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**O'Charley's To Give Away the Wildly Popular Made-From-Scratch Strawberry Lemonade
Free on Administrative Professional's Day, April 22**

First Ever Giveaway Thanks Everyone Who Makes Lemonade Out of Lemons

NASHVILLE, Tenn., April 13, 2009 (BUSINESS WIRE) – O'Charley's guests on Wednesday, April 22 can enjoy a free Made-From-Scratch Strawberry Lemonade. The company anticipates that approximately 100,000 guests will take advantage of the offer. The signature drink, which sells for \$3.49, including free refills, debuted in January 2008 and has ignited a passionate following of guests at more than 240 restaurants located in 20 states. The only restaurant not participating in the program is the franchised O'Charley's located in the Nashville International Airport.

Each Made-From-Scratch Strawberry Lemonade includes a freshly squeezed lemon, fresh sliced strawberry and strawberry puree among other ingredients. In anticipation of the big giveaway, O'Charley's delivered new citrus squeezers to their restaurants and will call in extra team members to turn approximately 8,000 lemons per hour into lemonade on April 22. The company estimates that 16,000 strawberries per hour will be hand cut that day in their restaurants.

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“We were trying to develop a fun way to thank Administrative Professionals for all of the work they squeeze into every day,” said Jeff Warne, O’Charley’s concept president. “Once the creative ideas started flowing, the Made-From-Scratch Strawberry Lemonade was a perfect fit.”

O’Charley’s free signature drink offer was designed to recognize the administrative professional position and the individuals who fill that position, but the offer is available to anyone who comes into an O’Charley’s restaurant on April 22. “The offer grew to include all of our guests because Americans are working harder than ever, and everyone can use some good news and a refreshing treat,” added Warne. No purchase is necessary, but the free Made-From-Scratch Strawberry Lemonade is available for dine-in guests only; To Go orders are not included. For those guests who cannot take advantage of the free Made-From-Scratch Strawberry Lemonade offer on April 22, O’Charley’s is distributing a coupon in their restaurants this week for one free Made-From-Scratch Strawberry Lemonade, with refill, redeemable any day during Administrative Professionals Week, April 20 through April 24.

In addition to the free Made-From-Scratch Strawberry Lemonade offer, O’Charley’s just launched their latest Limited Time Offer (LTO) which features refreshing new takes on salads, entrees, dessert and beverages.

About O’Charley’s Inc.

O’Charley’s Inc., (NASDAQ: CHUX), headquartered in Nashville, Tenn., is a multi-concept restaurant company that operates or franchises a total of 371 restaurants under three brands: *O’Charley’s*, *Ninety Nine Restaurant*, and *Stoney River Legendary Steaks*. The *O’Charley’s* concept includes 244 restaurants in 20 states in the Southeast and Midwest, including 232 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 11 *Stoney River Legendary Steaks* restaurants in seven 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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