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**O'Charley's to Hold "Ribbon-Carving" Ceremony & Fundraiser August 11  
to Celebrate Grand Opening of Heartland Crossing Restaurant in Camby, Indiana**

*Restaurant to Open to the Public Tuesday, August 12*

NASHVILLE, Tenn./Camby, Ind., August 8, 2008—O'Charley's Inc., a leading casual-dining restaurant company, will hold a grand opening ceremony and fundraising event Monday, August 11 to celebrate the opening of the Heartland Crossing O'Charley's located at 8380 Windfall Lane in Camby.

To commemorate the grand opening, the restaurant will host a VIP fundraiser Monday, August 11 at 4:30 p.m., when using an oversized ceremonial steak knife, local and company officials will preside over a "ribbon-carving" ceremony. Among those participating in the ceremony are representatives from the Mooresville Chamber of Commerce including Vice President Susan Lowe and Executive Director Mindy Taylor; Mooresville High School Principal Chuck Muston, as well as Gregory L. Burns, O'Charley's Inc. chairman and CEO; Jeff Warne, O'Charley's concept president; Guy Stanke, O'Charley's vice president of operations; Ahmad Almasri, O'Charley's regional vice president and Eric Woehl, O'Charley's operations director.

Following the ribbon-carving, invited guests will attend a VIP reception hosted by O'Charley's corporate senior executives and the restaurant's management team. All

proceeds from the fundraiser will be donated to Mooresville High School.

“Indiana is a strong market for O'Charley's, thanks to our many loyal guests in this area,” Warne said. “This is the 22<sup>nd</sup> O'Charley's in the state, the next closest being in Avon. Camby is a natural extension of our presence in this area, and we look forward to becoming an active member of the community.”

Warne noted that the restaurant employs 115 local residents. General Manager Jayson Gee has over 20 years experience in the restaurant industry and most recently served as the general manager at the O'Charley's restaurant on West 38<sup>th</sup> Street in Indianapolis. Other key managers are: Matt Parsons, service manager; John Shocke, kitchen manager; Brad Bell, bar manager; Nicole Black, assistant service manager and Matt Detch, assistant kitchen manager.

The Heartland Crossing O'Charley's features a distinctive new prototype design with warm, rich color schemes inside and out, a distinctive stucco exterior, bright exterior signage, and an interior space designed to enhance the guest experience and improve operational efficiencies, including “back-of-the-house” design and technology upgrades that improve food quality and speed of service.

“O'Charley's menu offers an array of hand-cut steaks, chicken and fish entrees uniquely prepared with such flavorful dishes as Cedar-Planked Salmon and our Louisiana Sirloin,” Gee said. “Hand-breaded chicken tenders, fall-off-the-bone ribs, and ‘ooey-gooney’ homemade caramel pie are a few of our favorites. Personally, I think Heartland Crossing will fall in love with our signature yeast rolls, baked continuously throughout the day.

“One other service we think our guests will really take advantage of is our Curbside To-Go, where we hand-deliver meals right to guests cars when they come to pick up their food, a nice convenience on a rainy, snowy or just plain busy day,” he added.

The 225-seat restaurant will be open to the public beginning Tuesday, August 12. Hours are 11 a.m. to 10 p.m. Monday through Thursday; 11 a.m. to 11 p.m. Friday and Saturday; and 10:30 a.m. to 10 p.m. Sunday.

#### **About O'Charley's Inc.**

O'Charley's Inc., headquartered in Nashville, Tenn., is a multi-concept restaurant company that operates or franchises a total of 368 restaurants under three brands: O'Charley's, Ninety Nine Restaurant, and Stoney River Legendary Steaks. The O'Charley's concept includes 242 restaurants in 20 states in the Southeast and Midwest, including 230 company-owned and operated O'Charley's restaurants, and 12 restaurants operated by franchisees and joint venture partners. The menu, with an emphasis on fresh preparation, features several specialty items, such as hand-cut and aged USDA choice steaks, a variety of seafood and chicken, freshly baked yeast rolls, fresh salads with special-recipe salad dressings and signature caramel pie. The company operates Ninety Nine restaurants in 116 locations throughout New England and the Mid-Atlantic states. Ninety Nine has earned a strong reputation as a friendly, comfortable place to gather and enjoy great American food and drink at a terrific price. The menu features a wide selection of appetizers, salads, sandwiches, burgers, entrees and desserts. The company operates 10 Stoney River Legendary Steaks restaurants in six states in the Southeast and Midwest. The steakhouse concept appeals to both upscale casual-dining and fine-dining guests by offering high-quality food and attentive customer service typical of high-end steakhouses, but at more moderate prices.

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