NEW S'mores Sundae
S'mores bring out the best in our sundaes. Get 2 scoops of s'mores ice cream with crushed graham cracker, gooey marshmallow topping, hot fudge, whipped cream and a cherry on top.

NEW Cheddar Jack Chicken Dinner
Two tender grilled chicken breasts topped with melted Cheddar & Jack cheeses, crispy diced Applewood-smoked bacon and diced tomatoes. Served with broccoli and mashed red bliss potatoes. Also available as a Senior Meals portion with one chicken breast.

Traditional Turkey Dinner
Sliced turkey breast over a bed of flavorful stuffing covered with turkey gravy. Served with red skin mashed potatoes, corn, and cranberry sauce.

NEW Buffalo Mac & Cheese
The answer’s yes—bison are jealous of the new Buffalo Mac & Cheese, made with creamy mac and cheese mixed with saucy Buffalo chicken tenders and Bleu cheese crumbles.

Fisherman’s Platter
Attention! We need all hands on deck for this mouthful. Indulge in fried shrimp, clam strips and a tavern-battered cod fillet served with coleslaw, golden fries, your choice of tartar or cocktail sauce and lemon wedge.

Triple Decker Bacon Cheeseburger†
Three stories of thick beef patties covered with gooey melted Swiss, American, and Cheddar cheeses, four strips of bacon, lettuce, tomato and mayo served up with golden fries. It’s 14.25 ounces of pure deliciousness.

NEW S’mores Monster Shake
Did someone say they wanted “S’MORE”? Get ready for the ultimate shake experience with a s’mores ice cream milkshake topped with hot fudge, graham cracker crumble, gooey marshmallow topping, chocolate cake, whipped cream and a drizzle of hot fudge. Phew, that’s a mouthful.

California Avocado Cobb Salad
Crisp mixed greens, diced tomatoes, chunks of avocado, Bleu cheese crumbles, crisp Applewood-smoked bacon, red onion and egg finished off with seasoned grilled chicken breast. With Lite Balsamic Vinaigrette.

Before placing your order, please inform your server if a person in your party has a food allergy. †Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All Friendly’s burgers are cooked to at least 160°.