightly smaller portion of our regular Dinner Salad. Seafood Gumbo, Broccoli Cheese or Onion soups may be substituted for the Soup-of-the-Day at an additional charge.

**LIGHT MEALS**

**STEAK ON A STICK** $2.75
Marinated in a teriyaki sauce and served with fries and a large onion ring.
A baked potato may be substituted for 45¢ extra.

**POTATO SKIN DINNERS**
Served with a large onion ring, garlic toast and your choice of a small tossed salad, fruit salad or coleslaw.

**CRABMEAT AND SHRIMP STROGANOFF POTATO SKIN DINNER** $6.75

**CHICKEN PARMIGIANA POTATO SKIN DINNER** $5.95

**VEGETABLE PLATE** $3.65
Select three of our entree accompaniments. Choose from freshly prepared vegetables, pastas, rice and fruits.
(See Entree page.)

**SEAFOOD QUICHE** $5.50
With crabmeat, shrimp, sauteed onions and Swiss cheese. Served with fruit salad.

**BROCCOLI, ZUCCHINI, MUSHROOM QUICHE** $4.75
With Swiss and cheddar cheeses. Served with fruit salad.

**EGGS AND OMELETTES**

**EGGS TO ORDER** $4.25
Three eggs cooked any style; served with bacon, ham, sausage or Canadian bacon, hash browns and a toasted English muffin with jelly.

**OMELETTES**
Our omelettes are made with four eggs, and served with hash browns and a toasted English muffin with jelly.
(Omelettes are prepared moist unless requested otherwise.)

**SEAFOOD OMELETTE** $5.75
Crabmeat, shrimp, green onions and mushrooms, with Jack and Swiss cheeses.

**NAME YOUR OWN OMELETTE** $4.75
Choose any four ingredients for your own creation. For more than four items, add 25¢ each.

- American Cheese
- Monterey Jack Cheese
- Avocado
- Mornay Sauce
- Bacon
- Mozzarella Cheese
- Black Olives
- Mushrooms
- Bleu Cheese
- Onions (Green, Yellow, Red)
- Broccoli
- Pepperoni
- Canadian Bacon
- Cheddar Cheese
- Cauliflower
- Pico de Gallo
- Clam Strips
- Salsa
- Crabmeat
- Shrimp
- Diablo (Tomato) Sauce
- Snow Pea Pods
- Green Bell Peppers
- Sour Cream
- Green Chilies
- Spicy Chicken
- Guacamole
- Mixture
- Ham
- Spinach
- Italian Meat Sauce
- Stir-Fried Vegetables
- Italian Sausage
- Swiss Cheese
- Jalapeno Peppers
- Tomatoes
- Marinara Sauce
- Turkey
- Water Chestnuts
- Zucchini

**STRAWBERRY AND BLUEBERRY MUFFIN PLATE** 95¢
Served with amaretto whipped cream for dipping.
**AMERICAN**  
**FRIDAY’S BARBECUE PLATES**  
(All served with coleslaw and fries.)

**BARBECUE RIBS**  
A St. Louis cut of baked tender pork ribs.
Large  $7.95  
Small  $5.25

**BARBECUE PLATE**  $6.95  
Roast beef brisket.

**COMBINATION**  $7.95

**ITALIAN**

**LASAGNA SPIRALE**  $5.95  
Spinach, egg and tomato pastas with a mild sauce and layers of mozzarella and ricotta cheeses on a bed of steamed fresh spinach. Topped with pesto mushrooms and white wine sauce. Served with a small salad and garlic toast.

**FETTUCCINI**  
All served with a small tossed salad and garlic toast.

**FETTUCCINI ALFREDO**  $4.45

**FETTUCCINI SHRIMP MARINARA**  $5.95

**FETTUCCINI SHRIMP ALFREDO**  $6.50

**ORIENTAL**

**CHINESE TACO SALAD**  $6.25  
Stir-fried chicken, carrots, bean sprouts, bamboo shoots, green onion and cashews with steamed cabbage and spinach.

**SWEET & SOUR CHICKEN**  $6.65  
Deep-fried chicken breast, fresh pineapple, stir-fried carrots, green peppers and water chestnuts in a sweet & sour sauce. Served with oriental rice.

**STIR-FRIED SHRIMP AND SNOW PEAS**  $5.95  
With herbs and spices in a Mandarin style sauce. Served with oriental rice, a slice of melon and a fortune cookie.

**ORIENTAL SCALLOPS**  $7.25  
Scallops stir-fried with fresh broccoli, carrots, pineapple, zucchini, onions, snow peas and water chestnuts in a Szechwan style sauce. Served with oriental rice.

Chopsticks available upon request.

**MEXICAN**

**FAJITAS**  $6.45  
Served with guacamole, salsa and pico de gallo. Included are warm flour tortillas and butter.

**BEEF • CHICKEN • COMBINATION**

**FRIDAY’S ENCHILADAS**  $5.45  
Two flour tortillas with chicken, mushrooms, Jack cheese, avocado and sour cream. Served with tostado chips, salsa and a slice of melon.

**SHREDDED BEEF CHIMICHANGA**  $5.95  
A deep-fried flour tortilla with shredded beef, refried beans, cheddar cheese, ranchero sauce and guacamole. Served with refried beans, fresh salsa and sour cream.

**CHICKEN CHIMICHANGA**  $5.95  
A deep-fried flour tortilla with spicy chicken, mushrooms, Jack cheese, ranchero sauce and guacamole. Served with refried beans, fresh salsa and sour cream.
ENTREES

All Friday's entrees are served with garlic toast, a large onion ring, a crisp dinner salad or a cup of our homemade Soup-of-the-Day, and your choice of one of our entree accompaniments.

FRIDAY'S BLACKENED-CAJUN RECIPES

All items seasoned with Cajun spices and blackened in a cast iron skillet.

SEA SCALLOPS $9.50
JUMBO SHRIMP $11.50
ORANGE ROUGHY WHITE FISH $6.95
CHICKEN BREAST $7.25
NEW YORK STRIP $9.25

SEAFOOD

CHARBROILED SWORDFISH $8.75
Marinated in soy sauce, honey and lime juice.

SHRIMP FRIDAY $9.95
Deep-fried.

CRABMEAT AND SHRIMP MORNAY $10.75
Crabmeat, shrimp and mushrooms in a mornay sauce with Swiss and Parmesan cheeses.

CHARBROILED SHRIMP $11.50
Marinated in a lemon wine sauce.

SHRIMP FRIDAY AND STEAK STICKS $9.95

CHARBROILED SHRIMP AND STEAK STICKS $10.50

MIXED SEAFOOD PLATE $9.50
Charbroiled swordfish and deep-fried jumbo shrimp.

SHRIMP 3-WAYS $10.25
Charbroiled, Deep-fried and Blackened-Cajun style.

SHRIMP PICCATA $9.95
Sauteed in a lemon wine sauce.

POULTRY

CHICKEN MARSCALA $8.35
Sauteed with mushrooms and marsala wine.

CHICKEN PICCATA $7.50
Sauteed in a light, lemon wine sauce.

CHICKEN PARMIGIANA $8.25
Sauteed in a seasoned breading; topped with Italian meat sauce, mozzarella and Parmesan cheeses.

CHICKEN DIJON $8.35
Sauteed with white wine, herbs and Dijon mustard, topped with ham and Swiss cheese, on sauteed spinach.

MUSHROOMS, CHICKEN AND MUSHROOMS $7.25
Deep-fried, topped with mushrooms and mozzarella cheese. Served with fried mushrooms.

CHICKEN FINGERS $6.75
Deep-fried. Served with country gravy and fries.
**BEEF**

**STEAK ON A STICK**  $7.25
Marinated in teriyaki sauce.

**CHICKEN FRIED STEAK**  $6.50
Fried golden and topped with country gravy.

**FRIDAY'S LONDON BROIL**  $8.25
Topped with your choice of Burgundy wine sauce or au jus.

**MUSHROOMS, STEAK AND MUSHROOMS**  $7.95
With sauteed mushrooms, onions and mozzarella cheese. Served with fried mushrooms.

**STEAKS**
Friday's steaks are specially seasoned and charbroiled to your taste. Both come with your choice of Maison butter or sauteed mushrooms with Burgundy Wine Sauce.

**NEW YORK STRIP**  $12.50

**FILET MIGNON**  $12.50

---

**ENTREE ACCOMPANIMENTS**

**BROCCOLI ALMONDINE**

**STEAMED MIXED VEGETABLES**
Fresh broccoli, carrots and cauliflower.

**ORIENTAL RICE**

**FRIDAY'S FRESH FRIES**

**BAKED POTATO**
With butter and sour cream.
( Loaded with bacon and cheddar cheese, an additional 75¢.)

**FRUIT SALAD**
A seasonal variety of fruits, or a wedge of melon.

**MIXED PASTAS WITH VEGETABLES**
Spinach fettuccini and rotini noodles, mixed with sauteed carrots and zucchini in a garlic butter sauce.

**STIR-FRIED VEGETABLES**
Fresh broccoli, carrots, zucchini, onions, mushrooms, snow peas and water chestnuts.

**POTATO SALAD**

**COLESLAW**

Entree accompaniments are also available a la carte, $1.25 each.

---

**SPECIAL ACCOMPANIMENTS**

**TWICED BAKED POTATO**
With grated cheddar cheese, broccoli and butter. Served with sour cream and chives. (An additional 95¢.)

**FETTUCCINI ALFREDO**
(An additional 95¢.)

Special accompaniments also available a la carte.  $2.20

**HOMEMADE SOUP-OF-THE-DAY**
Cup  $1.35
Bowl  $1.85

**VEGETABLE PLATE**
Select three of our entree accompaniments. Choose from freshly prepared vegetables, pastas, rice and fruits.  $3.65
DESSERTS, BEVERAGES AND KID'S MENU

DESSERTS

PNUDDERBUDDER-FINGER PIE  $2.65
A frozen pie of banana and butter pecan ice creams, with crushed candy bars, peanut butter and fudge.

HOMEMADE DEEP DISH APPLE PIE  $2.35
Served with vanilla ice cream.

MOCHA MUD PIE  $2.95
A frozen, chocolate crumb crust, almonds and coffee ice cream, topped with hot fudge.

CHOCOLATE BRANDY MOUSSE  $2.25
With Swiss chocolate.

FRIDAY'S OUTRAGEOUS  $2.95
Hot fudge nut pudding cake with vanilla ice cream, whipped cream, nuts and a cherry.

CARROT CAKE  $2.25

CHEESECAKE  $2.50
The authentic 84th Street and York Avenue variety. Topped with strawberries for an additional 50¢.

FRIDAY'S SUNDAE  $2.95
Vanilla ice cream topped with hot fudge and hot caramel side by side with nuts and whipped cream.

BEVERAGES

FLINGS
Healthful, non-alcoholic drinks.

SMOOTHIES
A variety of naturally refreshing frozen fruit drinks.

HOT BEVERAGES

HOT POT OF TEA
Your choice of Orange Spice or English Breakfast. 85¢

HILLS BROTHERS COFFEE
Regular and decaffeinated. 75¢

HOT CHOCOLATE 95¢
Friday's offers senior citizens hot beverages at one-half price.

COLD BEVERAGES

COKE, DIET COKE, DR. PEPPER OR SPRITE 85¢

CALISTOGA MINERAL WATER
Lemon, lime, orange or cherry.

FRENCH PERRIER WATER

ICED TEA, HILLS BROTHERS 75¢

FRUIT JUICES 85¢
Orange (freshly squeezed), grapefruit, pineapple, cranberry or apple cider.

FRUIT ADES 95¢
Freshly squeezed old-fashioned lemon, lime or orangade.

MILK

Plain or Chocolate.
Large  95¢
Small  75¢

MILKSHAKES  $1.45
Chocolate, strawberry or vanilla.

KID'S MENU

Special menu available for kids twelve and under, with smaller portions and reduced prices.
**WINES BY THE GLASS**

**WHITE**
1. Partager Blanc $1.95
2. BV Chablis $2.35
3. Bolla Soave $2.35
4. Blue Nun Liebfraumilch $2.35
5. Sebastiani Chardonnay $3.35

**RED**
1. Valbon $1.95
2. BV Beau Tour Cabernet Sauvignon $3.35
3. Ruffino Chianti Classico $2.35
4. Lambrusco $1.95

**BLUSH**
1. Sutter Home White Zinfandel $2.35

**SPARKLING**
1. Codorniu Brut Classico $2.85

**HOUSE WINES BY THE GLASS OR CARAFE**
- Chablis
- Rose
- Burgundy
- Our Own Sangria (Red or White)

**FRIDAY'S WINE COOLERS**
- Orange
- Orange-Grapefruit
- Grapefruit
- Cranapple
- Tropical
- Bardes and Jaymes Bottled Wine Cooler

**BEER**

**DOMESTIC BOTTLE BEER**
- Budweiser
- Budweiser Light
- LA
- Michelob
- Miller Lite

**IMPORTED BOTTLE BEER**
- Grolsch
- Heineken

**DRAUGHT BEER**
- Michelob
- Michelob Light

**LOCAL FAVORITES ARE AVAILABLE. ASK YOUR WAITER OR WAITRESS FOR SELECTION.**

**WINES BY THE BOTTLE**

**WHITE**
1. BV Chablis $8.95
2. Deinhard Green Label $10.75
3. Kendall Jackson Chardonnay (Gold Label Orange County Fair) $16.95
4. Sebastiani Chardonnay $13.50
5. Bolla Soave $8.75
6. Blue Nun Liebfraumilch $8.95
7. Robert Mondavi Fumé Blanc $16.50

**RED**
1. B & G Beaujolais $9.95
2. Lambrusco $7.50
3. Ruffino Chianti Classico $8.95
4. BV Beau Tour Cabernet Sauvignon $12.50
5. BV Rutherford Cabernet Sauvignon $16.50
6. Sutter Home Zinfandel $10.95

**BLUSH**
1. Sutter Home White Zinfandel $8.95

**SPARKLING**
1. Codorniu Brut Classico $10.95
2. Moet & Chandon N.V. Brut $35.00
3. Domaine Chandon Brut $19.95
4. Dom Perignon $95.00