Duke Delivery Service

Delivery Hours
Monday to Friday - 6:00 PM till Midnight
Saturday & Sunday - Noon till Midnight

HOW TO ORDER FRIDAY’S® DELIVERY:
1. Give us a shout at 919-383-2081, 919-383-2089 or by email at eatfridays@gmail.com
2. There are a few things we will need: your name, phone number and address.
3. If you have any special instructions or request for your order please let us know so we can get it right for you.
   If you have an allergen questions we can answer them when you call.
4. There is $2 fee per delivery order

Fridays™ Lighter Choices

- Garlic & Basil Bruschetta (cal. 360)
  Roma tomato, roasted garlic and fresh basil on fresh-baked Parmesan baguette crostinis with balsamic glaze. 5.74

- Thai Pork Tacos (cal. 280)
  3 corn tortillas with Thai marinated pulled pork, Sriracha aioli, ginger-lime slaw and hoisin sauce. 6.89

- Ahi Tuna Crisps (cal. 330)
  3 Blackened Ahi tuna slices on tortilla chips, with house-made guacamole, jalapenos, Sriracha sauce, and Avocado vinaigrette drizzled with Cucumber wasabi ranch. 8.04

- Hibachi Chicken Skewers (cal. 480)
  Marinated in a garlic and black pepper soy sauce, grilled and basted with a Miso glaze and garnished with sesame seeds. Two appetizer skewers served with grilled pita and ginger-lime slaw. 6.89

- Hibachi Sirloin Skewers (cal. 510)
  Marinated in a garlic and black pepper soy sauce, grilled and basted with a Miso glaze and garnished with sesame seeds. Two appetizer skewers served with grilled pita and ginger-lime slaw. 8.04

- BBQ Chicken Flatbread (cal. 460)
  Crispy flatbread topped with tender pulled chicken breast in a chipotle barbecue sauce and baked with Monterey Jack cheese, cheddar, cilantro, and hand-cut red peppers and red onion. 10.68

- Balsamic Glazed Chicken Caesar Salad (cal. 490)
  Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served with chopped romaine tossed in Caesar Vinaigrette with shaved Parmesan, crunchy croutons and fresh grape tomatoes. 11.83

- Florentine Spinach Flatbread (cal. 380)
  Miso-glazed chicken, fire grilled and served sizzling over a bed of fresh spinach, zucchini & squash, hand cut red peppers, cremini mushrooms and grilled balsamic-glazed onions. Paired with a fresh tomato & mozzarella salad. 12.98

- Grilled Chicken Cobb Salad (cal. 660)
  Our deconstructed version of the classic Cobb Salad with Balsamic-marinated chicken breast fire-grilled and drizzled with Balsamic Glaze and served alongside sliced avocado, fresh grape tomatoes, hard-boiled egg, bacon, crumbled blue cheese and chopped romaine lettuce. 10.22

- Petite Sirloin* (cal. 500)
  A tender and flavorful 6-oz. cut of America’s favorite steak served with your choice of two sides. 13.33

- NEW Sizzling Chicken & Spinach (cal. 400)
  Miso-glazed chicken, fire grilled and served sizzling over a bed of fresh spinach, zucchini & squash, hand cut red peppers, cremini mushrooms and grilled balsamic-glazed onions. Paired with a fresh tomato & mozzarella salad. 12.98

- NEW Sizzling Sirloin* & Spinach (cal. 440)
  A Black Angus sirloin, fire grilled and miso glazed. Served sizzling over abed of fresh spinach, zucchini & squash, hand cut red peppers, cremini mushrooms and grilled balsamic-glazed onions. Paired with a fresh tomato & mozzarella salad. 15.28

Smoothies, Slushes, Milkshakes and Beverages

- TGI Smoothies 4.47
  Triple Berry or Mango Passion

- Milkshakes 2.98
  Chocolate, Vanilla, Strawberry or Oreo

- Fridays House-Made Lemonade 3.55

- Slushes 4.24
  Mango Peach, Blue Raspberry or Strawberry

- Fruit Teas 3.32
  Strawberry Passion Fruit or Tropical Raspberry

- Dasani Water 2.98

- Soda 2.98
  Coke, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Fruit Punch & Root Beer
**Appetizers**

- **Pan-Seared Pot Stickers**
  Chinese pork dumplings steamed, then pan seared and served with a Szechwan dipping sauce. 9.65

- **BBQ Chicken Flatbread**
  Crispy flatbread topped with tender pulled chicken breast in a chipotle barbecue sauce and baked with Monterey Jack cheese, cheddar, cilantro and hand-cut red peppers and red onion. 10.68

- **Friday’s Tostado Nachos**
  Crisp tortillas topped with refried beans, seasoned ground beef and melted cheese. Served with salsa, guacamole, sour cream, and topped with spicy jalapenos. 11.72

- **Friday’s Wings**
  Go for Boneless or Traditional wings tossed in your choice of flavors ranging from Mild to Spicy. Served with celery and Blue Cheese or Ranch. BBQ, Garlic Parmesan, Classic Buffalo, and Scorching. 11.26

- **Crispy Green Bean Fries**
  These snappy green beans are breaded and deep-fried to a golden brown crust. Served with our Cucumber-Wasabi Ranch dip cool, creamy and just a touch spicy. 8.50

- **Florentine Spinach Flatbread**
  Crisp, oven-baked flatbread topped with spinach & artichoke heart spread and a bruschetta mix of diced tomatoes, garlic, fresh basil and a hint of crushed red pepper and oregano. 9.53

- **Jack Daniel’s® Sampler**
  Our mouthwatering Jack Daniels® glaze gives unforgettable flavor to three of our most popular treats: crispy Cajun-spiced shrimp, succulent Sesame Jack® Chicken strips and tender baby back pork ribs. 15.63

- **Fried Mozzarella**
  Hot and gooey inside. Crisp and golden outside. Served with Marinara sauce. 8.84

- **Loaded Potato Skins**
  Loaded with Cheddar cheese and crisp bacon. Served with sour cream and green onions. 9.19

- **Warm Pretzels with Craft Beer-Cheese Dipping Sauce**
  Thick, warm pretzels served with our creamy craft beer-cheese dipping sauce made with regionally crafted beer, garnished crispy bacon and green onions. 8.38

- **Tuscan Spinach Dip**
  We blend rich, tangy Parmigianino and Romano cheeses with spinach, artichoke hearts and sautéed onions and bell peppers. Served with crisp tostado strips 9.65

- **Sesame Jack Chicken Strips**
  Golden brown chicken breast strips coated with crispy Japanese panko breadcrumbs with the extra crunch of toasted sesame seeds and tossed in our famous Jack Daniel’s® glaze. 11.72

- **Friday’s Pick Three-For-All**
  This platter of faves is big-enough-to-share and customized to order:
  **Pick from**: Traditional or Boneless wings with your choice of sauce: BBQ, Garlic Parmesan, Classic Buffalo & Scorching.
  **Pick 2 from the following**: Crispy Green Bean Fries, Fried Mozzarella, Pot stickers, Loaded Potato Skins or Warm Pretzels with Craft Beer-Cheese Dipping Sauce. 14.48

**TASTE & SHARE MENU**

- **THAI PORK TACOS**
  3 corn tortillas with Thai marinated pulled pork, Sriracha aioli, ginger-lime slaw and hoisin sauce. 6.89

- **BACON MAC & CHEESE BITES**
  Crispy bites with 3 varieties of cheddar and served with craft beer-cheese dipping sauce. 6.89

- **PARMESAN MEATBALLS**
  3 breaded meatballs smothered in marinara, melted Monterey Jack, Parmesan & Romano. Topped with fresh tomato-basil bruschetta. 6.89

- **HIBACHI TAPA-tizers**
  Marinated in a garlic and black pepper soy sauce, grilled and basted with a Miso glaze and garnished with sesame seeds. Two appetizer skewers served with grilled pita and ginger-lime slaw.
  Black Angus Sirloin 8.04 or Grilled Chicken 6.89

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food Bourne illness, especially if you have certain medical conditions. This item is cooked to order.**
Salads

- **Balsamic Glazed Chicken Caesar Salad**
  Balsamic-marinated chicken breast fire-grilled and drizzled with balsamic glaze. Served with chopped romaine tossed in Caesar Vinaigrette with shaved Parmesan, crunchy croutons and fresh grape tomatoes. 11.83

- **Pecan Crusted Chicken Salad**
  Warm and crispy pecan-crusted chicken served on a bed of chopped romaine lettuce and mixed greens tossed in Balsamic Vinaigrette dressing with dried cranberries, mandarin oranges, sweetened pecans, celery and crumbled blue cheese. 13.44

- **Strawberry Fields Salad**
  Fresh balsamic-marinated strawberries, shaved Parmesan, goat cheese and glazed pecans served over mixed greens tossed with a Balsamic Vinaigrette dressing 9.53 -With grilled balsamic chicken 11.82

- **Chipotle Yucatan Chicken Salad**
  Roasted pulled chicken breast seasoned with garlic, oregano & blackening spices. Served on mixed greens & chopped romaine lettuce tossed with avocado, mixed cheese, diced tomato, red onion, cilantro and crisp tostadas – all drizzled with Avocado Vinaigrette and chipotle crema. 11.49

- **Grilled Chicken Cobb Salad**
  Our deconstructed version of the classic Cobb Salad with Balsamic-marinated chicken breast fire-grilled and drizzled with Balsamic Glaze and served alongside sliced avocado, fresh grape tomatoes, hard-boiled egg, bacon, crumbled blue cheese and chopped romaine lettuce. 10.22

Salad Dressings

Avocado Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Caesar Vinaigrette, Honey Mustard, Low Fat Balsamic Vinaigrette, Ranch, Thousand Island

Jack Daniel's® Grill

- **Jack Daniel's® Salmon**
  A whiskey-marinated Norwegian salmon fillet grilled over an open flame and glazed with our smoky-sweet Jack Daniel's® sauce. Served sizzling on a skillet with your choice of two sides and grilled jalapeño cornbread. 17.01

- **Jack Daniel's Sirloin & Half Rack of Ribs**
  10-ounce Black Angus sirloin fire-grilled to order and glazed with Jack Daniel’s sauce paired with a half-rack of slow-cooked, fall-off-the-bone tender baby back pork ribs, basted in Jack Daniel's sauce. Served with your choice of two sides. 26.32

- **Jack Daniel's® Black Angus Rib-Eye and Grilled Shrimp Scampi**
  Our whiskey-marinated 10-ounce Jack Daniel's® Black Angus rib-eye steak, paired with jumbo butterflied shrimp, charbroiled with a garlic and fresh tomato scampi sauce. Served with your choice of two sides and grilled jalapeño cornbread. 24.60

- **Jack Daniel's® Black Angus Rib-Eye**
  A marbled 10-ounce Black Angus rib-eye marinated with whiskey, then grilled to order. Glazed with our smoky-sweet Jack Daniel's® sauce and served in a sizzling skillet with your choice of two sides and grilled jalapeño cornbread. 21.15

- **Jack Daniel's® Rib and Shrimp**
  Full rack of fall-off-the-bone tender baby back pork ribs. Slow-cooked in-house daily with a generous basting of our Jack Daniel's® sauce, paired with our crispy Cajun-spiced shrimp, seasoned fries and coleslaw. 23.22

- **Jack Daniel's® Salmon & Grilled Shrimp Scampi**
  Our charbroiled shrimp scampi with salmon. For those who think the only thing better than seafood is more seafood. Served with your choice of two sides and grilled jalapeño cornbread. 20.46

- **Jack Daniel's® Flat Iron**
  Aged and hand-cut especially for Friday’s. 8 oz. Black Angus steak, expertly seasoned and glazed with our signature Jack Daniel's® sauce. Served with your choice of two sides. 15.40

- **Jack Daniel's® Ribs**
  Slow-cooked and fire-grilled in-house until fall-off-the-bone tender, seasoned with bold spices and basted with Jack Daniel’s® glaze. Classically paired with crispy seasoned fries and coleslaw. 22.18

- **Jack Daniel's® Chicken & Shrimp**
  Juicy chicken breast basted with our Jack Daniel's® glaze and paired with our crispy Cajun-spiced fried shrimp with your choice of two sides. 16.09

- **Jack Daniel's® Sirloin**
  A generous 10 oz. Black Angus strip-style and crispy Cajun-spiced shrimp served with your choice of two sides. 21.61

- **Jack Daniel's® Chicken**
  Two juicy, succulent chicken breasts basted with our signature Jack Daniel's® glaze. Served with your choice of two sides. 14.71

Signature Sides

- **Broccoli**
- **Fresh Vegetable Medley**
- **Sweet Potato Fries**
- **Jasmine Rice Pilaf**
- **Small House Salad**

- **Mashed Potatoes**
- **Ginger-lime Slaw**
- **Parmesan Steak Fries**
- **Seasoned Fries**
- **Tomato Mozzarella Salad**
Black Angus Steaks

- **Flat Iron**
  8 oz. of very tender beef, this Black Angus steak is flavorful and juicy. Topped with maison butter and paired with your choice of two sides. 15.17
  - with Grilled Shrimp Scampi 18.62
  - with Roasted Langostino Lobster 19.77
  - with Half-Rack of Ribs 22.64

- **Petite Sirloin**
  A tender and flavorful 6-oz. cut of America's favorite steak served with your choice of two sides. 13.33
  - with Grilled Shrimp Scampi 16.78
  - with Roasted Langostino Lobster 17.24
  - with Half-Rack of Ribs 20.34

- **10 oz. Sirloin**
  Sirloin is justifiably America's favorite steak. A lean Black Angus strip-style sirloin topped with maison butter and served with your choice of two sides. 18.85
  - with Grilled Shrimp Scampi 20.92
  - with Roasted Langostino Lobster 21.61
  - with Half-Rack of Ribs 24.60

- **Whiskey-Brined Rib-eye**
  10-ounce Black Angus rib-eye, fire-grilled to order then topped with maison butter. Served with your choice of two sides. 20.92
  - with Grilled Shrimp Scampi 24.37
  - with Roasted Langostino Lobster 25.52
  - with Half-Rack of Ribs 28.39

Ribs & Seafood

- **Baby Back Ribs**
  This full rack of pork ribs is expertly cooked to ensure they’re fall-off-the-bone tender. Then we fire-grill them and glaze them with Jack Championship BBQ sauce from the Grand Championship of the Jack Daniel's World Championship Invitational Barbeque. Served with our crispy fries and coleslaw. 21.84
  - Jack Daniels Ribs 22.18
  - Half-rack of Ribs 13.21

- **Friday’s Shrimp**
  A dozen golden brown, crispy shrimp. Served with fries and cocktail sauce. 15.63

- **Grilled Salmon with Langostino Lobster**
  Norwegian salmon fillet fire-grilled and topped with a sauté of langostino lobster and cremini mushrooms in a zesty roasted alfredo sauce. Served with your choice of two sides. 21.84

Chicken and Pasta

- **Chicken Fingers**
  Crispy golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries. 12.52

- **Cajun Shrimp & Chicken Pasta**
  Our creamy, Alfredo sauce bathes al dente pasta ribbons. All topped off with juicy chicken and shrimp, sautéed red bell peppers in our special Cajun butter and finished with Parmesan shavings. 14.94

- **Sizzling Chicken & Shrimp**
  Sautéed garlic-marinated chicken breast with onions & peppers paired with zesty shrimp in a Roma tomato-basil salsa. All served over sizzling American and Mexican cheeses with a side of mashed potatoes. 15.28

- **Bruschetta Chicken Pasta**
  We toss angel hair pasta with fresh Bruschetta marinara and top with juicy strips of fire-grilled, marinated chicken breast. Drizzled with our balsamic glaze and shavings of Parmesan cheese. 14.94

- **Parmesan Crusted Chicken**
  A sautéed chicken breast basted with Caesar Vinaigrette then finished with a Parmesan crust. Served with three cheese tortelloni tossed in spinach Alfredo sauce and a side of fresh tomato mozzarella salad. 13.21

- **Hibachi Chicken Skewers**
  Two entrée skewers marinated in garlic and black pepper soy sauce, grilled and basted with a miso glaze and garnished with sesame seeds. Served with jasmine rice pilaf, fresh vegetable medley and grilled pita. 11.03

- **Sizzling Chicken & Cheese**
  A sizzling skillet of onions & peppers together with garlic marinated chicken breasts over melted American and Mexican cheeses with mashed potatoes. 12.98

Soups & More

- **Broccoli Cheese Soup** 5.62
- **French Onion Soup** 5.62
- **Soup of the Day** 5.62
- **Classic Wedge** 4.82
- **Friday’s House Salad** 4.82
- **Caesar Salad** 4.82
**Burgers***

- **Cheeseburger***
  Two slices of melted American cheese. 10.11

- **Sedona Black Bean Burger**
  A spicy black bean patty topped with chipotle mayo, melted Monterey Jack and cheddar cheeses, balsamic-glazed onions and sliced avocado. 10.22

- **Spicy Craft Beer-Cheese Burger**
  Creamy craft beer-cheese sauce made with regionally crafted beer along with freshly sliced jalapenos, breaded fried jalapenos, chipotle mayo, lettuce, tomato and house-made guacamole. 12.41

- **Jack Daniel’s® Burger***
  Crispy bacon, smoked Provolone and our original Friday’s Jack Daniel’s® sauce. 12.64

- **Turkey Burger**
  We fire-grill a generous, well-seasoned ground turkey patty and serve with all the classic garnishes. 10.11

- **New York Cheddar & Bacon Burger**
  Sharp New York Cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish. 11.37

- **Philly Stacked Burger**
  A mixture of braised shredded beef in a mushroom stout sauce, mozzarella/asiago/parmesan cheeses, roasted Cremini mushrooms, spicy Giardiniera and sliced green onions sandwiched between 2 - 3.6 oz burger patties on a fresh brioche bun with Swiss cheese, horseradish sauce, onion bacon jam, peppered bacon, iceberg lettuce and vine ripened tomato. 13.79

- **All American Stacked Burger**
  A mixture of Colby Jack cheese, onion bacon jam and asiago parmesan spread sandwiched between 2 – 3.6 oz burger patties on a fresh brioche bun with 1000 Island dressing, sharp cheddar cheese, peppered bacon, iceberg lettuce and vine ripened tomato. 13.79

- **Bleu Cheese Stacked Burger**
  A mixture of bleu cheese, roasted cremini mushrooms, balsamic and sliced green onions sandwiched between 2 – 3.6 oz burger patties on a Fresh brioche bun with Roasted garlic rosemary aioli, Bleu Cheese peppered bacon, Iceberg lettuce and vine ripened tomato. 13.79

**Sandwiches**

- **NEW French Dip**
  Sliced Prime Rib in a mushroom stout sauce on a freshly baked toasted baguette with horseradish spread, Swiss cheese, balsamic onions and au jus on the side. 12.06

- **Jack Daniel’s® Chicken Sandwich**
  Grilled chicken basted in Jack Daniel’s® glaze and topped with applewood-smoked bacon, mixed cheese, Cajun-spiced fried onion strings, lettuce, vine ripened tomato, pickles and Jack Daniel’s® mayo. Served on a freshly baked bun. 10.91

- **Triple Stack Reuben**
  Corned beef brisket and melted Swiss with caramelized onions, sauerkraut, Thousand Island dressing and horseradish spread sandwiched between three slices of toasted light rye. 11.83

- **NEW Rotisserie Chicken Salad Sandwich**
  Pulled rotisserie chicken with Italian herb mayo, celery, red onion, chopped sea-salted almonds, dried cranberries and pickles. Served on toasted multi-grain bread with freshly chopped romaine lettuce and vine ripened tomato. 9.76

- **California Club**
  Mesquite smoked turkey breast, crispy bacon, ham and Monterey Jack cheese on fresh-baked baguette bread with tomatoes, shredded Romaine lettuce, avocado and mayo. 11.49

**All Sandwiches** are served with your choice of fries, home-style potato chips or side salad with your choice of dressing. Substitute sweet potato fries for .99

**Desserts**

- **Vanilla Bean Cheesecake** 7.46
- **Brownie Obsession** 7.46
- **Oreo Madness** 7.46
- **Chocolate Peanut Butter Pie** 6.77
- **Tennessee Whiskey Cake** 8.27
- **Salted Caramel Cake** 7.12

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