

Make Every Bite Count

Our chefs never take shortcuts in the kitchen. They slow-cook our ribs. They grill over an open flame. They always go the distance to make sure everything that comes out of the kitchen brings something special to the table.



*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.

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

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

IF YOU HAVE A SPECIFIC FOOD ALLERGY OR A SPECIAL REQUEST, PLEASE ASK TO SPEAK WITH A MANAGER. CHILDREN'S MENU AVAILABLE FOR KIDS 12 AND YOUNGER.

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Cocktails



Fresh fruits.
Fresh-made mixes.



NEW MANGO HENNY LEMONADE

NEW BERRY SMASH

PINK PUNK MARTINI

Beer

DRAFTS AVAILABLE IN 16 oz (cal. 120-230) OR 23 oz (cal. 180-350)
BOTTLES AND CANS (cal. 100-230)

- Crisp & Balanced*
- BUD LIGHT
 - MILLER LITE AND/OR COORS LIGHT
 - CORONA PREMIER
 - MICHELOB ULTRA
 - PABST BLUE RIBBON 16 oz can
 - CORONA EXTRA
 - BUDWEISER
 - HEINEKEN
 - DOS EQUIS LAGER ESPECIAL
 - STELLA ARTOIS
 - MODELO ESPECIAL
 - SAM '76 LAGER

- Fruity & Flavorful*
- BLUE MOON BELGIAN WHITE
 - ANGRY ORCHARD CRISP APPLE CIDER
 - ANGRY ORCHARD ROSÉ CIDER

- Rich & Maltty*
- SAM ADAMS SEASONAL (varies by season)
 - SAM ADAMS BOSTON LAGER
 - NEW BELGIUM FAT TIRE
 - GUINNESS DRAUGHT STOUT 14.9 oz can

- Hoppy & Bitter*
- SAM ADAMS NEW ENGLAND IPA
 - LAGUNITAS IPA
 - SIERRA NEVADA PALE ALE

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS. SELECTIONS MAY VARY.
Clean label statement excludes Coke® and Red Bull® products.

9999 0119 WEB

FLAMING MAI TAI



NEW JAMESON IRISH TEA

Wine

THE BFM – THE BEST FRIDAYS™ MARGARITA cal. 200
Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour
Try it with Patrón Reposado cal. 200

ULTIMATE LONG ISLAND TEA cal. 220
Tito's Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, house-made fresh sour, Coke®

NEW JAMESON IRISH TEA cal. 260
Jameson Irish Whiskey, Smirnoff Vodka, Cruzan Aged Light Rum, DeKuyper Triple Sec, honey, house-made fresh sour, Coke®

STRAWBERRY HENNY cal. 220
Hennessy V.S Cognac, Grand Marnier, fresh strawberry, house-made fresh sour

NEW MANGO HENNY LEMONADE cal. 250
Hennessy V.S Cognac, mango, house-made fresh agave sour

BARBADOS RUM PUNCH cal. 230
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, Sprite®, Hella Aromatic Bitters

FLAMING MAI TAI cal. 310
Appleton Estate Signature Rum, DeKuyper Triple Sec, Disaronno Amaretto, fresh pineapple, mango, house-made fresh sour, flaming sugar cube

ULTIMATE TROPICAL BERRY MOJITO cal. 300
Bacardi Rum, fresh mint & lime, strawberry, guava, passion fruit, pure cane sugar, house-made fresh sour

CÎROC FRENCH SMASH cal. 170
Cîroc French Vanilla Vodka, Bordeaux cherry, peach, house-made fresh sour
Crafted especially for French Montana

NEW BERRY SMASH cal. 160
Jim Beam Bourbon, fresh mint, blackberry, raspberry, house-made fresh agave sour

PINK PUNK MARTINI cal. 160
Skyy Vodka, cotton candy, cranberry, pineapple, fresh lime

PEACH SANGRIA cal. 230
Seven Daughters Moscato, Hendrick's, St-Germain, peach, honey, house-made fresh sour, fresh strawberry

Bubbles

LAMARCA Prosecco cal. 130 187 mL

Whites

- SEVEN DAUGHTERS Moscato
- ECCO DOMANI Pinot Grigio
- DARK HORSE Chardonnay
- KENDALL-JACKSON Chardonnay

Rosé

CUPCAKE 9 oz Rosé cal. 210

Reds

- 14 HANDS Merlot
- CANYON ROAD Cabernet Sauvignon
- JOSH CELLARS Cabernet Sauvignon

Ask your server for additional local wine listings.
WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.

ALSO AVAILABLE AS A 6 OZ POUR cal. 140-150 OR BY THE BOTTLE cal. 590-630



9999 0119 WEB

Free Spirits

The Good Stuff Without The Hard Stuff

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

JUICES & SMOOTHIES

PARADISE PUNCH cal. 160

Orange juice, pineapple, guava

MANGO PASSION SMOOTHIE cal. 300

Mango, passion fruit, coconut, house-made fresh agave sour

TRIPLE BERRY SMOOTHIE cal. 200

Fresh strawberry, raspberry, blackberry, cranberry, coconut, house-made fresh agave sour

RED BULL® PASSION SLUSH

FRESHLY BREWED GOLD PEAK® ICED TEAS

FREE refills

STRAWBERRY BOBA TEA cal. 170

House-made fresh sour with Strawberry Bursting Bubbles

STRAWBERRY PASSION TEA cal. 120

Fresh strawberry, passion fruit, house-made fresh agave sour

TROPICAL RASPBERRY TEA cal. 130

Raspberry, guava, house-made fresh agave sour

ARNOLD PALMER cal. 120

Freshly brewed Gold Peak® iced tea and house-made fresh sour

SIGNATURE SLUSHES

FREE refills

STRAWBERRY LEMONADE cal. 150

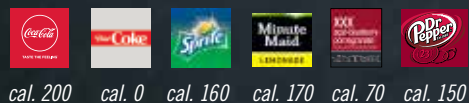
BLUE RASPBERRY cal. 170

BLUE RASPBERRY BOBA cal. 210

CHERRY LIMEADE cal. 200

MANGO PEACH LEMONADE cal. 170

RED BULL® PASSION SLUSH cal. 120-210



cal. 200 cal. 0 cal. 160 cal. 170 cal. 70 cal. 150

FREE refills



cal. 0 cal. 110 cal. 10 cal. 110 cal. 0



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

TRIPLE BERRY SMOOTHIE

Wings

WINGS ROULETTE PLATTER



WING SAUCES:

FRANK'S RedHot®

Buffalo

GARLIC

Parmesan

Whiskey Glaze

BBQ

NEW CAROLINA

Reaper

WINGS ROULETTE PLATTER cal. 1090-3000

Mix and match 3 of your favorite boneless or traditional wing flavors.

TRADITIONAL WINGS - you pick the sauce

cal. 640-960

BONELESS WINGS - you pick the sauce

cal. 770-1090

Choice of dressing: Ranch cal. 130 or Blue Cheese cal. 200

BUCKET OF BONES cal. 1570

Shareable portion of FRIDAYS™ BIG RIBS with Signature **Whiskey Glaze**, traditional wings tossed in BBQ sauce and seasoned fries.



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CHICKEN QUESADILLA

Appetizers

Great for sharing (or not).

LOADED CHICKEN NACHOS *cal. 1170*

Chipotle chicken, black beans, queso, pico, jalapeños and cilantro.

CHEESEBURGER SLIDERS

Choose 2 *cal. 620* Choose 3 *cal. 930*
Choose 4 *cal. 1240*

USDA Choice beef burgers, Fridays™ sauce, American cheese, roasted onions, lettuce, tomatoes and pickles.

PHILLY CHEESESTEAK EGGROLLS *cal. 860*

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

CHICKEN QUESADILLA *cal. 1190*

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

LOADED FRIES *cal. 1110*

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

NEW BUFFALO CHICKEN & BACON FLATBREAD *cal. 620*

Shredded chipotle chicken, Parmesan, Romano, blue cheese crumbles, bacon and Buffalo sauce.

GIANT ONION RINGS *cal. 1190*

Served with BBQ Ranch.

SPINACH & ARTICHOKE DIP

Fridays™ Classics

SPINACH & ARTICHOKE DIP *cal. 720*

Fresh spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan bread crumbs and served with tortilla chips & salsa.

MOZZARELLA STICKS *cal. 840*

Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

GREEN BEAN FRIES *cal. 900*

Served with Cucumber-Wasabi Ranch.

NEW GIANT SOFT PRETZELS *cal. 1370*

Salt-crusted and served with a craft beer-cheese dipping sauce. Topped with green onions.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED SESAME CHICKEN STRIPS *cal. 1080*

Panko-crusted chicken breast strips tossed in our Signature **Whiskey Glaze** and topped with sesame seeds.

FRIDAYS™ SIGNATURE

WHISKEY-GLAZED SAMPLER *cal. 1740*

Sampler to share with crispy shrimp, **Whiskey-Glazed** Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature **Whiskey Glaze**.

PAN-SEARED POT STICKERS *cal. 590*

Steamed pork dumplings with Szechwan dipping sauce.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS

Choose 2 *cal. 630* Choose 3 *cal. 940*

Choose 4 *cal. 1250*

USDA Choice beef burgers, Signature **Whiskey Glaze**, roasted onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.

NEW LOADED POTATO SKINS *cal. 1510*

Introduced nearly 50 years ago, this classic keeps getting better with age. Now made with crispy Maine-grown white potatoes topped with a layer of melted mozzarella, cheddar and crispy bacon.

Classic Fridays™ Combo

Traditional or Boneless Wings *cal. 520-1140*,
Loaded Potato Skins *cal. 920*,
Mozzarella Sticks *cal. 570*

For an additional charge:

ADD Pan-Seared Pot Stickers *cal. 390*

ADD Giant Soft Pretzel *cal. 630*



CLASSIC FRIDAYS™ COMBO
FEATURING **NEW** LOADED
POTATO SKINS

Burgers

PHILLY CHEESESTEAK BURGER



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.

PHILLY CHEESESTEAK BURGER* cal. 1000

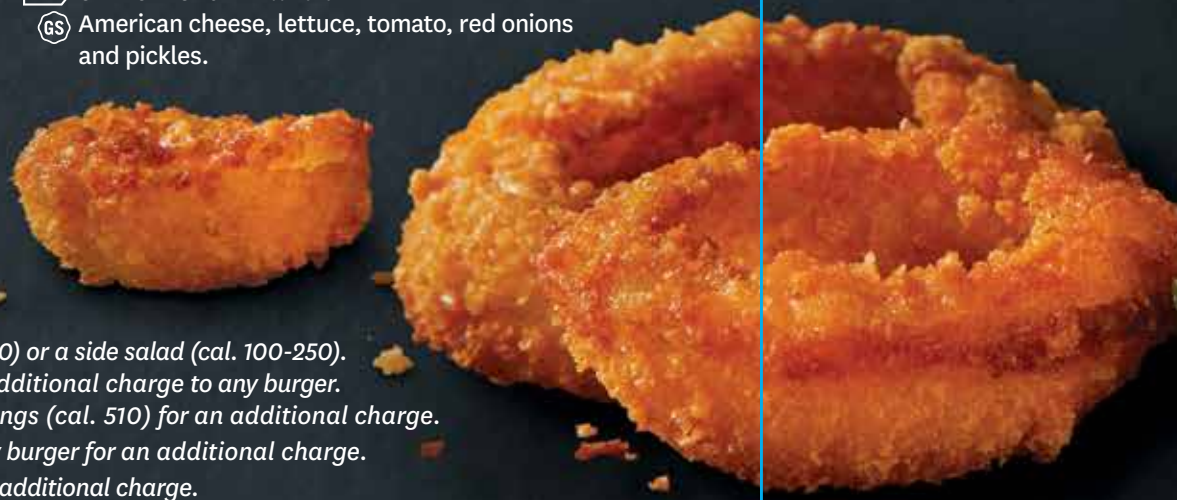
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED BURGER* cal. 1110

Signature **Whiskey Glaze**, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

NEW CHEESEBURGER* cal. 820

GS American cheese, lettuce, tomato, red onions and pickles.



GS THE BEYOND MEAT CHEESEBURGER cal. 890

Made from plant-based ingredients, this juicy, mouthwatering burger satisfies like beef. Our patty is seasoned and grilled, with white cheddar, lettuce, tomato, red onions, pickles and Fridays™ sauce.

GS BACON CHEESEBURGER* cal. 840

White cheddar, all-natural cheddar spread, lettuce, tomato, red onions, pickles, hickory-smoked bacon and Fridays™ sauce.

BARBADOS RUM PUNCH



BACON CHEESEBURGER



All Burgers are served with seasoned fries (cal. 320) or a side salad (cal. 100-250).
 Add avocado (cal. 60) or bacon (cal. 70) for an additional charge to any burger.
 Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.
 Substitute a Beyond Meat Patty (cal. add 70) on any burger for an additional charge.
 Go green-style (cal. 260 less) for no additional charge.

Salads & Soups

GS **CAESAR SALAD WITH GRILLED CHICKEN** *cal. 650*
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps.
WITH GRILLED SALMON *cal. 750*
WITH 6 OZ CENTER-CUT SIRLOIN* *cal. 640*

NEW **GRILLED CHICKEN PECAN & BLUE CHEESE SALAD** *cal. 950*
GS Grilled all-natural chicken breast, romaine, kale, cucumber, tomatoes, red grapes, dried cranberries, blue cheese and glazed pecans. Tossed in Balsamic Vinaigrette.

GS **MILLION DOLLAR COBB** *cal. 850*
Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Ranch dressing on the side.
WITH GRILLED SALMON *cal. 940*
WITH 6 OZ CENTER-CUT SIRLOIN* *cal. 840*

SOUPS

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

WHITE CHEDDAR BROCCOLI SOUP *cal. 280*

SEASONAL SOUP *cal. 150-500*

BBQ CHICKEN SALAD *cal. 920*
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.

GS **SIDE HOUSE SALAD** *cal. 260*
Romaine, kale, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a warm garlic breadstick.

GS **SIDE CAESAR SALAD** *cal. 450*
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with a warm garlic breadstick.



SOUTHERN FRIED CHICKEN SANDWICH

PAIR WITH FRENCH ONION SOUP



Sandwiches

FRENCH DIP *cal. 950*
Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN SANDWICH *cal. 1110*
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.

NEW **BACON RANCH CHICKEN SANDWICH** *cal. 690*
Grilled all-natural chicken breast, white cheddar, bacon, avocado, Ranch dressing, lettuce, tomatoes, pickles and red onions on a toasted baguette.

SOUTHERN FRIED CHICKEN SANDWICH *cal. 970*
Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.
Substitute Buffalo Fried Chicken for even more spice cal. 970

NEW **BLACKENED CAJUN CHICKEN SANDWICH** *cal. 660*
Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

*Sandwiches are served with seasoned fries (cal. 320) or a side salad (cal. 100-250).
Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for an additional charge.*



MILLION DOLLAR COBB

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

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

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CAJUN SHRIMP & CHICKEN PASTA



Freshly crafted

Pasta

CAJUN SHRIMP & CHICKEN PASTA *cal. 1510*

Sautéed all-natural chicken, shrimp, red bell peppers and fettuccine in a spicy Cajun Alfredo sauce. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Seven Daughters Moscato*

CHICKEN PARMESAN PASTA *cal. 1800*

Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Josh Cellars Cabernet Sauvignon*

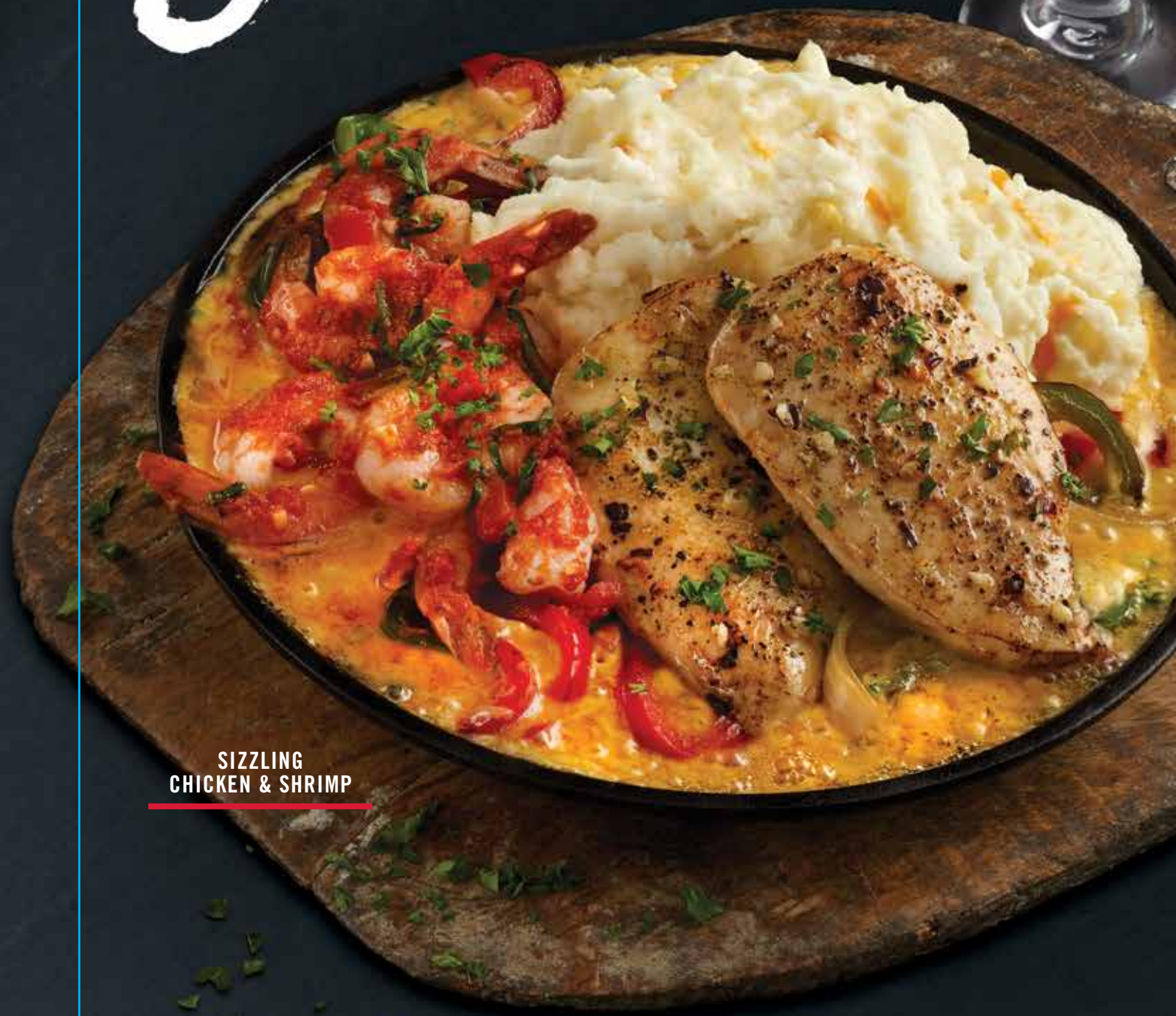
LEMON & GARLIC SHRIMP PASTA *cal. 1390*

Shrimp, broccoli, tomatoes, red bell peppers and spinach tossed in a lemon-butter sauce with fettuccine. Topped with Parmesan and Romano. Served with a warm garlic breadstick.

PERFECT WINE PAIRING: *Kendall-Jackson Chardonnay*

Sizzling

JOSH CELLARS
CABERNET SAUVIGNON



SIZZLING CHICKEN & SHRIMP

GS SIZZLING CHICKEN & SHRIMP *cal. 1270*

Garlic-marinated all-natural chicken breasts with shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes.

GS SIZZLING CHICKEN & CHEESE *cal. 1160*

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



FRIDAYS™ SIGNATURE WHISKEY GLAZE
made with Jack Daniel's®

FRIDAYS™ BBQ BIG RIBS

All-natural chicken, USDA Choice steaks, tender big back pork ribs, fire-grilled seafood and crispy chicken and shrimp.

STEAKS & RIBS

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 Half cal. 1100 / Full cal. 1630
BBQ Ribs Half cal. 910 / Full cal. 1290

NEW YORK STRIP*

14 ounces of the quintessential bone-in American cut. Lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.

Topped with Whiskey Glaze cal. 1100

GS *Topped with Parmesan Butter cal. 980*

CENTER-CUT SIRLOIN* & SHRIMP

6 ounces of flavorful center-cut sirloin and crispy fried shrimp with cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

Topped with Whiskey Glaze cal. 740

Topped with Parmesan Butter cal. 740

CENTER-CUT SIRLOIN*

6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.

Topped with Whiskey Glaze cal. 710

GS *Topped with Parmesan Butter cal. 640*

14 OZ NY STRIP & FRIED SHRIMP



CHEF'S CHOICE
EST. NYC



DRAGON-GLAZE SALMON

The Grill

CHICKEN & SEAFOOD

DRAGON-GLAZE SALMON cal. 810

Sweet and spicy glazed salmon topped with a fresh mango pico. Served with steamed broccoli, red bell peppers & spinach on a bed of jasmine rice.

FRIED SHRIMP cal. 880

Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.

PARMESAN-CRUSTED CHICKEN cal. 700

Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

CRISPY CHICKEN TENDERS cal. 1040

Served with coleslaw, seasoned fries and Honey Mustard dressing.

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN cal. 960

Signature **Whiskey Glaze** over two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

GS SIMPLY GRILLED SALMON cal. 830

Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with steamed broccoli, red bell peppers & spinach and jasmine rice.

FISH & CHIPS cal. 890

Beer-battered golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

MAKE IT A COMBO

ADD Half-Rack **Whiskey-Glazed Ribs** cal. 620
ADD Half-Rack **BBQ Ribs** cal. 420

ADD Fried Shrimp cal. 200



SIDES

Caesar Salad cal. 450
Cheddar Mac and Cheese cal. 630
Coleslaw cal. 130
Giant Onion Rings cal. 510
House Salad cal. 310-460
Jasmine Rice cal. 420

Lemon-Butter Broccoli cal. 150
Loaded Fries cal. 600
Mashed Potatoes cal. 220
Seasoned Fries cal. 320
Soup cal. 150-590
Sweet Potato Fries cal. 390

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

Desserts

RED VELVET CAKE

RED VELVET CAKE *cal. 1690*

PERFECT FOR SHARING

A three-tiered red velvet cake that's a Friday night celebration in itself, layered with cream cheese frosting then topped with whipped cream and candy sprinkles. Served alongside a scoop of vanilla bean ice cream.

BROWNIE OBSESSION® *cal. 1180*

A warm fudge brownie, vanilla bean ice cream, caramel sauce & glazed pecans.

Make it a Brownie 'n' Baileys. Top your Brownie Obsession® with Baileys Irish Cream (cal. 70) for an additional charge. 21 and up ONLY: contains alcohol.

NEW DONUT CHEESECAKE

NEW DONUT CHEESECAKE *cal. 870*

Creamy donut cheesecake with a vanilla custard sauce and strawberry purée. Topped with a skewer of warm cinnamon-sugar donuts.

TENNESSEE WHISKEY CAKE *cal. 1110*

Toffee cake, glazed pecans, vanilla bean ice cream. Butterscotch Whiskey sauce.

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

21 and up ONLY: contains alcohol.

OREO® MADNESS *cal. 500*

Cookies & Cream vanilla ice cream, OREO® cookie crust, chocolate sauce.

IRISH COFFEE *cal. 180*

Jameson Irish Whiskey, pure cane sugar, freshly brewed hot coffee, whipped cream.

21 and up ONLY: contains alcohol.

PAIR WITH FRESHLY BREWED COFFEE