

welcome!

OUR STORY

An excellent cook, Evelyn Overton and her husband Oscar, dreamed of having a successful family business. Evelyn's passion for baking soon led to the creation of her original cheesecake, a hit with everyone who tried it. By the early 1950s, while raising their two young children, David and Renee, Evelyn converted their basement into a professional bakery and supplied her *original* cheesecakes to the best local restaurants in Detroit.

With their children grown, Evelyn and Oscar decided to move their business westward. Using the last of their savings, they opened a small bakery in Los Angeles to sell their original cheesecakes. It was 1972. They called the bakery The Cheesecake Factory®. The *original* cheesecake led to an *original* restaurant, unique to this day, and in 1978 The Cheesecake Factory restaurant opened in Beverly Hills, California.

With little knowledge of how to run a full scale restaurant but lots of intuition into what makes a dining experience great, their son David set out to offer their guests an experience they wouldn't soon forget – generous portions with unlimited, inventive menu selections all made fresh with quality ingredients and served in a warm and casually comfortable setting. The restaurant was an immediate success!

Today, The Cheesecake Factory continues to be led and inspired by the Overtons' *original* spirit of innovation, quality, passion and commitment to excellence.

Now more people than ever enjoy The Cheesecake Factory's *original* food and desserts, coast to coast.

OUR PROMISE

The Cheesecake Factory strives to bring you the best possible food and service. We are committed to quality, value and your complete satisfaction! We prepare our food fresh each day in our own kitchens using the highest quality ingredients available. We use all-natural chicken with no added hormones, premium beef that is Certified Angus, American Style Kobe or U.S.D.A. Choice, fresh fish that is either Longline or Hook & Line caught whenever possible, cooking oils that contain zero grams of trans fat per serving, and much of our produce is sourced direct from premium growers. We offer a variety of substitution options to accommodate your dietary goals and will always do our best to accommodate special requests to ensure we prepare your meal just the way you like it.

OUR SERVICES

Hours

Open 7 Days

Lunch · Dinner · Late Night Supper · Dessert & Coffee · Sunday Brunch

Take Out and Catering

Our entire menu and all of our baked goods are available for Take Out.

Our Catering Menu is packaged perfectly for your party, office or home.

Please ask our cashier for details.

Online

Our Cheesecakes and Gift Cards can be shipped nationwide.

Shop online at: www.thecheesecakefactory.com

OUR FINE PRINT

Not all ingredients are listed in the menu.

Please let your server know if you have any food allergies.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness."

**Contains or may contain raw or undercooked ingredients.*

For advertising information contact Menu Dynamics at 800-636-8238

cocktails

SPECIALTY DRINKS

FRUIT DAIQUIRI

*Cool and Smooth - Real Fruit and Rum,
Choice of Strawberry, Banana,
Strawberry-Banana or Mango*

PIÑA COLADA

*Cruzan Pineapple Rum with
Pineapple and Coconut*

FACTORY PEACH BELLINI

*Champagne, Peaches and Peach Liqueur
all Blended to an Icy Smoothness*

LONG ISLAND ICED TEA

*A Potent Combination – Vodka, Rum, Gin,
Tequila, Lemon, Lime and a Splash of Coke*

SANGRIA

*Housemade with Red or White Wine
and Fresh Fruit. Served on the Rocks*

FLYING GORILLA™

*Fresh Banana, Chocolate, Ice Cream,
Creme de Cacao and Banana Liqueur*

MAI TAI

*One of the World's Best Loved Cocktails.
Rum and Tropical Juices Topped with Myers's
and Whaler's Dark Rums*

TYPHOON PUNCH

*Stoli Raspberry Vodka
with Passion Fruit, Pineapple and Orange Juices*

J.W.'s PINK LEMONADE™

*Skyy Citrus Vodka, Raspberry Liqueur
and Fresh Lemonade*

CARIBBEAN COOLER

*Mount Gay and Malibu Rums, Island Juices
and Coconut all Swirled with Strawberries*

GEORGIA PEACH

*Skyy Vodka, Peach Liqueur and
Peaches Swirled with Raspberries*

STRAWBERRY CREAMSICLE™

*Crushed Strawberries, Ice Cream, Vodka
and Disaronno Amaretto*

MARGARITAS

MARGARITA

*Our Classic Margarita with Gold Tequila,
Triple Sec and Lime Juice.
Also with Strawberry or Mango*

POMEGRANATE MARGARITA

*Gold Tequila, Triple Sec,
Pomegranate and Lime Juice
On the Rocks or Frozen*

THE ULTIMATE MARGARITA

*Our Premium Jumbo Margarita with Sauza Hornitos Tequila, Cointreau,
Grand Marnier and Lots of Fresh Lime On the Rocks*

PATRÓN "EL DIABLO"

*Patrón Silver Tequila, Cointreau,
Pomegranate and Grapefruit Juices*

MOJITOS

MOJITO

*Cruzan Citrus Rum Handcrafted with Fresh Mint
and Lime on the Rocks – A Cuban Favorite!*

PINEAPPLE MOJITO

*Bacardi Superior, Cruzan Single Barrel
Estate Rum, Fresh Mint and Pineapple*

POMEGRANATE MOJITO

*Mount Gay and Bacardi Superior with Pomegranate,
Mint and Lime Finished with a Float of 10 Cane Rum*

PASSION FRUIT MOJITO

*Captain Morgan's, Passion Fruit, Mint and
Cruzan Single Barrel Estate Rum*

BLUEBERRY MOJITO

*Stoli Blueberry Vodka, Mint,
Fresh Blueberries and Lime*

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cocktails

M A R T I N I S

COSMOPOLITAN

*Skyy Citrus and Cointreau
with a Splash of Cranberry Juice*

SOUR APPLE MARTINI

*Skyy Vodka, Sour Apple Pucker, Midori,
Lemon and Lime*

CUCUMBER MARTINI

*Hendrick's, Yellow Chartreuse,
Cucumber, Orange and Lime*

TROPICAL MARTINI

*Absolut Vodka Shaken with Passion Fruit,
Mango and Pineapple*

BIKINI MARTINI™

*Malibu and Cruzan Pineapple Rums
with Pineapple Juice. Delicious!*

THE BLACKJACK MARTINI

*Jack Daniels, Cointreau and Blackberries
Chilled, Shaken and Served Up*

GIRL TALK

*Milagro Silver Tequila, Licor 43,
Fresh Strawberry, Pineapple and Lime*

ASIAN PEAR MARTINI

*Absolut Vanilia Vodka, Pear,
Sake and Passion Fruit*

RED RASPBERRY MARTINI

*Stoli Raspberry Vodka, Raspberry Liqueur
and Fresh Raspberry*

LEMON DROP

*Skyy Citrus and Fresh Lemonade Chilled
and Served Up with a Sugared Rim*

STRAWBERRY MARTINI

*We Infuse Fresh Strawberries with Pearl
Vodka. Handcrafted Per Order*

THE RITZ MARTINI

*Courvoisier, Champagne,
Cointreau and Pomegranate Juice*

THE WELL-MANNERED DIRTY MARTINI

Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives

B E E R S

STELLA ARTOIS

HEINEKEN

HEINEKEN LIGHT

AMSTEL LIGHT

CORONA

CORONA LIGHT

KIRIN ICHIBAN

NEWCASTLE BROWN ALE

GUINNESS DRAUGHT

SAMUEL ADAMS BOSTON LAGER

SIERRA NEVADA PALE ALE

BUDWEISER

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

BECK'S NON-ALCOHOLIC

Additional Local, Craft, Gluten-Free and Microbrewed Beers Available by Location

wines

C H A R D O N N A Y

THE CHEESECAKE FACTORY by Robert Mondavi, California
SNOQUALMIE, Washington
KENDALL-JACKSON, Vintner's Reserve, California
SONOMA-CUTRER, Russian River Ranches, Sonoma

O T H E R W H I T E S

WHITE ZINFANDEL - BERINGER, California
RIESLING - CHATEAU STE. MICHELLE, Columbia Valley
RIESLING - SAINT M, Germany
PINOT GRIGIO - CAMPANILE, Friuli, Italy
PINOT GRIGIO - ESTANCIA, California
PINOT GRIGIO - SANTA MARGHERITA, Italy
SAUVIGNON BLANC - CALLAWAY COASTAL, California
SAUVIGNON BLANC - MATUA, New Zealand
SAUVIGNON BLANC - KIM CRAWFORD, Marlborough

P I N O T N O I R

MARK WEST, California
KALI HART by Talbott, Santa Lucia Highlands, California
WILD HORSE, Central Coast

C A B E R N E T S A U V I G N O N / B L E N D S

THE CHEESECAKE FACTORY by Robert Mondavi, California
VILLA SAN-JULIETTE, Paso Robles
FRANCIS COPPOLA, Diamond Collection, Claret, California
ST. SUPERY, Napa Valley

M E R L O T

THE CHEESECAKE FACTORY by Robert Mondavi, California
14 HANDS, Washington
MURPHY-GOOD, California

O T H E R R E D S

CHIANTI - RUFFINO, Italy
MALBEC - COLORES DEL SOL, Reserva, Mendoza
ZINFANDEL - RAVENSWOOD, Vintner's Blend, California
SHIRAZ - ROSEMOUNT ESTATE, Diamond Label, Australia

C H A M P A G N E & S P A R K L I N G W I N E

DOMAINE STE. MICHELLE, Brut, Columbia Valley
MUMM NAPA, Brut Prestige, Napa Valley
CHANDON, Brut Classic, California
MOËT & CHANDON, Imperial, France
VEUVE CLICQUOT, Brut, Yellow Label, France

Wine List May Vary By Location

small plates & snacks

STUFFED MUSHROOMS

Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

GREEK SALAD

Feta Cheese, Tomato, Cucumber, Kalamata Olives and Red Onion

WHITE BEAN HUMMUS

Served with Warm Flatbread

LITTLE HOUSE SALAD

Tossed in Our Vinaigrette

BEETS WITH GOAT CHEESE

Fresh Beets, Apples, Baby Arugula and Pecans

ENDIVE SALAD

Belgian Endive, Radicchio, Glazed Pecans, Blue Cheese and Vinaigrette

CHICKEN SAMOSAS

Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce

ARUGULA SALAD

Marcona Almonds, Golden Raisins, Parmesan, Lemon and Olive Oil

SWEET CORN FRITTERS

Fresh Corn in a Light Crispy Batter

CHICKEN CROQUETTES

Filled with Creamy Fontina and Fried Crisp

FRIED ZUCCHINI

Lightly Breaded and Served with Ranch Dressing

CRISPY FRIED CHEESE

Mozzarella and Fontina Cheeses with Marinara Sauce

HAND BATTERED ONION RINGS

Served with Ranch Dressing

CRISPY ARTICHOKE HEARTS

Served with Lemon-Garlic Aioli

MINI CORN DOGS

Four All Beef Mini Hot Dogs

EDAMAME

Soy Beans Steamed in Their Pods

WARM CRAB & ARTICHOKE DIP

A Delicious Blend of Crab, Artichokes and Cheese Served Warm with Grilled Sourdough Bread

AHI TARTARE*

Raw Tuna with Avocado and Soy-Ginger Sesame Sauce

VIETNAMESE TACOS

Steamed Asian Buns with Roasted Pork, Marinated Cucumbers, Carrots and Onion with Chiles, Cilantro and Sesame Seeds

CRISPY CRAB BITES

Bite-Sized Little Crab Cakes. Served with Mustard Sauce

FRESH BAKED PIZZETTES

MARGHERITA

Fresh Mozzarella, Tomato Sauce and Basil

WILD MUSHROOM

Garlic, Shallots and Fresh Herbs

SAUSAGE AND RICOTTA

Fontina, Parmesan and Romano Cheeses, Garlic Crumbs and Herbs

ROASTED PEAR AND BLUE CHEESE

Pecans, Arugula and Caramelized Onion

appetizers

All of Our Appetizers are Perfect for Sharing

ROADSIDE SLIDERS*

Bite-Sized Burgers on Mini-Buns Served with Grilled Onions, Pickles and Ketchup

CHICKEN POT STICKERS

Oriental Dumplings Pan-Fried in the Classic Tradition. Served with Our Soy-Ginger Sesame Sauce

AVOCADO EGGROLLS

Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper. Served with a Tamarind-Cashew Dipping Sauce

QUESADILLA

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles. Garnished with Guacamole, Salsa and Sour Cream. Also Available with Chicken.

FRIED MACARONI AND CHEESE

Crispy Crumb Coated Macaroni and Cheese Balls. Served over a Creamy Marinara Sauce

FRIED CALAMARI

Fried Light and Crisp Served with Garlic Dip and Cocktail Sauce

HOT SPINACH AND CHEESE DIP

Spinach, Artichoke Hearts, Shallots, Garlic and a Mixture of Cheeses Served Bubbly Hot with Tortilla Chips and Salsa. Enough for Two

TEX MEX EGGROLLS

Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese. Served with Avocado Cream and Salsa

SOUTHERN FRIED CHICKEN SLIDERS

Crispy Fried Chicken Breast on Mini-Buns Served with Lettuce, Tomato and Pickles

BUFFALO BLASTS®

Chicken, Cheese and Our Spicy Buffalo Sauce all Stuffed in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing

FIRE-ROASTED FRESH ARTICHOKE

Fresh Artichoke Fire-Roasted and Served with a Spicy Vinaigrette and Garlic Dip (Seasonal)

SPICY AHI TEMPURA ROLL*

Fresh Raw Ahi Tuna with Green Onion, Spicy Soy Sauce, Ginger and Garlic. Wrapped in Nori and Flash Fried Tempura Style

AHI CARPACCIO*

Thin Slices of Raw Ahi Tuna, Wasabi Pesto, Creamy Avocado and Togarashi Aioli

THAI LETTUCE WRAPS

Create Your Own Thai Lettuce Rolls!

Satay Chicken Strips, Carrots, Bean Sprouts, Coconut Curry Noodles and Lettuce Leaves with Three Delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Tamarind-Cashew

SOUP OF THE DAY

appetizers

All of Our Appetizers are Perfect for Sharing

GUACAMOLE MADE-TO-ORDER

*Ripe Avocado, Onion, Tomato, Chiles, Cilantro and Fresh Lime.
Served with Tortilla Chips, Salsa and Sour Cream*

SWEET CORN TAMALE CAKES

Topped with Sour Cream, Salsa, Avocado and Salsa Verde

FACTORY NACHOS

*Crisp Tortilla Chips Covered with Melted
Cheeses, Guacamole, Sour Cream and Salsa.
Also Available with Spicy Chicken.*

CRISPY CRAB WONTONS

*Crabmeat Blended with Cream Cheese, Green
Onion, Water Chestnuts and Sweet Chili Sauce
Fried Crisp in Wonton Wrappers*

CRISPY TAQUITOS

*Spicy Chicken and Cheese Rolled in Fresh
Corn Tortillas and Fried Crisp. Served with
Guacamole, Sour Cream and Salsa*

FIRECRACKER SALMON*

*Spiced Fresh Salmon Rolled in Spinach and
Fried in a Crisp Wrapper. Served with
a Sweet Hot Chili Sauce*

BUFFALO WINGS

*Fried Wings Covered in Hot Sauce and Served with Blue Cheese Dressing and Celery Sticks.
Also Available with Buffalo Chicken Strips.*

VIETNAMESE SHRIMP SUMMER ROLLS

*Delicate Rice Paper Rolled Around Asparagus, Shiitake Mushrooms, Carrots,
Rice Noodles, Green Onion, Cilantro and Shrimp – Served Chilled*

POPCORN SHRIMP

Shrimp Deep-Fried in a Spiced Batter. Served with Cocktail Sauce and Aioli

CRABCAKES

Served with Mustard and Tartar Sauce

A P P E T I Z E R S A L A D S

TOSSED GREEN SALAD

Choice of Dressing

CAESAR SALAD

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing.
Also Available with Chicken.*

BOSTON HOUSE SALAD

Boston Lettuce Tossed with Chopped Bacon, Egg, Blue Cheese, Croutons and Ranch Dressing

B.L.T. SALAD

*Crisp Iceberg Lettuce Covered with Fresh Tomato, Bacon, Chopped Egg and Blue Cheese.
Served with Our Bacon Dressing*

FRENCH COUNTRY SALAD

Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Vinaigrette

FRESH VEGETABLE SALAD

*Asparagus, Green Beans, Tomato, Cucumber, Roasted
Beets, Apple, Edamame, Radicchio, Romaine and
White Cheddar All Chopped with Pomegranate Vinaigrette.
Also Available with Chicken.*

THAI NOODLE SALAD

*Asian Noodles, Grilled Chicken,
Fresh Mango, Mixed Greens, Carrots,
Tomatoes and Peanuts in a
Spicy Citrus-Peanut Dressing*

ALMOST EVERYTHING SALAD

*Chopped Romaine, Marinated Artichokes, Salami,
Shrimp, Tomato, Green Beans, Kalamata Olives,
Garbanzo Beans, Roasted Red Peppers and
Blue Cheese Tossed with Vinaigrette*

FACTORY CHOPPED SALAD

*A Delicious Blend of Chopped
Romaine, Grilled Chicken, Tomato,
Avocado, Corn, Bacon, Blue Cheese
and Apple with Our Vinaigrette*

specialties

P I Z Z A

CHEESE PIZZA

TOMATO, BASIL AND CHEESE

Fresh Tomato, Mozzarella, Fontina and Parmesan

WHITE PIZZA

*Mozzarella, Fontina, Parmesan and Ricotta
Cheeses with Spinach and Garlic*

ROASTED VEGETABLES AND GOAT CHEESE PIZZA

*Roasted Eggplant, Red and Yellow Peppers, Grilled Onion, Artichokes,
Kalamata Olives, Tomato and Mozzarella*

SPICY MEAT PIZZA

Italian Sausage, Prosciutto, Pepperoni, Spicy Salami, Caramelized Onions and Tomato

FOUR SEASONS PIZZA

A Pizza with Four Sections

Artichoke and Roasted Tomato, Prosciutto, Wild Mushroom, Fresh Mozzarella and Tomato

THE EVERYTHING PIZZA

*Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato.
Kalamata Olives on Request*

PEPPERONI PIZZA

B.B.Q. CHICKEN PIZZA

Smoked Gouda, Red Onion and Cilantro

HAWAIIAN PIZZA

*Canadian Bacon, Ham, Fresh Pineapple,
Red Onion, Tomato and Mozzarella*

L U N C H S P E C I A L S

Served Until 5:00 p.m.

RENEE'S SPECIAL

*One-Half of a Fresh Turkey or Chicken Salad Sandwich, Choose from Our Selection of Lunch Sized
a Cup of Our Soup and a Small Green Salad Salads: Caesar, Cobb, Chinese Chicken, Luau,
Also Available with a Small Caesar Salad Santa Fe or Barbeque Ranch Chicken Salad*

LUNCH CHICKEN SPECIALS

*Your Choice of: Crusted Chicken Romano,
Chicken Piccata or Orange Chicken*

LUNCH SOUP AND SALAD

*A Cup of Soup, Small Green Salad,
Sourdough Bread and Butter*

LUNCH PIZZA AND SALAD

*A Smaller Version of Our Pizzas with a Small Green Salad
Also Available with a Small Caesar Salad*

LUNCH PASTA

*A Smaller Portion of Some of Our Pastas. Choose from:
Pasta Marinara, Fettuccini Alfredo, Pasta with Meat Sauce, Four Cheese, Pasta Carbonara,
Evelyn's Favorite, Fettuccini with Chicken and Sun-Dried Tomatoes, Pasta Da Vinci,
Louisiana Chicken, Spicy Chicken Chipotle or Thai Chicken Pasta*

LUNCH FAVORITES

*A Smaller Portion of Some of Your Favorites. Your Choice of:
Famous Factory Meatloaf, Shepherd's Pie or Fish & Chips*

LUNCH SALMON

*Your Choice of:
Herb Crusted Filet of Salmon*, Miso Salmon* or Simply Grilled Salmon**

glamburgers*

All Served with French Fries or Green Salad

Also Available with Sweet Potato Fries

We use premium Certified Angus Beef® or American Style Kobe for all of Our Burgers

OLD FASHIONED BURGER*

Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise

FACTORY BURGER*

Charbroiled with Cheddar Cheese, Tomato and Grilled Onions on Sourdough French or Wheat Loaf

CLASSIC BURGER*

A Gigantic Chop House Hamburger. Served with a Slice of Grilled Red Onion, Lettuce and Tomato

KOBE BURGER*

American Style Kobe Beef with Sautéed Mushrooms and Onions

WILD MUSHROOM BURGER*

Our Great Glamburger Challenge Winner! Lots of Sautéed Mushrooms, Onions and Mayo, Covered with Melted Swiss and Fontina Cheese

SMOKEHOUSE B.B.Q. BURGER*

Smoked Bacon and Melted Cheddar with Crispy Onion Rings and B.B.Q. Ranch Sauce

GREEN CHILE CHEESEBURGER*

Spicy Green Chiles, Melted Cheese and Onions with Tortilla Strips, Salsa and Chipotle Mayo

MONTEREY CHEESEBURGER*

Avocado, Melted Jack Cheese, Arugula and Red Onion with Honey-Mustard Mayo

BLUE CHEESE B.L.T. BURGER*

Crispy Bacon, Lettuce, Tomato, Onion and Mayonnaise with Lots of Blue Cheese

MEMPHIS BURGER*

Topped with Slow Roasted B.B.Q. Pork, Melted Cheddar, Cole Slaw, Pickles and Mayonnaise

FARMHOUSE CHEESEBURGER*

Topped with Grilled Smoked Pork Belly, Cheddar Cheese, Onions, Lettuce, Tomato, Mayo and a Fried Egg

DOUBLE CHEESE CRUNCH BURGER*

American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce

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SPICY CRISPY CHICKEN SANDWICH

Crispy Chicken Breast Covered with Melted Cheese and Your Choice of Spicy Buffalo Sauce or Chipotle Mayo. Served on a Brioche Bun

B.B.Q. PULLED PORK SANDWICH

Slow Roasted Pork Covered with Our B.B.Q. Sauce on a Brioche Bun. Served with Cole Slaw

THE INCREDIBLE GRILLED EGGPLANT SANDWICH

Grilled Japanese Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella and Garlic Aioli on Our Toasted Bun

GRILLED PORTABELLA ON A BUN

A Giant Fresh Portabella with Melted Cheese, Grilled Red Onion, Lettuce, Tomato and Spicy Mayonnaise

GRILLED TURKEY BURGER

Combined with Fresh Mushrooms, Garlic and Spices. Served with Grilled Onions, Lettuce and Tomato

specialties

WHITE CHICKEN CHILI

A Generous Bowl of Chicken, White Beans, Roasted Green Chiles, Onions and Garlic with a Touch of Cream. Garnished with Steamed White Rice and Fresh Salsa

FAMOUS FACTORY MEATLOAF

Served with Mashed Potatoes, Gravy, Grilled Onions and Corn Succotash

STUFFED CHICKEN TORTILLAS

Corn Tortillas Stuffed with Spicy Chicken, Covered with Melted Cheese, Green Onion, Tomatillo Sauce and Cilantro. Served with Grilled Corn Cakes, Black Beans, Salsa and Sour Cream

CAJUN CHICKEN "LITTLES"

Boneless Breast of Chicken Pieces, Spiced, Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Corn Succotash

SHEPHERD'S PIE

Ground Beef, Mushrooms, Carrots, Peas, Zucchini and Onions in a Delicious Sauce Covered with a Mashed Potato-Parmesan Cheese Crust

BAJA CHICKEN TACOS

Soft Corn Tortillas Filled with Spicy Chicken, Cheese, Avocado, Tomato, Onions and Cilantro. Served with Black Beans and Rice

FISH TACOS

Soft Corn Tortillas Filled with Grilled or Crispy Tempura Fish, Avocado, Tomato, Onions and Cilantro. Served with Black Beans and Rice

FACTORY BURRITO GRANDE

A Monster Burrito with Chicken, Cheese, Cilantro Rice, Onions and Peppers. Served with Guacamole, Sour Cream, Salsa and Black Beans

CRISPY SPICY BEEF

Crispy Fried Slices of Steak Sauteed with Green Beans, Shiitake Mushrooms, Onions, Carrots and Sesame Seeds in a Sweet-Spicy Sauce. Served with White Rice

FISH & CHIPS

Hand Battered and Fried Crisp. Served with Cole Slaw, French Fries and Tartar Sauce

specialties

CHICKEN MADEIRA

*Our most popular chicken dish! Sauteed Chicken Breast
Topped with Fresh Asparagus and Melted Mozzarella Cheese. Covered with
Fresh Mushroom Madeira Sauce and Served with Mashed Potatoes*

CRUSTED CHICKEN ROMANO

*Breast of Chicken Coated with a Romano-Parmesan Cheese Crust.
Served with Pasta in a Light Tomato Sauce*

ORANGE CHICKEN

*Deep Fried Pieces of Chicken Breast Covered in a Sweet and Spicy Orange Sauce.
Served with White Rice and Vegetables*

CRISPY CHICKEN COSTOLETTA

*Chicken Breast Lightly Breaded and Sauteed to a Crisp Golden Brown.
Served with Lemon Sauce, Mashed Potatoes and Fresh Asparagus*

CHICKEN PICCATA

*Sauteed Chicken Breast with Lemon Sauce, Mushrooms and Capers.
Served with Angel Hair Pasta*

SPICY CASHEW CHICKEN

*A Very Spicy Mandarin-Style Dish
with Green Onions and Roasted Cashews. Served over Rice*

LEMON-HERB ROASTED CHICKEN

*Served with Mashed Potatoes, Carrots and Watercress
Topped with a Light Lemon Garlic-Herb Sauce*

WEIGHT MANAGEMENT GRILLED CHICKEN™

*Lightly Pounded Chicken Breast Charbroiled and Topped with a Tomato and Arugula Salad.
Garnished with Steamed White Rice and Asparagus. Under 590 Calories*

GRILLED CHICKEN MEDALLIONS

*Marinated in Balsamic with Sauteed Snow Peas, Green Beans, Asparagus,
Roasted Peppers, Tomatoes and Garlic. Served with White Rice*

TERIYAKI CHICKEN

Chicken Breast Charbroiled with Teriyaki Sauce, Served with Steamed Rice

CHICKEN AND BISCUITS

*Breast of Chicken Served over Mashed Potatoes with
Shortcake Biscuits, Mushrooms, Peas and Carrots. Covered with Country Gravy*

CHICKEN MARSALA AND MUSHROOMS

*Chicken Breast Sauteed with Fresh Mushrooms in a
Rich Marsala Wine Sauce. Served over Bow Tie Pasta*

BANG-BANG CHICKEN AND SHRIMP

*A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut.
Sauteed with Vegetables and Served over Steamed White Rice*

specialties

P A S T A S

LOUISIANA CHICKEN PASTA

*Parmesan Crusted Chicken Served Over Pasta with Mushrooms,
Peppers and Onions in a Spicy New Orleans Sauce*

PASTA DA VINCI

*Sauteed Chicken, Mushrooms and Onions
in a Delicious Madeira Wine Sauce
Tossed with Penne Pasta and Parmesan*

PASTA CARBONARA

*Spaghettini with Smoked Bacon, Green Peas
and a Garlic-Parmesan Cream Sauce.
Also Available with Chicken.*

FOUR CHEESE PASTA

*Mozzarella, Ricotta, Romano and Parmesan
Cheeses, Marinara Sauce and Fresh Basil.
Also Available with Chicken.*

EVELYN'S FAVORITE PASTA

*Penne Tossed with Broccoli, Oven-Dried Tomato,
Roasted Eggplant, Peppers, Artichoke, Kalamata
Olives, Garlic, Pine Nuts and Parmesan*

FETTUCCINI ALFREDO

*A Rich Parmesan Cream Sauce.
Also Available with Chicken.*

PASTA MARINARA

Spaghettini with Tomato Sauce and Fresh Basil

PASTA WITH MEAT SAUCE

A Rich Meat Sauce Slowly Simmered with Tomatoes, Garlic and Herbs

FETTUCCINI WITH CHICKEN AND SUN-DRIED TOMATOES

In a Sun-Dried Tomato Sauce with Garlic, Cream and Parmesan Cheese

FARFALLE WITH CHICKEN AND ROASTED GARLIC

*Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas
and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce*

GARLIC NOODLES

*Spaghettini, Fresh Asparagus, Shiitake Mushrooms, Oven-Roasted Tomatoes
and Parmesan in a Delicious Garlic Sauce.
Also Available with Chicken or with Shrimp.*

SPICY CHICKEN CHIPOTLE PASTA

*Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic
and Onion in a Spicy Chipotle Parmesan Cream Sauce*

THAI CHICKEN PASTA

*Linguini with Sautéed Chicken, Julienne
Carrots, Green Onion and a Spicy Peanut Sauce.
Topped with Fresh Bean Sprouts*

BISTRO SHRIMP PASTA

*Crispy Battered Shrimp, Fresh Mushrooms,
Tomato and Arugula Tossed with Spaghettini
and a Basil-Garlic-Lemon Cream Sauce*

SHRIMP WITH ANGEL HAIR

*Large Shrimp Sautéed with Lemon, Garlic and Herbs
on Top of Angel Hair Pasta with Tomato and Fresh Basil*

CAJUN JAMBALAYA PASTA

*Our most popular pasta dish!
Shrimp and Chicken Sautéed with Tomato, Onions and Peppers
in a Very Spicy Cajun Sauce. All on Top of Fresh Linguini
(Full-size portion only)*

Lunch-Sized Portions are Available until 5:00 P.M.

specialties

F I S H & S E A F O O D

SHRIMP SCAMPI

*Paris Bistro-Style! Sautéed with Whole Cloves of Garlic, White Wine,
Fresh Basil and Tomato. Served with Angel Hair Pasta*

SHRIMP AND CHICKEN GUMBO

*Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and
Garlic Simmered in a Spicy Cajun Style Broth with Cream. Topped with Steamed White Rice*

JAMAICAN BLACK PEPPER SHRIMP

*Sautéed Shrimp with a Very Spicy Jamaican Black Pepper Sauce.
Served with Rice, Black Beans, Plantains and Cool Mango Salsa.
Also Available with Chicken or with Chicken and Shrimp.*

HERB CRUSTED FILET OF SALMON*

Fresh Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON*

Fresh Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce

MAHI MAHI MEDITERRANEAN

*Crumb Crusted Fresh Mahi with Tomatoes, Artichokes, Capers,
Fresh Basil and Balsamic Vinaigrette. Served over Mashed Potatoes*

FRESH GRILLED SALMON*

Served with Potato and Vegetable

FRESH GRILLED MAHI MAHI

Served with Potato and Vegetable

WASABI CRUSTED AHI TUNA*

Spicy Wasabi Crusted Fresh Rare Ahi Served with Julienne Vegetables, Miso Sauce and Rice

F A C T O R Y C O M B I N A T I O N S

Served with Mashed Potatoes

SHRIMP SCAMPI AND STEAK DIANE*

CHICKEN MADEIRA AND STEAK DIANE*

STEAK DIANE* AND HERB CRUSTED SALMON*

SHRIMP SCAMPI AND CHICKEN MADEIRA

HERB CRUSTED SALMON* AND SHRIMP SCAMPI

Or Any Combination of the Above

* * *

SOLELY FOR YOUR CONVENIENCE, AN 18% GRATUITY IS ADDED TO ALL
PARTIES OF 7 OR MORE. TIPS ARE ALWAYS DISCRETIONARY. THANK YOU!

ALL SUBSTITUTIONS CHARGED A LA CARTE

NO CHECKS PLEASE

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

SALES TAX WILL BE ADDED TO THE RETAIL PRICE ON ALL TAXABLE ITEMS

specialties

S T E A K S & C H O P S *

CHARGRILLED COULOTTE STEAK*

*U.S.D.A. Prime Sirloin Topped with Steak Butter
Served with French Fries and Crispy Onion Rings*

GRILLED PORK CHOPS

Center-Cut Chops Served with Housemade Apple Sauce, Mashed Potatoes and Fresh Spinach

BEEF RIBS

*Certified Angus Beef® Ribs Slow Roasted until almost falling off the Bone, then Grilled and
Glazed with Our B.B.Q. Sauce. Served with French Fries and Onion Strings*

CHARBROILED FLAT IRON STEAK*

Topped with Steak Butter and Served with French Fries and Crispy Onion Rings

STEAK DIANE*

*Medallions of Certified Angus Beef® Steak Covered with Black Peppercorns and
a Rich Mushroom Wine Sauce. Served with Mashed Potatoes and Grilled Onions*

HIBACHI STEAK*

*Certified Angus Beef® Hanger Steak with Shiitake Mushrooms, Onions,
Bean Sprouts, Wasabi Mashed Potatoes and Tempura Asparagus*

CARNE ASADA SKIRT STEAK*

Chargrilled with Ranchero Sauce, Beans, Rice, Guacamole, Salsa and Warm Tortillas

GRILLED RIB-EYE STEAK*

Served with French Fries and Onion Rings

PETITE FILET*

*A Smaller Version of Our Filet Mignon.
Served with French Fries and Onion Rings*

FILET MIGNON*

*Our Most Tender Steak.
Served with French Fries and Onion Rings*

S I D E D I S H E S

French Fries

Green Beans

Sweet Potato Fries

Corn Succotash

Mashed Potatoes

Sauteed Spinach

Fresh Broccoli

Fresh Asparagus

Macaroni & Cheese

Sauteed Snow Peas & Vegetables

salads

CAESAR SALAD

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing
Also Available with Chicken.*

CHINESE CHICKEN SALAD

*Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds, Crisp Wontons,
Bean Sprouts, Orange and Sesame Seeds. Tossed in Our Special Chinese Plum Dressing*

LUAU SALAD

*Grilled Chicken Breast Layered with Mixed Greens, Cucumbers, Green Onions,
Red and Yellow Peppers, Green Beans, Carrots, Mango and Crisp Wontons
with Macadamia Nuts and Sesame Seeds. Tossed in Our Vinaigrette*

BARBEQUE RANCH CHICKEN SALAD

*Avocado, Tomato, Grilled Corn, Black Beans, Cucumber and Romaine all Tossed with
Our Barbeque Ranch Dressing. Topped with Lots of Crispy Fried Onion Strings for Crunch*

SANTA FE SALAD

*Lime-Marinated Chicken, Fresh Corn, Black Beans,
Cheese, Tortilla Strips, Tomato and Mixed Greens
with a Spicy Peanut-Cilantro Vinaigrette*

COBB SALAD

*Chicken Breast, Avocado, Blue Cheese,
Bacon, Tomato, Egg and Mixed Greens
Tossed in Our Vinaigrette*

Lunch-Sized Portions of the Above are Available until 5:00 P.M.

GRILLED CHICKEN TOSTADA SALAD

*Crisp Corn Tortillas Topped with Grilled Marinated Chicken Breast and Black Beans
Piled High with Mixed Greens, Fresh Corn, Green Onions and Cilantro
All Tossed in Our Vinaigrette and Garnished with Avocado Cream, Salsa and Sour Cream*

HERB-CRUSTED SALMON SALAD

*Our Wonderful Fresh Herb-Crusted Salmon Served Chilled on Top of Baby Lettuces, Tomato
and Vegetables. Tossed in Our Balsamic Vinaigrette*

SEARED TUNA TATAKI SALAD*

*Fresh Ahi Lightly Seared and Served Rare with Avocado, Tomato and Mixed Greens
Tossed with Wasabi Vinaigrette*

WEIGHT MANAGEMENT SALADS™

These salads are under 590 calories each

Weight Management ASIAN CHICKEN SALAD™

*Grilled Chicken, Romaine, Snow Peas, Carrots, Bean Sprouts, Green Onions, Crispy Noodles,
Almonds and Sesame Seeds Served with a Low-Cal Sesame-Soy Dressing*

Weight Management SPICY CHICKEN SALAD™

*Grilled Chicken, Roasted Poblano, Red and Yellow Peppers, Fresh Corn, Black Beans, Onions,
Rice and Cilantro Served with Mixed Greens and Low-Cal Spicy Vinaigrette*

Weight Management PEAR AND ENDIVE SALAD™

*Grilled Chicken, Endive, Radicchio, Arugula, Butter Lettuce, Roasted Pear, Blue Cheese,
Candied Pecans and Tomato Served with a Low-Cal Vinaigrette*

sandwiches

All Served with French Fries or Green Salad

Also Available with Sweet Potato Fries

RENEE'S SPECIAL

*One-Half of a Fresh Turkey Breast Sandwich or Chicken Salad Sandwich,
a Cup of Our Soup and a Small Green Salad.*

Also Available with a Small Caesar Salad

*Also Available with French Fries
or Sweet Potato Fries*

CHICKEN SALAD SANDWICH

*Housemade with Roasted Almonds, Lettuce,
Tomato and Mayonnaise.*

Served on Grilled Brioche Bread

THE CLUB

*Freshly Roasted Turkey Breast, Bacon,
Lettuce, Tomato and*

Mayonnaise on White Toast

GRILLED CHICKEN AND AVOCADO CLUB

Grilled Chicken Breast with Avocado, Bacon, Tomato, Melted Swiss and Herb Mayonnaise

THE NAVAJO

*Warm Fry-Bread Stuffed with Grilled Chicken, Avocado, Lettuce,
Tomato, Red Onion and Mayonnaise*

SAIGON CHICKEN SANDWICH

*Charbroiled Lemongrass Chicken, Marinated Cucumbers, Carrots, Onion, Chiles and Cilantro
on a French Baguette with Shallot Mayonnaise*

CUBAN SANDWICH

*Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise
on a Grilled and Pressed Cuban-Style Roll*

CHICKEN PARMESAN SANDWICH

*Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Roasted Peppers, Tomato Sauce
and Melted Cheese on a Freshly Grilled French Roll*

BLACKENED CHICKEN SANDWICH

Grilled with Melted Fontina Cheese, Lettuce, Tomato, Red Onion and Spicy Mayonnaise

CALIFORNIA CHEESESTEAK

*Thinly Sliced Grilled Steak Covered with Sauteed Mushrooms, Onions,
Peppers and Cheese on a Toasted Roll*

GRILLED SHRIMP & BACON CLUB

Charbroiled Shrimp, Bacon, Lettuce and Tomato with Our Special Dressing

CRABCAKE SANDWICH

With Lettuce, Tomato and Tartar Sauce on Our Brioche Bun

GRILLED CHEESE

Served on Egg Bread with Your Choice of Cheese

eggs & omelettes*

Served All Day

FARM FRESH EGGS*

*Two Farm Fresh Grade A Eggs Served with Potatoes or Tomatoes,
Toast, Bagel or English Muffin.*

Also Available with Old Smokehouse™ Bacon or Grilled Ham

MINI EGG BREAKFAST*

One Egg with Two Slices of Bacon, Potatoes and Toast

BRIOCHE BREAKFAST SANDWICH

*Scrambled Egg, Smoked Bacon, Ham, Grilled Tomato, Melted Cheddar Cheese
and Mayonnaise on Grilled Brioche Bread.*

Served with Potatoes

FACTORY HUEVOS RANCHEROS*

*Black Beans Topped with Cheese Quesadillas, Sunny Side Up Eggs,
Spicy Ranchero Sauce, Salsa, Sour Cream and Avocado*

FACTORY CREATE AN OMELETTE

*Select Any Four of the Following: Bacon, Ham, Cheddar, Jack, Swiss,
Fontina, Goat Cheese, Avocado, Roasted Peppers, Fresh Mushrooms,
Asparagus, Spinach, Bell Peppers, Fresh Tomato, Red or Green Onions*

CALIFORNIA OMELETTE

*Avocado, Mushrooms, Green Onion, Tomato,
Garlic and Shallots, Jack, Cheddar and Swiss Cheese with Sour Cream*

SHIITAKE MUSHROOM, SPINACH AND GOAT CHEESE SCRAMBLE

With Roasted Tomato and Garlic

BOURBON STREET OMELETTE

Spicy Andouille Sausage, Peppers, Onions, Tomatoes, Mushrooms and Cheese

SPINACH, MUSHROOM, CHEESE AND BACON OMELETTE

Fresh Spinach, Sauteed Mushrooms, Smoked Bacon, Green Onions and Melted Cheese

SUNRISE FIESTA BURRITO

*Stuffed with Scrambled Eggs, Chicken Chorizo, Potatoes, Peppers and Onions.
Topped with Melted Cheese, Salsa, Cilantro, Tomatillo and Avocado Cream Sauce.
Served with Black Beans*

MORNING QUESADILLA

*A Flour Tortilla with Scrambled Eggs, Bacon, Peppers, Onions, Black Beans,
Cilantro, Cheddar and Jack Cheese with Tomatillo Cream Sauce.
Served with Guacamole, Sour Cream and Salsa*

ENERGY BREAKFAST

*Scrambled Egg Whites Served with Grilled Chicken Breast,
Tomato, Mushrooms and Spinach*

sunday brunch*

Served from 10:00 a.m. Until 2:00 p.m. Our Entire Menu Is Also Available

GIANT BELGIAN WAFFLE

Also Available with Strawberries, Pecans and Chantilly Cream

BUTTERMILK PANCAKES

Also Available with Blueberries

LEMON-RICOTTA PANCAKES

*Our Buttermilk Pancakes with Ricotta Cheese and Lemon Zest.
Topped with Fresh Strawberries*

BRUNCH COMBO*

Two Eggs with Two Slices of Bacon and Two Pancakes

FRENCH TOAST*

*Our Thick Brioche Bread Grilled Golden Brown
Also Available with Bacon or Grilled Ham*

FRENCH TOAST NAPOLEON*

*Three Slices of French Toast Stacked with
Strawberries, Pecans and Chantilly Cream*

EGGS BENEDICT*

*with Ham and Hollandaise.
Also Available with Fresh Spinach, Bacon and Grilled Tomato*

MONTE CRISTO SANDWICH*

*Crunchy French Toast Stuffed with Bacon,
Grilled Ham, Scrambled Eggs and Melted Swiss Cheese
Dusted with Powdered Sugar and Served with Strawberry Preserves*

BAJA CHICKEN HASH*

*Two Crisp Tortillas Topped with Chicken Chorizo, Poblano Chiles,
Potatoes, Corn, Peppers, Onions and Cheese.
Topped with Eggs and Hollandaise Sauce*

CRAB HASH*

*A Delicious Blend of Sautéed Crab,
Red, Yellow and Green Peppers, Onions and Potatoes.
Topped with Poached Eggs and Hollandaise Sauce*

SMOKED SALMON PLATTER

Smoked Salmon, Cream Cheese, Tomato, Red Onion and a Bagel

STEAK AND EGGS*

*Certified Angus Beef® Hanger Steak Charbroiled
and Served with Eggs, Breakfast Potatoes and Toast*

KID'S BRUNCH*

A Small Order of French Toast, Bacon and Strawberries

cheesecakes

ORIGINAL

The One that Started it All!

Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping

FRESH STRAWBERRY

The Original Topped with Glazed Fresh Strawberries. Our Most Popular Flavor for 30 Years!

REESE'S® PEANUT BUTTER CHOCOLATE CAKE CHEESECAKE™

Reese's Peanut Butter Cups in Our Original Cheesecake with Layers of Delicious Fudge Cake and Caramel

30th ANNIVERSARY CHOCOLATE CAKE CHEESECAKE

Layers of Our Original Cheesecake, Fudge Cake and Chocolate Truffle Cream

WHITE CHOCOLATE RASPBERRY TRUFFLE®

Creamy Cheesecake Swirled with White Chocolate and Raspberry

ULTIMATE RED VELVET CAKE CHEESECAKE™

Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate

GODIVA® CHOCOLATE CHEESECAKE

Flourless Godiva Chocolate Cake, Topped with Godiva Chocolate Cheesecake and Chocolate Mousse

FRESH BANANA CREAM CHEESECAKE

Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Bananas

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE

Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfingers® and Reese's Peanut Butter Cups®

WHITE CHOCOLATE CARAMEL MACADAMIA NUT CHEESECAKE

White Chocolate Chunk Cheesecake Swirled with Macadamia Nuts and Caramel on a Blond Brownie Crust

LEMON RASPBERRY CREAM CHEESECAKE

Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse

DULCE DE LECHE CARAMEL CHEESECAKE

Caramel Cheesecake Topped with Caramel Mousse on a Vanilla Crust

CHOCOLATE COCONUT CREAM CHEESECAKE

Coconut Cheesecake Topped with Coconut Cream Custard, all on a Chocolate Macaroon Crust

TIRAMISU CHEESECAKE

Our Wonderful Cheesecake and Tiramisu Combined into one Amazing Dessert!

CHOCOLATE MOUSSE CHEESECAKE

Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse

VANILLA BEAN CHEESECAKE

Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream

CHOCOLATE TUXEDO CREAM™ CHEESECAKE

Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate

KAHLUA® COCOA COFFEE CHEESECAKE

A Rich Brownie, Topped with Kahlua Cheesecake, Creamy Chocolate Mousse and Chocolate Ganache

PINEAPPLE UPSIDE-DOWN CHEESECAKE

Pineapple Cheesecake Between Two Layers of Moist Buttery Pineapple Upside-Down Cake

CHOCOLATE RASPBERRY TRUFFLE®

Layers of Chocolate Cake, Chocolate-Raspberry Swirl Cheesecake, Chocolate Mousse and Chocolate Ganache

DUTCH APPLE CARAMEL STREUSEL

Our Original Cheesecake, Baked Apples, Caramel and Brown Sugar Cinnamon Walnut Streusel

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE

Creamy Cheesecake Loaded with Our Chocolate Chip Cookie-Dough and Topped with Walnuts

cheesecakes and desserts

WILD BLUEBERRY WHITE CHOCOLATE CHEESECAKE™

Original Cheesecake Swirled with Wild Blueberries. Topped with White Chocolate Mousse

LOW CARB CHEESECAKE Sweetened with Splendys

Smooth and Creamy with a Graham-Walnut Crust

LOW CARB CHEESECAKE WITH STRAWBERRIES Sweetened with Splendys

Graham-Walnut Crust with Fresh Strawberries and Whipped Cream

KEY LIME CHEESECAKE

Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust

CARAMEL PECAN TURTLE CHEESECAKE

Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate

BROWNIE SUNDAE CHEESECAKE

Walnut-Brownie Cheesecake and White Chocolate Mousse Covered with Hot Fudge and Almonds

SNICKERS® BAR CHUNKS AND CHEESECAKE

Snickers Bar Baked right into Our Creamy Cheesecake and Topped with Fudge and Caramel

CRAIG'S CRAZY CARROT CAKE CHEESECAKE

Carrot Cake and Cheesecake Swirled Together, Topped with Cream Cheese Icing and Roasted Almonds

OREO® CHEESECAKE

Lots of Oreos Baked into Our Creamy Cheesecake

CHERRY CHEESECAKE

A Classic! The Original Topped with Cherry Preserves

PUMPKIN & PUMPKIN PECAN

World Famous! Available From Mid-October

SPECIALTY DESSERTS

LINDA'S FUDGE CAKE

Layers of Rich Chocolate Cake and Fudge Frosting

BLACK-OUT CAKE

Our Deepest, Richest Chocolate Cake with Chocolate Chips, Finished with Almonds

CARROT CAKE

Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing

WARM APPLE CRISP

Our Delicious Crispy Nutty Topping and Vanilla Ice Cream

CHOCOLATE TOWER TRUFFLE CAKE™

Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse

LEMONCELLO CREAM TORTE™

Layers of Vanilla Cake and Lemon Mascarpone Cream Topped with Streusel and Served with Strawberries and Whipped Cream

TIRAMISU

Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Marsala and Coffee Liqueur. Topped with Whipped Cream and Ground Chocolate

FRESH STRAWBERRY SHORTCAKE

Our Own Shortcake Topped with Vanilla Ice Cream, Fresh Strawberries and Whipped Cream

CHRIS' OUTRAGEOUS CHOCOLATE CAKE™

A Cheesecake Factory Original - Layers of Moist Chocolate Cake, Chewy Brownie, Toasted Coconut-Pecan Frosting and Creamy Chocolate Chip Coconut Cheesecake

BOWL OF FRESH STRAWBERRIES

Splenda is a Registered Trademark of McNeil Nutritionals, LLC. Oreo is a Registered Trademark of KF Holdings, Inc., Snickers is a Registered Trademark of Mars, Incorporated. The REESE'S Trademark and Trade Dress are used under license Butterfinger is a Registered Trademark of Société des Produits Nestlé S.A., Kablúa is a Registered Trademark of The Kablúa Company

desserts & beverages

ICE CREAM DELIGHTS

Our Vanilla Ice Cream is made exclusively for The Cheesecake Factory

HOT FUDGE SUNDAE

The Best Hot Fudge Anywhere. Topped with Whipped Cream and Almonds

GODIVA® CHOCOLATE BROWNIE SUNDAE

*Our own Fabulous Godiva Chocolate Brownie,
Vanilla Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds*

BOWL OF ICE CREAM

HOT DRINKS & ESPRESSO

CAFE LATTE

Double Espresso, Extra Steamed Milk

CAFE MOCHA

Espresso, Chocolate, Steamed Milk, Whipped Cream

CAPPUCCINO

Double Espresso and Foamy Steamed Milk

DOUBLE ESPRESSO

CARAMEL ROYALE MACCHIATO

Double Espresso, Hot Caramel, Vanilla and Steamed Milk

HOT CARAMEL APPLE CIDER

FACTORY HOT CHOCOLATE

ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE

*Strawberries, Orange and Pineapple Juices,
Coconut and Banana All Blended with Ice*

TROPICAL SMOOTHIE

*Mango, Passion Fruit, Pineapple and
Coconut All Blended with Ice*

PEACH SMOOTHIE

*Crushed Peaches and Juice All Blended
with Ice and Swirled with Raspberry*

FROZEN ICED MANGO

*Mango, Tropical Juices and a Hint of Coconut
Blended with Ice and Swirled with Raspberry Puree*

FROZEN ICED BERRY

Blackberries, Blueberries, Agave and Fruit Juices All Blended with Ice

* * *

CERTIFIED ORGANIC COFFEE

Our Blend of Artisan Batch Roasted Organic Fair Trade Shade-Grown Coffee

CERTIFIED ORGANIC BLACK AND HERB TEAS

BLACK, GREEN OR TROPICAL ICED TEAS

FIJI NATURAL ARTESIAN WATER

FRESH ORANGE JUICE

SAN PELLEGRINO WATER

FRESH LEMONADE

SOFT DRINKS

As always, refills are complimentary



STRAWBERRY LEMONADE

RASPBERRY LEMONADE

COLD APPLE CIDER