

Cheddar's Scratch Kitchen

1300 24th Ave NW 73069-6481 · +14053213479 · Updated: Jan 14, 2026

[View online menu](#)



SHAREABLE APPETIZERS 7

Chips & Homemade Queso

House-fried tortilla chips, queso and handmade salsa.

Buffalo Beer-Battered Shrimp

Six large, crispy beer-battered shrimp topped with homemade buffalo sauce and served with our buttermilk ranch.

Cheddar's Cheese Fries

Cheddar, jack cheese and bacon. Served with homemade ranch dressing.

Honey Butter Croissants

Go ahead, enjoy two more flaky golden croissants with house-made honey butter.

Cheddar's Trio Sampler

Four hand-breaded chicken tenders, Santa Fe spinach dip, homemade queso and house-fried tortilla chips.

Wisconsin Cheese Bites

Hand-battered, lightly fried. Served with a side of homemade ranch dressing.

Santa Fe Spinach Dip

House-fried tortilla chips and house-made salsa.

SIGNATURE MARGARITAS 8

Classic Mule

Tito's Vodka, lime juice and ginger beer

Coconut Pineapple Mule

A mule with a tropical twist. Malibu coconut rum, pineapple juice, ginger beer and a toasted coconut rim.

Texas Margarita

Made with gold tequila and fine liqueurs, served on-the-rocks or frozen

Grande Top Shelf Margarita

Sauza Gold tequila, Grand Marnier, on-the-rocks or frozen, also in strawberry or sangria swirl.

Strawberry Texas Frozen Swirl

Frozen Texas margarita swirled with strawberries.

El Patrón Margarita

Patrón Silver tequila, Patrón Citrónge, sweet & sour, on-the-rocks.

Maui Margarita

Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper cactus juice

Sangria Texas Frozen Swirl

Frozen Texas margarita swirled with Beso Del Sol sangria.

HAND-CRAFTED COCKTAILS 5

Presidente Sangria

Beso Del Sol sangria, Presidente brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges.

Cheddar's Long Island Iced Tea

House liquors, sweet & sour and a splash of Coca-Cola.

Texas Sweet Tea

Firefly Sweet Tea vodka, amaretto, lemonade and more vodka.

Cheddar's Painkiller

Limit Two per guest. Pusser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg.

Tito's Cranberry

Every Hour is Happy Hour. Classic Cocktails at \$4.99. Limited Time Price

DRAFT BEER 2

Bud Light

Available in Pint (16 oz) or Pilsner (23 oz).

Blue Moon

Available in Pint (16 oz) or Pilsner (23 oz).

DOMESTIC BEER 5

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

IMPORTED BEER 6

Corona Extra

Corona Light

Dos Equis

Heineken

Modelo Especial

Stella Artois

PREMIUM BEER 3

New Belgium Fat Tire

Samuel Adams

Angry Orchard

SWEET WHITES / BLUSHES 3

Royal Post, Sweet Rosé®, CA

Available in Glass, Bottle

Sparkling Prosecco, Cupcake, Italy (Split)

Available in Glass, Bottle

Moscato, Cavit, Italy

Available in Glass, Bottle

WHITES 3

Pinot Grigio, Ecco Domani, Italy

Available in Glass, Bottle

Chardonnay, Yellow Tail, Australia

Available in Glass, Bottle

Chardonnay, Kendall-Jackson Vintner's Reserve, CA

Available in Glass, Bottle

REDS 4

Pinot Noir, Mark West, CA

Available in Glass, Bottle

Merlot, Fetzer Eagle Peak, CA

Available in Glass, Bottle

Cabernet Sauvignon, Barefoot, CA

Available in Glass, Bottle

Cabernet Sauvignon, Beringer Founders' Estate, CA

Available in Glass, Bottle

CHICKEN 6

Dijon Chicken & Mushrooms

Two grilled chicken breasts with honey dijon and sautéed sliced mushrooms over seasoned rice. With two sides.

Key West Chicken & Shrimp

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. With two sides.

Grilled Chicken Alfredo

Penne pasta, broccoli, homemade alfredo with garlic bread.

Lemon Pepper Chicken

Grilled, served over rice. With two sides

Herb Roasted Chicken

Whole roasted chicken cut into quarters, perfectly seasoned and finished on the grill.

Chicken Tender Platter (No. 8 Special)

A meal fit for a champion, our hand-breaded chicken tenders are made to order. Choose from classic, Buffalo or honey hot. Served with two sides.

COMFORT FOOD 6

New Orleans Pasta

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread.

Country Fried Chicken

Hand-battered on Texas toast with country gravy.

Country Fried Steak

Hand-battered on Texas toast with country gravy.

Vegetable Plate

House salad or bowl of homemade soup with four made-from-scratch sides

Homemade Chicken Pot Pie

Scratch-made cream sauce, vegetables, chicken, light flaky crust. With a house salad

Homestyle Meatloaf

It's back! Two slices of our classic meatloaf with a heavy pour of our new savory brown gravy.

SCRATCH SANDWICHES & HALF-POUND BURGERS 5

Monte Cristo

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar.

Classic Cheeseburger

A half-pound burger served with cheddar cheese, lettuce, tomato, pickles, onions.

Bacon Cheeseburger

A half-pound burger served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions

Smokehouse Burger

A half-pound burger served with bacon, cheddar cheese, BBQ sauce, tomato, pickles, sautéed onions.

Buffalo Chicken Wrapper

Tenders (grilled or fried), cheddar cheese, shredded cabbage, pickles, homemade ranch, wrapped in a flour tortilla.

COMBINATIONS 6

Chicken Tenders & Shrimp

Grilled or beer-battered shrimp with our hand-breaded tenders.

Ribs & Chicken Tenders

Half rack of our slow-smoked baby back ribs and hand-breaded chicken tenders.

Ribs & Shrimp

Half rack of our slow-smoked baby back ribs with grilled or beer-battered shrimp

Top Sirloin Steak & Shrimp

6 oz. center-cut top sirloin with grilled or beer-battered shrimp. Upgrade to 8 oz. Sirloin for an additional charge

Top Sirloin Steak & Ribs

6 oz. center-cut top sirloin with a half rack of our slow-smoked baby back ribs. Upgrade to 8 oz. Sirloin for an additional charge

Top Sirloin Steak & Chicken Tenders

6 oz. center-cut top sirloin and hand-breaded chicken tenders. Upgrade to 8 oz. Sirloin for an additional charge

STEAKS & RIBS 5

The Texas T-Bone

Our biggest steak weighing in at 16 oz. is well marbled, juicy and grilled to perfection. Topped with garlic butter for extra flavor.

6 oz. Fire Grilled Sirloin

Center-cut top sirloin grilled over an open flame.

8 oz. Fire Grilled Sirloin

Center-cut top sirloin grilled over an open flame.

14 oz. Ribeye

Our most juicy and flavorful steak, grilled over an open flame.

Fall-Off-The-Plate Baby Back Ribs

Slloooow-smoked in-house with signature rub, grilled with honey BBQ sauce. With two sides. Available in Half Rack or Full Rack

SEAFOOD 6

Grilled Shrimp Alfredo

Penne pasta, broccoli, blackened shrimp, homemade alfredo with garlic bread.

Cornmeal White Fish Platter

Hand-breaded, lightly fried, with tartar sauce. With two sides.

Grilled White Fish

Two white fish fillets grilled with lemon pepper seasoning or blackened over rice. With two sides

Beer-Battered Shrimp Platter

Eight large, crispy beer-battered shrimp served with cocktail sauce. With two sides.

Creamy Garlic Tilapia & Shrimp

Blackened tilapia and shrimp topped with our creamy four cheese garlic sauce over rice. With two sides

Grilled Salmon

Grilled, blackened or bourbon-glazed over rice. With two sides. Available in 5oz or 8oz

SALADS & SOUP 4

Grilled Chicken Pecan Salad

Grilled chicken, tomatoes, carrots, cheddar and jack cheese, glazed pecans. With honey mustard dressing

Crispy Chicken Tender Salad

Hand-breaded tenders, cheddar and jack cheese, tomatoes, carrots. With honey mustard dressing

Caesar Pasta Salad

Lemon pepper chicken or blackened salmon, penne pasta, romaine and croutons. Available with Chicken or Salmon

Signature Soup - Baked Potato Soup

Diced potatoes, celery, onions, cheddar cheese, crispy bacon. Available in Bowl or Cup

MADE-FROM-SCRATCH - SIDES 14

Broccoli Cheese Casserole

Loaded Baked Potato

Idaho Mashed Potatoes

French Fries

Southern Green Beans

Fresh Steamed Broccoli

Red Beans & Rice

Sweet Baby Carrots

Seasoned Rice

Freshly Made Coleslaw

Buttered Off-The-Cob Corn

Cheese & Bacon French Fries

Cheese & Bacon Mashed Potatoes

Loaded Baked Potato W/ Bacon

KIDS 6

Chicken Tenders

Hand-breaded tenders with home-made ranch. With one side

Grilled Cheese

American cheese on Texas toast. With one side

Junior Burger

A quarter-pound burger served plain or with American cheese. With one side

Penne Pasta Alfredo

Penne pasta with creamy alfredo sauce. Served with garlic bread.

Fried Shrimp

Four crispy shrimp served with cocktail dipping sauce. With one side

Grilled Chicken

Grilled or BBQ chicken over rice. With one side

DESSERTS 4

Cheddar's Legendary Monster Cookie

Scratch-made chocolate chip cookie, baked to order, with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top.

Classic Cheesecake

A slice of creamy cheesecake with a shortbread cookie crust, topped with our strawberry purée.

Hot Fudge Cake Sundae

A huge slice of chocolate fudge cake with vanilla ice cream, homemade hot fudge, whipped cream and chopped nuts.

Carrot Cake

Your new favorite dessert. A generous slice of carrot cake, layered with cream cheese icing and topped with caramel sauce, toasted coconut and candied pecans.

WEEKDAY LUNCH 8

Classic Cheeseburger*

A half-pound burger served with cheddar cheese, lettuce, tomato, pickles, onions. With fries.

Classic Chicken Sandwich

Hand-breaded buttermilk fried chicken on a toasted bun with pickles and mayo. With fries.

Veggie Philly

This vegetarian philly has sautéed mushrooms, onions, peppers stuffed in a hoagie roll and topped with melted American cheese. With fries.

Cajun Chicken Bowl

Blackened chicken breast with red beans & rice**. Topped with handmade pico de gallo.

Fish and Chips

Three pieces of beer-battered white fish lightly fried, with tartar sauce. With fries.

Chicken Pot Pie

Filled to the brim with roasted chicken, vegetables and our homemade cream sauce with a light, flaky crust. With a house salad.

Philly Cheesesteak

Grilled steak, sautéed mushrooms, onions, peppers stuffed in a hoagie roll and topped with melted American cheese.

Grilled White fish

Single white fish fillet grilled with lemon pepper seasoning or blackened over rice. With two sides.