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O'CHARLEY'S EXPANDS MENU SELECTIONS DURING HOLIDAY SEASON

*Good Time Platters meet demand for business meetings, company parties
and family gatherings*

NASHVILLE, Tenn., October 20, 2008 — Officials at O'Charley's Restaurants, a leading casual-dining restaurant concept introduced servings sized to feed six to ten people to meet the demand for cater-it-yourself events from tailgates to business meetings and professional presentations to family gatherings. The new Good Time Platters menu features items ranging from appetizers, salads and sandwiches to whole pies and gallon containers of tea. Each order includes plates, forks, napkins, sauces and O'Charley's unsliceably soft rolls.

“Businesses and families are looking for ways to serve great food at a variety of events without breaking their budgets,” said Jeff Warne, O'Charley's concept president. “These new pairings are a great way to keep business meetings on track, company parties inline and at-home gatherings full of family favorites. Each of the Good Time Platters was created with items that our guests have made the most popular of our menu offerings and are available seven days a week, but we recommend ordering 24 hours in advance,” Warne said.

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The new dishes include:

- Dip Sampler—Extra helpings of O'Charley's O'thentic Spinach & Artichoke Dip, Southwest cheese dip and spicy salsa. Served with chips. \$24.99
- Chicken O'Tenders Combo Platter—10 Chicken O'Tenders, 10 Kickin' O'Tenders and 10 Pretzel O'Tenders served with Bleu Cheese, Honey Mustard and Lemon-Dijon dressings. \$39.99
- Appetizer Combo—12 Chicken O'Tenders, 12 Spicy Jack Cheese Wedges, and 10 Over-Loaded Potato Skins topped with cheddar & Monterey Jack cheese and hickory-smoked bacon. Served with marinara and Honey Mustard dressing, along with sour cream for dipping. \$39.99
- Prime Rib Pasta—Slices of Prime Rib tossed with penne pasta, bacon, fresh asparagus, mushrooms, red pepper and Sun-Dried Tomato in Alfredo sauce. \$49.99
- O'Charley's Signature Baby Back Ribs—Award-winning ribs rubbed with brown sugar and spices, slow cooked for tenderness then basted with special-recipe BBQ sauce. Served with extra napkins and a large extra helping of BBQ sauce. \$59.99
- California Chicken Salad—A king-sized salad that serves eight to 10, with grilled chicken, strawberries, Mandarin oranges, candied pecans, dried cranberries and bleu cheese crumbles atop fresh spring mix and romaine lettuce. Served with a side of Balsamic vinaigrette. \$36.99
- Club Sandwich—Roasted turkey, hickory-smoked bacon, ham, cheddar and Monterey Jack cheese, lettuce and tomato, stacked high on toasted wheat-berry bread. Served with Honey Mustard dressing. \$26.99
- Key Lime Pie and Ooey Goopy Caramel Pie—The whole pie, each \$14.99

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 369 restaurants under three brands: O'Charley's, Ninety Nine Restaurant, and Stoney River Legendary Steaks.

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The O'Charley's concept includes 243 restaurants in 20 states in the Southeast and Midwest, including 231 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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