

# The Cheesecake Factory

· Updated: Mar 11, 2024

[View online menu](#)



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## OUR STORY 3

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### **Oscar and Evelyn Overton always dreamed of owning a successful family business.**

An excellent cook, Evelyn's passion for baking led to the creation of her original cheesecake, a hit with everyone who tried it. By the early 1950's, while raising her 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 her hometown of Detroit.

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### **In 1972, once their children were grown, Oscar and Evelyn decided to move their business westward.**

Using the last of their savings, they opened a small bakery in Los Angeles to sell their signature cheesecakes. They called it The Cheesecake Factory®. The original cheesecake inspired their son David to create an original restaurant, unique to this day, and in 1978, he opened The Cheesecake Factory restaurant in Beverly Hills, California. With little knowledge of how to run a restaurant but lots of intuition, David set out to create a dining experience guests wouldn't soon forget - generous portions with hundreds of creative menu selections handmade from scratch with the finest quality ingredients served in a warm and inviting setting.

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### **There weren't any shortcuts - just delicious, fresh food.**

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, around the world.

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## OUR MENU 1

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### **We are dedicated to bringing you the best possible food and service.**

Every soup, sauce, dressing and marinade is fresh and from scratch. We hand-make every eggroll, bread every chicken breast, grate our cheese, freshly dice our vegetables, and make our famous mashed potatoes from scratch throughout the day. We source not only the highest quality ingredients, but also those that are sustainably grown, harvested and raised that meet our specifications, whenever available. We hope you will taste the difference.

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## OUR RESTAURANT 1

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### **Our Restaurant**

Lunch, Dinner, Happy Hour, Late Night Supper, Dessert & Coffee, Saturday & Sunday Brunch. Takeout, Delivery and Gift Cards - Visit [thecheesecakefactory.com](http://thecheesecakefactory.com) for details.

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## OUR FINE PRINT 2

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### **While we're committed to providing accurate nutritional information**

Because our recipes are prepared to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes. We will do our best to accommodate special requests to prepare your meal just the way you like it. Modifications may alter the nutritional values.

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**Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed in the menu.**

This symbol (\*\*) indicates that the menu item can be prepared upon request for guests with sensitivity to gluten. Our restaurants are not allergen or gluten free environments. Menu items may be prepared using shared equipment and fryers allowing for cross-contact with allergens and other ingredients. For these reasons, even when specially ordered, we are unable to guarantee that a menu item will be free of any allergen.

## **SPECIALTY DRINKS** 10

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### **Georgia Peach**

Sky Vodka, Peach Liqueur and Peaches Blended with a Swirl of Raspberry. (350 cal)

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### **Pineapple Moscow Mule**

Reyka Small Batch Vodka with Fresh Lime, Pineapple and Ginger Beer. (320 cal)

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### **Red Sangria**

A Spanish Creation with Rich Red Wine and Fresh Fruit, Served over Ice. (160 cal). Also available Skinny style (120 cal): Cocktails Prepared Skinny-Style have 150 Calories or Less

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### **J.W.'s Pink Lemonade™**

Absolut Citron, Black Raspberry Liqueur and Our Signature Lemonade. (300 cal)

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### **Factory Peach Bellini**

Prosecco and Peach Liqueur Blended with Peaches. (250 cal)

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### **Mai Tai**

One of the World's Most Loved Cocktails. Mt. Gay and Sailor Jerry Rums Shaken with Tropical Juices. (310 cal)

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### **Strawberry Negroni**

The Italian Classic Infused with Strawberry Botanist, Aperol and Carpano Antica Vermouth. (210 cal)

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### **Whisky & Ginger**

Monkey Shoulder Whisky, Fresh Citrus, Ginger and Honey. (270 cal)

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### **Whiskey Smash**

Yellowstone Bourbon, Aperol and Fresh Lemon Sour with Passion Fruit. (190 cal)

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### **The Old Fashioned**

Angel's Envy Bourbon with Black Cherry and Fresh Orange - Classically Prepared! (280 cal)

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## **CHILLED & SERVED UP** 5

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### **Raspberry Lemon Drop**

Raspberrry Infused Tito's Vodka and Fresh Lemon, Chilled with a Sugared Rim. (270 cal)

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### **Strawberry Blossom**

Strawberry Infused Botanist Gin, Agave, Fresh Lemon and a Splash of Prosecco. (260 cal)

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### **The Well-Mannered Dirty Martini**

Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives. (250 cal)

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### **Espresso Martini**

Reyka Vodka, Caffè Borghetti Espresso Liqueur and Frangelico Shaken and Chilled with our Signature Cold Brew Coffee. (250 cal)

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## **Bourbon & Honey**

Four Roses Bourbon, Orange Blossom Honey, Lemon and a Sprig of Thyme. (280 cal)

## **MARGARITAS & MOJITOS** 7

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### **The Ultimate**

Altos Plata Tequila with Cointreau and Grand Marnier Shaken with Fresh Lime and Agave Nectar. (270 cal)

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### **Strawberry Infused Margarita**

Strawberry Infused Espolòn Tequila, Fresh Sour and Agave Served on the Rocks. (280 cal)

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### **Passion Fruit Margarita**

Milagro Silver Tequila and Passion Fruit Chilled and Served Up. (240 cal)

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### **Pineapple Mezcal**

Altos Plata Tequila and Vida Mezcal with Fresh Pineapple, Lime and Agave. (290 cal)

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### **Mojito**

Don Q Cristal and Bacardi Rums Muddled with Fresh Mint on the Rocks. (240 cal). Also Available Skinny Style (150 cal): Cocktails Prepared Skinny-Style have 150 Calories or Less

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### **Coconut Mojito**

Bacardi Superior and RumHaven Crafted with Coconut, Mint and Fresh Lime. (260 cal)

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### **Passion Fruit Mojito**

Don Q and Sailor Jerry Rums Muddled with Mint and Passion Fruit. (270 cal)

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## **NON-ALCOHOLIC SPECIALTIES** 4

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### **Pineapple Cherry Limeade**

Pineapple, Cherry and Fresh Lime Served Cold and Sparkling. (150 cal)

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### **Tropical Ginger Cooler**

Island Juices and Fresh Ginger, Topped with a Splash of Soda. (140 cal)

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### **Passion Mint Fizz**

Passion Fruit, Agave Nectar and Fresh Mint Topped with Soda. (110 cal)

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### **Guava Sparkler**

Guava and Pineapple with a Splash of Citrus. (160 cal)

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## **DRAFT BEERS** 6

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### **7 Seas Rude Parrot I.P.A.**

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### **Bodhizafa I.P.A.**

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### **Mac and Jack's African Amber**

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### **Blue Moon Belgian White**

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### **Stella Artois**

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## Manny's Pale Ale

### BOTTLED BEERS <sup>9</sup>

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Heineken

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Corona

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Guinness Draught

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Samuel Adams Boston Lager

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Budweiser

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Bud Light

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Coors Light

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Michelob Ultra

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Angry Orchard Crisp Cider

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### PROSECCO <sup>1</sup>

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Ruffino, Italy

#### AVAILABLE OPTIONS

Glass: \$12.50

Bottle: \$44.00

### ROSÉ <sup>1</sup>

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Sofia, Brut, California

#### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

### CHAMPAGNE <sup>2</sup>

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Moët & Chandon, Impérial Brut, France

**\$22.00**

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Veuve Clicquot, Brut, Yellow Label, France

#### AVAILABLE OPTIONS

Half Bottle: \$44.00

Bottle: \$80.00

### MOSCATO <sup>1</sup>

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Seven Daughters, Italy

#### AVAILABLE OPTIONS

Single Glass: \$12.50

Glass and a Half: \$16.50

Full Bottle: \$44.00

### RIESLING <sup>1</sup>

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**Chateau Ste. Michelle, Columbia Valley**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

**PINOT GRIGIO** <sup>2</sup>

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**The Cheesecake Factory Private Reserve, Columbia Valley**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**Erath Vineyards, Oregon**

**AVAILABLE OPTIONS**

Single Glass: \$15.00  
Glass and a Half: \$20.00  
Full Bottle: \$52.00

**SAUVIGNON BLANC** <sup>2</sup>

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**Decoy by Duckhorn, California**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**Kim Crawford, Marlborough**

**AVAILABLE OPTIONS**

Single Glass: \$15.00  
Glass and a Half: \$20.00  
Full Bottle: \$52.00

**CHARDONNAY** <sup>3</sup>

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**The Cheesecake Factory Private Reserve, Columbia Valley**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**Kendall-Jackson, Vintner's Reserve, California**

**AVAILABLE OPTIONS**

Single Glass: \$15.00  
Glass and a Half: \$20.00  
Full Bottle: \$52.00

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**Chalk Hill, Russian River Valley**

**AVAILABLE OPTIONS**

Single Glass: \$17.50  
Glass and a Half: \$23.50  
Full Bottle: \$61.00

**PINOT NOIR** <sup>2</sup>

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**The Cheesecake Factory Private Reserve, California**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**Calera, Central Coast**

**AVAILABLE OPTIONS**

Single Glass: \$15.00  
Glass and a Half: \$20.00  
Full Bottle: \$52.00

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**MERLOT 1**

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**Shadow Hill, Columbia Valley**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**MALBEC 1**

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**Zolo, Reserve, Mendoza**

**AVAILABLE OPTIONS**

Single Glass: \$14.00  
Glass and a Half: \$18.50  
Full Bottle: \$49.00

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**RED BLEND 1**

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**Pessimist by Daou, Paso Robles**

**AVAILABLE OPTIONS**

Single Glass: \$14.00  
Glass and a Half: \$18.50  
Full Bottle: \$49.00

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**CABERNET SAUVIGNON 3**

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**The Cheesecake Factory Private Reserve, California**

**AVAILABLE OPTIONS**

Single Glass: \$12.50  
Glass and a Half: \$16.50  
Full Bottle: \$44.00

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**Francis Coppola, Diamond Collection Claret, California**

**AVAILABLE OPTIONS**

Single Glass: \$15.50  
Glass and a Half: \$21.00  
Full Bottle: \$54.00

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**Robert Mondavi, Napa Valley**

**AVAILABLE OPTIONS**

Single Glass: \$18.00  
Glass and a Half: \$24.00  
Full Bottle: \$63.00

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**MAIN 14**

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<b>Little House Salad</b>	<b>\$8.95</b>
Tossed in Our Vinaigrette	
<b>Street Corn</b>	<b>\$9.95</b>
Fire Roasted Corn "Ribs" with Parmesan, Chile-Lime Mayonnaise and Cilantro	
<b>Chicken Taquitos</b>	<b>\$11.50</b>
Crispy Corn Tortillas Filled with Grilled Chicken, Green Chile, Corn, Onion, Cilantro and Cheese. Served with Avocado Cream and Salsa Verde	
<b>Korean Fried Cauliflower</b>	<b>\$12.50</b>
Crispy Cauliflower Tossed with Sweet and Spicy Sauce, Toasted Sesame Seeds and Green Onion	
<b>Avocado Tacos</b>	<b>\$11.50</b>
Fresh Jicama "Tortilla" Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro	
<b>Stuffed Mushrooms</b>	<b>\$12.95</b>
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce	
<b>Crispy Brussels Sprouts</b>	<b>\$12.95</b>
Roasted Brussels Sprouts and Crispy Leaves Tossed with Bacon and Vermont Maple-Butter Glaze	
<b>Beet and Avocado Salad**</b>	<b>\$12.95</b>
Glazed Beets, Quinoa, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce	
<b>Cheeseburger Spring Rolls</b>	<b>\$12.95</b>
Ground Certified Angus Beef®, Lots of Melted Cheese and Grilled Onions Rolled in a Crispy Wrapper	
<b>Fried Zucchini</b>	<b>\$10.95</b>
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing	
<b>Crispy Fried Cheese</b>	<b>\$10.95</b>
Mozzarella and Fontina Cheeses with Dipping Sauce	
<b>Crispy Crab Bites</b>	<b>\$12.50</b>
Bite-Sized Little Crab Cakes Served with Mustard Sauce	
<b>Crab Wontons</b>	<b>\$12.95</b>
Classic "Crab Rangoon" with Crab, Cream Cheese and Green Onion Fried Crisp and Served with Sweet Chili Sauce	
<b>Thai Chili Shrimp</b>	<b>\$14.95</b>
Crispy Shrimp Tossed with Spicy Garlic Aioli	

## APPETIZER SALADS 3

<b>Tossed Green Salad**</b>	<b>\$11.50</b>
Mixed Greens, Assorted Vegetables, Tomato and Croutons with Your Choice of Dressing	
<b>Caesar Salad**</b>	<b>AVAILABLE OPTIONS</b>
The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing	\$15.95
	With Chicken: \$21.95

## Factory Chopped Salad\*\*

\$17.95

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

## FLATBREAD PIZZAS 6

### Cheese

\$12.50

Mozzarella and Tomato Sauce

### Margherita

\$13.50

Fresh Mozzarella, Basil and Tomato Sauce

### Fresh Basil, Tomato and Cheese

\$13.95

With Mozzarella, Fontina and Parmesan

### Pepperoni

\$13.95

Hot Honey on Request (1140 cal)

### The Everything

\$14.95

Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato Sauce. Kalamata Olives on Request (1240 cal)

### Bee Sting

\$14.95

Italian Sausage, Pepperoni, Bacon and Calabrian Chiles with Mozzarella, Vodka Sauce, Parmesan and Honey

## SALADS 8

### Caesar Salad\*\*

AVAILABLE OPTIONS

The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing

\$18.50

With Chicken: \$23.50

### Vegan Cobb Salad

\$19.50

Crisp Lettuce, Grilled Asparagus, Avocado, Roasted Beets, Green Beans, Tomato, Cucumber, Carrot, Quinoa, Farro, Almonds and Toasted Pepitas with House Vinaigrette

### Chinese Chicken Salad

\$19.95

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

### Thai Chicken Salad

\$19.95

Satay Chicken Strips, Lettuce, Carrots, Rice Noodles, Cucumbers, Bean Sprouts, Cilantro, Peanuts and Sesame Seeds Tossed with Thai Vinaigrette

### Sheila's Chicken and Avocado Salad

\$19.95

Grilled Chicken, Fresh Avocado, Mixed Greens, Crisp Tortilla Strips, Carrots, Cilantro and Cashews Tossed in a Citrus-Honey-Peanut Vinaigrette

### Barbeque Ranch Chicken Salad

\$19.95

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** **\$19.95**  
Marinated Chicken, Fresh Corn, Black Beans, Cheese, Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette

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**Cobb Salad\*\*** **\$19.95**  
Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato, Egg and Mixed Greens Tossed in Our Vinaigrette

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## LUNCH SPECIALS 8

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**Renee's Special** **\$16.95**  
One-Half of a Freshly Roasted Turkey Sandwich (790 cal) or Chicken-Almond Salad Sandwich (850 cal), a Cup of Our Soup (310-390 cal) and a Small Green Salad (260 cal) or with a Small Caesar Salad (440 cal) \$1.50 extra

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**Lunch Soup and Salad** **\$13.50**  
A Cup of Soup (310-390 cal) and a Small Green Salad (260 cal)

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**Lunch Salads** **\$17.95**  
Choose from Our Selection of Lunch Sized Salads: Cobb (1000 cal), Santa Fe (1100 cal), Chinese Chicken (940 cal), Barbeque Ranch Chicken Salad (1180 cal) or Sheila's Chicken and Avocado Salad (1060 cal)

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**Lunch Flatbread Pizzas and Salad** **\$17.95**  
Cheese (1000 cal), Margherita (760 cal), Pepperoni (1110 cal), Fresh Basil, Tomato and Cheese (850 cal), The Everything (1160 cal) or Bee Sting (1170 cal), with a Small Green Salad (260 cal), with a Small Caesar Salad (440 cal) \$1.50 extra

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**Lunch Pasta** **\$17.95**  
Choose from Our Selection of Lunch Sized Pastas: Fettuccini Alfredo (1450 cal), Four Cheese (950 cal), Pasta Carbonara (1430 cal), Pasta da Vinci (1160 cal), Spaghetti and Meatballs (1390 cal), Louisiana Chicken (1380 cal), Spicy Chicken Chipotle Pasta (1290 cal), Evelyn's Favorite (940 cal) or Spicy Rigatoni Vodka (1080 cal)

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**Lunch Chicken Specials** **\$17.95**  
Your Choice of: Crusted Chicken Romano (1100 cal), Chicken Piccata (1340 cal) or Orange Chicken (1330 cal)

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**Lunch Favorites** **\$17.95**  
A Smaller Portion of Some of Your Favorites. Your Choice of: Famous Factory Meatloaf (1400 cal), Shepherd's Pie (1030 cal) or Fish & Chips (1680 cal)

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**Lunch Salmon\*** **\$20.95**  
Your Choice of: Herb Crusted Filet of Salmon\* (1150 cal), Miso Salmon\* (1000 cal) or Fresh Grilled Salmon\* (840 cal)

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## GLAMBURGERS® 12

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**Old Fashioned Burger\* \*\*** **\$17.95**  
Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise

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**Classic Burger\*** **\$18.95**  
A Chop House Hamburger. Served with a Slice of Grilled Onion, Lettuce and Tomato

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**French Dip Cheeseburger\*** **\$19.50**  
Charbroiled Cheeseburger Served on a Toasted Brioche Roll with Grilled Onions, Sriracha Mayo and Au Jus for Dipping

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**Smokehouse B.B.Q. Burger\*** **\$19.50**  
Smoked Bacon and Melted Cheddar with Crispy Onion Strings and B.B.Q. Ranch Sauce

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<b>Americana Cheeseburger* **</b>	<b>\$19.50</b>
American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce	
<b>Macaroni and Cheese Burger*</b>	<b>\$19.50</b>
Charbroiled and Topped with Our Creamy Fried Macaroni and Cheese Balls and Cheddar Cheese Sauce. Served with Lettuce, Tomato, Pickles and Onion	
<b>Mushroom Burger* **</b>	<b>\$19.50</b>
Our Charbroiled Burger Covered with Sauteed Mushrooms, Onions, Melted Swiss, Fontina Cheese and Mayo	
<b>Bacon-Bacon Cheeseburger* **</b>	<b>\$20.50</b>
Charbroiled and Covered with Melted Cheddar and American Cheese, Crispy Bacon, Thick-Cut Slow Roasted Smoked Bacon and Secret Sauce	
<b>Impossible® Burger**</b>	<b>\$20.50</b>
A Delicious Plant-Based Burger with Vegan Melted Cheese, Lettuce, Tomato, Pickles, Onion and Our Special Sauce on a Toasted Brioche Bun. Impossible® is a registered trademark of Impossible Foods Inc	
<b>Spicy Crispy Chicken Sandwich</b>	<b>\$18.95</b>
Crispy Chicken Breast Covered with Melted Cheese and Your Choice of Spicy Buffalo Sauce (1090 cal) or Chipotle Mayo (1170 cal). Served on a Brioche Bun	
<b>Factory Turkey Burger**</b>	<b>\$18.95</b>
Combined with Fresh Mushrooms, Garlic and Spices. Charbroiled with Fontina Cheese, Avocado, Tomato, Arugula and Marinated Onion. Served on a Wheat Brioche Bun with Garlic Aioli	
<b>Veggie Burger</b>	<b>\$18.95</b>
Our Housemade Crispy Veggie "Burger" with Brown Rice, Farro, Mushrooms, Black Beans and Onion. Served on a Toasted Wheat Brioche Bun with Melted Fontina Cheese, Avocado, Cucumber, Tomato, Arugula, Pickles and Garlic Aioli	

## SANDWICHES 6

<b>Renee's Special</b>	<b>\$16.95</b>
One-Half of a Freshly Roasted Turkey Sandwich (790 cal) or Chicken-Almond Salad Sandwich (850 cal), a Cup of Our Soup (310-390 cal) and a Small Green Salad (260 cal) or with a Small Caesar Salad (440 cal) \$1.50 extra	
<b>Chicken Salad Sandwich</b>	<b>\$17.95</b>
Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise. Served on Grilled Brioche Bread	
<b>The Club</b>	<b>\$19.50</b>
Freshly Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on White Toast	
<b>Grilled Chicken and Avocado Club</b>	<b>\$19.50</b>
Grilled Chicken Breast with Avocado, Bacon, Tomato, Melted Swiss and Herb Mayonnaise	
<b>Cuban Sandwich</b>	<b>\$19.50</b>
Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise on a Grilled and Pressed Roll	
<b>Chicken Parmesan Sandwich</b>	<b>\$19.95</b>
Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Tomato Sauce and Melted Cheese on a Freshly Grilled French Roll	

## PASTAS 15

<b>Tomato Basil Pasta</b>	<b>\$22.95</b>
Grilled Chicken, Fresh Mozzarella, a Touch of Garlic and Penne Pasta. Light and Fresh	
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<b>Fettuccini Alfredo</b>	<b>AVAILABLE OPTIONS</b>
A Rich Parmesan Cream Sauce	\$23.50
	With Chicken: \$29.50
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<b>Pasta Carbonara</b>	<b>AVAILABLE OPTIONS</b>
Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce	\$23.50
	With Chicken: \$29.50
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<b>Four Cheese Pasta**</b>	<b>AVAILABLE OPTIONS</b>
Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil	\$22.95
	With Chicken: \$28.95
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<b>Spicy Rigatoni Vodka</b>	<b>\$22.95</b>
Rigatoni Pasta, Italian Cherry Tomatoes, Parmesan, Fresh Basil and Pancetta Tossed with Spicy Vodka Sauce	
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<b>Spaghetti and Meatballs</b>	<b>\$24.95</b>
Housemade Meatballs Made with Beef, Italian Sausage and Parmesan with Our Tomato Sauce and Basil	
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<b>Evelyn's Favorite Pasta**</b>	<b>\$23.50</b>
Broccoli, Zucchini, Asparagus, Peppers, Tomato, Onion, Garlic and Fresh Herbs. Tossed with Parmesan	
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<b>Pasta da Vinci</b>	<b>\$24.95</b>
Sauteed Chicken, Mushrooms and Onions in a Delicious Madeira Wine Sauce Tossed with Penne Pasta	
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<b>Louisiana Chicken Pasta</b>	<b>\$24.95</b>
Parmesan Crusted Chicken Served Over Pasta with Mushrooms, Peppers and Onions in a Spicy New Orleans Sauce	
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<b>Farfalle with Chicken and Roasted Garlic**</b>	<b>\$24.95</b>
Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce	
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<b>Spicy Chicken Chipotle Pasta**</b>	<b>\$24.95</b>
Penne Pasta, Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic and Onion in a Spicy Chipotle Parmesan Cream Sauce	
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<b>Chili-Crunch Shrimp Pasta</b>	<b>\$24.50</b>
Sauteed Shrimp Tossed with Spaghettini, Snow Peas, Mushrooms, Parmesan, Sesame, Cilantro and Crispy Garlic	
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<b>Bistro Shrimp Pasta</b>	<b>\$27.95</b>
Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula Tossed with Spaghetti and a Basil-Garlic-Lemon Cream Sauce	
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<b>Shrimp with Angel Hair**</b>	<b>\$27.95</b>
Large Shrimp Sauteed with Tomatoes, Lemon, Garlic, Herbs and Fresh Basil on Top of Angel Hair Pasta with a Touch of Marinara Sauce	
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<b>Cajun Jambalaya Pasta</b>	<b>\$27.95</b>
Shrimp and Chicken Sauteed with Tomato, Onions and Peppers in a Very Spicy Cajun Sauce. All on Top of Fresh Linguini	

<b>Thai Coconut-Lime Chicken</b>	<b>\$21.95</b>
Tender Pieces of Chicken, Snow Peas, Shiitake Mushrooms, Onions and Garlic in a Thai Coconut-Curry Sauce with Cashews and Pineapple. Served with White Rice	
<b>Crispy Pineapple Chicken and Shrimp</b>	<b>\$22.50</b>
Crispy Chicken and Shrimp with Snow Peas, Mushrooms, Onions, Garlic, Peppers and Cilantro in a Sweet and Spicy Sauce. Served with White Rice	
<b>Korean Fried Chicken</b>	<b>\$20.95</b>
Crispy Chicken Tossed with Our Spicy Korean B.B.Q. Sauce and Served Over Steamed Rice with Avocado, Kimchi, Mushrooms, Cilantro and Sesame Seeds	
<b>Chicken Riesling</b>	<b>\$23.95</b>
Chicken Breast, Mushrooms, Bacon, Onions and Garlic in a White Wine Riesling Cream Sauce Served with Buttered Parmesan Pasta	
<b>White Chicken Chili</b>	<b>\$19.95</b>
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	
<b>Chicken Parmesan "Pizza Style"</b>	<b>\$23.95</b>
Chopped Chicken Breast Coated with Breadcrumbs, Covered with Marinara Sauce and Lots of Melted Cheese. Topped with Angel Hair Pasta in an Alfredo Cream Sauce	
<b>Chicken "Littles"</b>	<b>\$21.95</b>
Chicken Tenders Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Buttered Corn	
<b>Shepherd's Pie**</b>	<b>\$23.95</b>
Ground Beef, Carrots, Peas, Zucchini and Onions in a Delicious Mushroom Gravy Covered with a Mashed Potato-Parmesan Cheese Crust	
<b>Baja Chicken Tacos</b>	<b>\$20.50</b>
Soft Corn Tortillas Filled with Mildly Spicy Chicken, Cheese, Tomato, Avocado, Onion, Chipotle and Cilantro. Served with Rice and Beans	
<b>Fish Tacos</b>	<b>\$22.95</b>
Soft Corn Tortillas Filled with Grilled Fish (1120 cal) or Crispy Beer Battered Fish (1410 cal), Avocado, Tomato, Chipotle Sauce, Marinated Onions and Cilantro. Served with Rice and Beans	
<b>Grilled Steak Tacos*</b>	<b>\$22.95</b>
Soft Corn Tortillas, Chargrilled Steak, Avocado, Tomato, Chipotle Sauce, Onions and Cilantro. Served with Rice and Beans	
<b>Famous Factory Meatloaf</b>	<b>\$24.95</b>
Served with Mashed Potatoes, Mushroom Gravy, Grilled Onions and Fresh Buttered Corn	
<b>Chicken Madeira</b>	<b>\$26.95</b>
Our most popular chicken dish! Sautéed Chicken Breast Topped with Fresh Asparagus and Melted Mozzarella Cheese. Covered with Fresh Mushroom Madeira Sauce and Served with Mashed Potatoes	
<b>Chicken Bellagio</b>	<b>\$24.50</b>
Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad	
<b>Crusted Chicken Romano</b>	<b>\$25.95</b>
Breast of Chicken Coated with a Romano-Parmesan Cheese Crust. Served with Pasta in a Light Tomato Sauce	

**Orange Chicken** **\$24.95**

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

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**Truffle-Honey Chicken** **\$24.50**

Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes

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**Parmesan-Herb Crusted Chicken** **\$25.95**

Sauteed Chicken Breasts Coated with Parmesan-Garlic Breadcrumbs and Herbs. Served with Mashed Potatoes and Green Beans

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**Crispy Chicken Costoletta** **\$24.95**

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

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**Chicken Piccata** **\$25.95**

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

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**Chicken Marsala and Mushrooms** **\$27.95**

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

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**Bang-Bang Chicken and Shrimp** **\$27.95**

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

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## **FACTORY COMBINATIONS** 3

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**Shrimp Scampi and Steak Diane\*** **\$29.50**

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**Chicken Madeira and Steak Diane\*** **\$29.50**

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**Steak Diane\* and Herb Crusted Salmon\*** **\$29.50**

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## **FISH & SEAFOOD** 9

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**Fish & Chips** **\$23.95**

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

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**Fried Shrimp Platter** **\$25.95**

Hand Breaded and Fried Crisp with French Fries and Cole Slaw

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**Shrimp and Chicken Gumbo** **\$25.95**

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

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**Shrimp Scampi** **\$27.95**

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

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**Jamaican Black Pepper Shrimp**

**AVAILABLE OPTIONS**

Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Served with Rice, Black Beans, Plantains and Marinated Pineapple

\$25.95

With Chicken: \$23.95

With Chicken and Shrimp:

\$25.95

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<b>Seared Ahi Tuna*</b>	<b>\$26.95</b>
Served with Ginger Fried Rice Garnished with Fresh Bean Sprouts, Sesame, Cilantro and Sriracha Aioli	
<b>Fresh Grilled Salmon* **</b>	<b>\$28.50</b>
Served with Mashed Potatoes and Broccoli	
<b>Herb Crusted Filet of Salmon*</b>	<b>\$28.95</b>
Fresh Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes	
<b>Miso Salmon*</b>	<b>\$28.95</b>
Fresh Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce	

## SMALL PLATES & APPETIZERS 11

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<b>Little House Salad</b>	<b>\$8.95</b>
Tossed in Our Vinaigrette	
<b>SkinnyLicious® Avocado Tacos</b>	<b>\$9.95</b>
Fresh Jicama "Tortilla" Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro	
<b>Chicken Taquitos</b>	<b>\$11.50</b>
Crispy Corn Tortillas Filled with Grilled Chicken, Green Chile, Corn, Onion, Cilantro and Cheese. Served with Avocado Cream and Salsa Verde	
<b>Stuffed Mushrooms</b>	<b>\$12.95</b>
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce	
<b>Crispy Brussels Sprouts</b>	<b>\$12.95</b>
Roasted Brussels Sprouts and Crispy Leaves Tossed with Bacon and Vermont Maple-Butter Glaze	
<b>Beet and Avocado Salad**</b>	<b>\$12.95</b>
Glazed Beets, Quinoa, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce	
<b>Crispy Crab Bites</b>	<b>\$12.50</b>
Bite-Sized Little Crab Cakes Served with Mustard Sauce	
<b>Asian Chicken Lettuce Wrap Tacos</b>	<b>\$12.95</b>
Butter Lettuce Leaves Filled with Chicken, Carrots, Bean Sprouts, Cucumber, Cilantro and Rice Noodles with Spicy Peanut and Cashew Sauces	
<b>Crab Wontons</b>	<b>\$12.95</b>
Classic "Crab Rangoon" with Crab, Cream Cheese and Green Onion Fried Crisp and Served with Sweet Chili Sauce	
<b>Chicken Pot Stickers</b>	<b>\$17.50</b>
Asian Dumplings Pan-Fried in the Classic Tradition. Served with Our Soy-Ginger Sesame Sauce	
<b>Spicy Tuna*</b>	<b>\$17.95</b>
Ahi Tuna on Crispy Sushi Rice with Ginger and Green Onion	

## SKINNY COCKTAILS 5

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## Long Island Iced Tea

A Potent Combination - Rum, Gin, Tequila, Lemon & a Splash of Coca-Cola® Zero Sugar. (110 cal)

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## Red Sangria

Housemade with Red Wine. Served on the Rocks. (120 cal)

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## Margarita

Our Classic Margarita with Silver Tequila, Triple Sec and Fresh Lime. (150 cal)

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## Mojito

Bacardi Rum Handcrafted with Fresh Mint and Lime on the Rocks. (150 cal)

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## Cosmopolitan

Absolut Citron with a Splash of Cranberry Juice and Fresh Lemon. (110 cal)

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## STEAKS 5

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### Carne Asada Steak\*

**\$25.95**

Steak Medallions Covered with Sauteed Peppers, Onions and Cilantro. Served with Creamy Ranchero Sauce, Fresh Corn and White Rice

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### Steak Diane\* \*\*

**\$28.95**

Medallions of Steak Covered with Black Peppercorns and a Rich Mushroom Wine Sauce. Served with Mashed Potatoes and Grilled Onions

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### Grilled Rib-Eye Steak\* \*\*

**\$39.95**

Served with Mashed Potatoes and Vegetable

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### Petite Filet\* \*\*

**\$36.50**

A Smaller Version of Our Filet Mignon. Served with Mashed Potatoes and Vegetable

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### Filet Mignon\* \*\*

**\$43.50**

Our Most Tender Steak. Served with Mashed Potatoes and Vegetable

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## EGGS\* & OMELETTES 6

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### Farm Fresh Eggs\* \*\*

**AVAILABLE OPTIONS**

Two Farm Fresh Cage Free Eggs Served with Potatoes or Tomatoes, Toast, Bagel or English Muffin

\$12.95

With Old Smokehouse® Bacon:

\$16.95

With Grilled Ham: \$16.95

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### Factory Huevos Rancheros\*

**\$16.95**

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

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### Brioche Breakfast Sandwich

**\$16.95**

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

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**Factory Create an Omelette\*\*** **\$16.95**

Select Any Four of the Following: Bacon (140 cal), Ham (60 cal), Cheddar (230 cal), Jack (210 cal), Swiss (220 cal), Fontina (180 cal), Avocado (40 cal), Roasted Peppers (20 cal), Fresh Mushrooms (15 cal), Asparagus (25 cal), Spinach (5 cal), Bell Peppers (15 cal), Fresh Tomato (10 cal), Red Onions (10 cal) or Green Onions (5 cal)

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**California Omelette\*\*** **\$16.95**

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

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**Spinach, Mushroom, Bacon and Cheese Omelette\*\*** **\$17.50**

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

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**SATURDAY & SUNDAY BRUNCH** 16

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**Giant Belgian Waffle**

**AVAILABLE OPTIONS**

\$11.95

With Strawberries, Pecans and Chantilly Cream:

\$14.95

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**Fried Chicken & Waffles**

**\$17.95**

Our Freshly Made Giant Belgian Waffle Topped with Crunchy Fried Chicken

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**Buttermilk Pancakes**

**AVAILABLE OPTIONS**

\$11.95

With Wild Blueberries: \$13.95

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**Brunch Combo\***

**\$14.95**

Two Eggs with Two Slices of Bacon and Two Buttermilk Pancakes

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**Cinnamon Roll Pancakes**

**\$14.95**

Two Breakfast Favorites are Even Better Together with Our Buttermilk Pancakes Swirled with Cinnamon-Brown Sugar

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**Lemon-Ricotta Pancakes**

**\$15.95**

Our Buttermilk Pancakes with Ricotta Topped with Lemon Glaze, Strawberries and Blueberries

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**Bruléed French Toast**

**AVAILABLE OPTIONS**

The "Best" French Toast Ever! Thick Slices of French Bread Grilled Golden Brown Topped with Powdered Sugar and Served with Maple-Butter Syrup

\$16.95

With Bacon: \$20.95

With Grilled Ham: \$20.95

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**Brunch Flatbread\***

**\$15.50**

Covered with Cheese, Bacon, Crispy Potatoes, Caramelized Onion, Tomato and Parmesan. Topped with Fried Eggs

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**Eggs Benedict with Canadian Bacon and Hollandaise\***

**\$17.95**

**Bacon and Avocado Benedict\***

**\$18.95**

Poached Eggs with Crisp Bacon, Avocado, Tomato and Arugula. Covered with Calabrian Hollandaise on a Grilled English Muffin

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<b>Fried Chicken &amp; Waffles Benedict*</b>	<b>\$19.95</b>
Our Belgian Waffle Topped with Crispy Fried Chicken Strips, Poached Eggs and Hollandaise. Served with Maple-Butter Syrup	
<b>Breakfast Kimchi Fried Rice &amp; Eggs*</b>	<b>\$18.50</b>
Fried Eggs and Glazed Pork Belly Garnished with Bean Sprouts, Sesame, Cilantro and Sriracha Aioli	
<b>Green Chilaquiles with Carnitas and Eggs*</b>	<b>\$17.95</b>
Tender Slow-Cooked Pork (1640 cal) or Chicken (1610 cal) with Roasted Poblano Peppers, Cheese, Onions, Cilantro and Crisp Corn Tortillas. Garnished with Tomatillo-Chile Sauce, Tomato and Sour Cream	
<b>Monte Cristo Sandwich</b>	<b>\$17.95</b>
Crunchy French Toast Stuffed with Bacon, Grilled Ham, Scrambled Eggs and Melted Swiss Cheese Dusted with Powdered Sugar and Served with Strawberry Preserves	
<b>Jambalaya Hash &amp; Eggs* **</b>	<b>\$18.95</b>
Spicy Cajun Andouille Sausage Sauteed with Tomatoes, Peppers, Onion and Potatoes in a Spicy Sauce. Served Over White Rice and Topped with Fried Eggs	
<b>Breakfast Burrito</b>	<b>\$18.50</b>
A Warm Tortilla Filled with Scrambled Eggs, Bacon, Chicken Chorizo, Cheese, Crispy Corn Tortilla, Avocado, Peppers and Onions, Over Spicy Ranchero Sauce. Served with Sour Cream, Salsa and Black Beans	

## MORNING COCKTAILS 5

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### Factory Peach Bellini

Prosecco and Peach Liqueur Blended with Peaches. (250 cal)

### Bloody Mary

The Perfect Start - Our Famous Bloody Mary Made with Ketel One. (430 cal)

### Espresso Martini

Reyka Vodka, Caffè Borghetti Espresso Liqueur and Frangelico Shaken and Chilled with our Signature Cold Brew Coffee. (250 cal)

### Strawberry Spritz

Prosecco with Strawberry Infused Botanist, Agave and Fresh Lemon. (300 cal)

### Sparkling Sunrise Sangria

Crisp California Sauvignon Blanc Shaken with Fresh Grapefruit and Elderflower, Topped with Prosecco. (260 cal)

## SIDE DISHES 9

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<b>French Fries**</b>	<b>\$6.95</b>
<b>Green Beans**</b>	<b>\$6.95</b>
<b>Sweet Potato Fries</b>	<b>\$7.95</b>
<b>Fresh Corn**</b>	<b>\$6.95</b>

<b>Mashed Potatoes**</b>	<b>\$6.95</b>
<b>Sauteed Spinach**</b>	<b>\$6.95</b>
<b>Macaroni &amp; Cheese</b>	<b>\$9.50</b>
<b>Broccoli**</b>	<b>\$6.95</b>
<b>Grilled Asparagus</b>	<b>\$7.95</b>

## CHEESECAKES 34

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### Original

The One that Started it All! Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping. (830 cal)

### Fresh Strawberry

The Original Topped with Glazed Fresh Strawberries. Our Most Popular Flavor for over 45 Years! (1000 cal)

### Oreo® Dream Extreme Cheesecake

Creamy Cheesecake Layered with Oreo® Cookies, Topped with Oreo® Cookie Mousse and Chocolate Icing. (1510 cal)

### Ultimate Red Velvet Cake Cheesecake™

Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate. (1580 cal)

### Reese's® Peanut Butter Chocolate Cake Cheesecake

Reese's® Peanut Butter Cups in Our Original Cheesecake with Layers of Delicious Fudge Cake and Caramel. (1510 cal)

### Godiva® Chocolate Cheesecake\*\*

Flourless Godiva® Chocolate Cake, Topped with Godiva® Chocolate Cheesecake and Chocolate Mousse. (1400 cal)

### Coconut Cream Pie Cheesecake

Coconut Cheesecake, Vanilla Custard and a Layer of Chocolate all on a Coconut Macaroon Crust. (1370 cal)

### Adam's Peanut Butter Cup Fudge Ripple

Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfinger® and Reese's® Peanut Butter Cups. (1250 cal)

### Cookie Dough Lover's Cheesecake with Pecans

Creamy Cheesecake Loaded with Our Chocolate Chip Pecan Cookie Dough, Topped with Cookie Dough Frosting. (1550 cal)

### Pineapple Upside-Down Cheesecake

Pineapple Cheesecake Between Two Layers of Moist Buttery Pineapple Upside-Down Cake. (1260 cal)

### Celebration Cheesecake

Layers of Vanilla Cake, Cheesecake, Strawberry, Chocolate and Vanilla Mousse with Cream Cheese Frosting. (1380 cal)

### Classic Basque Cheesecake

Super Creamy Cheesecake with a Delicious and Uniquely "Burnt" Top, Covered with Fresh Berries. (1100 cal)

### Cinnabon® Cinnamon Swirl Cheesecake

Layers of Cinnabon® Cinnamon Cheesecake and Vanilla Crunch Cake Topped with Cream Cheese Frosting and Caramel. (1370 cal)

### Salted Caramel Cheesecake

Caramel Cheesecake and Creamy Caramel Mousse on a Blonde Brownie all Topped with Salted Caramel. (1240 cal)

### **Toasted Marshmallow S'mores Galore™**

Hershey's® Cheesecake Topped with Housemade Marshmallow and Honey Maid® Graham Crackers. (1550 cal)

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### **Dulce de Leche Caramel Cheesecake**

Caramel Cheesecake Topped with Caramel Mousse and Almond Brickle on a Vanilla Crust. (1390 cal)

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### **White Chocolate Raspberry Truffle®**

Creamy Cheesecake Swirled with White Chocolate and Raspberry. (1220 cal)

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### **Mango Key Lime Cheesecake**

Topped with Mango Mousse on a Vanilla Coconut Macaroon Crust. (1300 cal)

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### **Fresh Banana Cream Cheesecake**

Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Banana. (1250 cal)

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### **Very Cherry Ghirardelli® Chocolate Cheesecake**

Cherry Cheesecake on a Layer of Fudge Cake, Loaded with Cherries and Ghirardelli® Chocolate. (1160 cal)

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### **Lemon Raspberry Cream Cheesecake**

Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse. (1040 cal)

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### **Chocolate Tuxedo Cream® Cheesecake**

Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate. (1250 cal)

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### **Chocolate Caramelicious Cheesecake Made with Snickers®**

Original Cheesecake Swirled with Snickers® on a Brownie Crust with Chocolate, Caramel and Peanuts. (1370 cal)

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### **Chocolate Mousse Cheesecake**

Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse. (1220 cal)

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### **Lemon Meringue Cheesecake**

Lemon Cream Cheesecake Topped with Layers of Lemon Mousse and Meringue. (1170 cal)

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### **Hershey's® Chocolate Bar Cheesecake**

Hershey's® Cheesecake Between Moist Chocolate Cake with Creamy Chocolate Frosting and Chocolate Chips. (1320 cal)

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### **30th Anniversary Chocolate Cake Cheesecake**

Layers of Our Original Cheesecake, Fudge Cake and Chocolate Truffle Cream. (1310 cal)

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### **Low-Licious Cheesecake\*\***

Low Carb, No Sugar Added and Gluten Free - Too Good to be True! (570 cal)

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### **Low-Licious Cheesecake with Strawberries\*\***

Low Carb, No Sugar Added and Gluten Free, with Fresh Strawberries. (580 cal)

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### **Vanilla Bean Cheesecake**

Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream. (1170 cal)

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### **Tiramisu Cheesecake**

Our Wonderful Cheesecake and Tiramisu Combined into one Amazing Dessert! (980 cal)

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### **Key Lime Cheesecake**

Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust. (1160 cal)

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## Caramel Pecan Turtle Cheesecake

Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate. (1300 cal)

## Pumpkin & Pumpkin Pecan

Pumpkin (1040 cal) & Pumpkin Pecan (1270 cal). World Famous! Available from September

## SPECIALTY DESSERTS 7

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### Linda's Fudge Cake

**\$11.95**

Layers of Rich Chocolate Cake and Fudge Frosting

### Carrot Cake

**\$11.50**

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

### Chocolate Tower Truffle Cake™

**\$11.95**

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

### Tiramisu

**\$11.95**

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

### Warm Apple Crisp

**\$11.95**

Our Delicious Crispy Nutty Topping and Vanilla Ice Cream

### Fresh Strawberry Shortcake

**\$12.95**

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

### Bowl of Fresh Strawberries\*\*

**\$9.95**

## ICE CREAM DELIGHTS 3

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### Hot Fudge Sundae\*\*

**\$11.95**

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

### Godiva® Chocolate Brownie Sundae

**\$12.95**

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

### Bowl of Vanilla Ice Cream\*\*

**\$8.50**

## BEVERAGES 11

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### The Cheesecake Factory Signature Lemonade

**\$5.50**

### Strawberry Lemonade

**\$6.50**

### Peach Lemonade

**\$5.95**

### Cucumber Lemonade

**\$6.50**

### Arnold Palmer

**\$5.50**

**Soft Drinks****\$5.25**

As always, refills are complimentary. CocaCola (100 cal), Diet Coke (0 cal), CocaCola Zero Sugar (0 cal), Barq's Root Beer (110 cal), Sprite (100 cal), Dr Pepper (100 cal)

**Fiji Natural Artesian Water****\$5.95**

(0 cal)

**San Pellegrino Water****\$5.95**

(0 cal)

**Canada Dry Ginger Ale****\$4.95****Fresh Orange Juice****\$6.95****Apple Juice****\$5.95****HOT DRINKS & ILLY® ESPRESSO** 10**Cafe Latte****\$5.95**

Double Espresso, Extra Steamed Milk

**Cafe Mocha****\$5.95**

Espresso, Chocolate, Steamed Milk, Whipped Cream

**Cappuccino****\$5.95**

Double Espresso and Foamy Steamed Milk

**Double Espresso****\$4.50****Caramel Royale Macchiato****\$5.95**

Double Espresso, Hot Caramel, Vanilla and Steamed Milk

**Factory Hot Chocolate****\$5.50****Freshly Brewed Coffee****\$5.25**

Richly Roasted and Freshly Brewed, Our Signature Blend features 100% Arabica Coffee Beans from Central America

**Cold Brew Iced Coffee****\$5.50**

Our Signature Blend, Cold Brewed to Perfection

**Certified Organic Black and Herb Teas****\$5.25**

(0 cal)

**Freshly Brewed Black, Green or Tropical Iced Teas****\$5.25**

(0 cal)

**ICED & FROZEN DRINKS** 4**Strawberry Fruit Smoothie****\$9.95**

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

<b>Tropical Smoothie</b>	<b>\$9.95</b>
Mango, Passion Fruit, Pineapple and Coconut All Blended with Ice	
<b>Peach Smoothie</b>	<b>\$9.95</b>
Crushed Peaches and Juice All Blended with Ice and Swirled with Raspberry	
<b>Frozen Iced Mango</b>	<b>\$9.95</b>
Mango, Tropical Juices and a Hint of Coconut Blended with Ice and Swirled with Raspberry Puree	

## CREAMY MILKSHAKES 2

<b>Chocolate, Vanilla or Strawberry</b>	<b>\$9.95</b>
Chocolate (1260 cal), Vanilla (1210 cal) or Strawberry (1210 cal). Our Classic Creamy Shakes	
<b>Oreo® Milkshake</b>	<b>\$10.95</b>
Oreo® Cookies Blended with Vanilla Ice Cream	

## KIDS' BEVERAGE 4

<b>Lemonade</b>	<b>\$1.95</b>
<b>Apple Juice</b>	<b>\$1.95</b>
<b>Soft Drink</b>	<b>\$1.95</b>
(0-70 cal)	
<b>Milk</b>	<b>\$1.95</b>

## DESSERTS 3

<b>Kids' Scoop of Ice Cream**</b>	<b>\$3.95</b>
<b>Kids' Mini Hot Fudge Sundae**</b>	<b>\$5.50</b>
<b>Kids' Strawberries**</b>	<b>\$4.50</b>

## APPETIZERS 14

<b>Roadside Sliders*</b>	<b>\$9.95</b>
Served with Grilled Onions, Pickles and Ketchup	
<b>Avocado Eggrolls</b>	<b>\$9.95</b>
Served with a Tamarind-Cashew Dipping Sauce	
<b>Tex Mex Eggrolls</b>	<b>\$9.95</b>
Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese	
<b>Chicken Pot Stickers</b>	<b>\$9.95</b>
Pan Fried in the Classic Tradition. Served with Our Soy-Ginger Sesame Sauce	

<b>Fried Calamari</b>	<b>\$9.95</b>
Served with Garlic Dip and Cocktail Sauce	
<b>Thai Chili Shrimp</b>	<b>\$9.95</b>
Crispy Shrimp Tossed with Spicy Garlic Aioli	
<b>Factory Nachos</b>	<b>\$9.95</b>
Covered with Melted Cheeses, Guacamole, Red Chile Sauce, Sour Cream, Jalapeños, Green Onions and Salsa	
<b>Buffalo Blasts®</b>	<b>\$9.95</b>
Chicken, Cheese and Our Spicy Buffalo Sauce all Stuffed in a Spiced Wrapper and Fried until Crisp	
<b>Pretzel Bites with Cheddar Cheese Fondue</b>	<b>\$9.95</b>
Baked Soft and Warm with Cheddar Cheese Sauce	
<b>Housemade Meatballs</b>	<b>\$9.95</b>
Certified Angus Beef®, Italian Sausage and Parmesan with Tomato Sauce and Whipped Ricotta	
<b>Hot Spinach and Cheese Dip</b>	<b>\$9.95</b>
Served Bubbly Hot with Tortilla Chips and Salsa. Enough for Two	
<b>Fried Macaroni and Cheese</b>	<b>\$9.95</b>
Crispy Crumb Coated Macaroni and Cheese Balls. Served over Creamy Marinara Sauce	
<b>Sweet Corn Tamale Cakes**</b>	<b>\$9.95</b>
Topped with Sour Cream, Salsa, Cilantro, Avocado and Salsa Verde	
<b>"Happy Hour" Burger* **</b>	<b>\$9.95</b>
Double Patties, Double Cheese, Grilled Onions and Special Sauce on a Toasted Brioche Bun	

## SMALL PLATES & SNACKS 12

<b>Street Corn</b>	<b>\$9.50</b>
Fire Roasted Corn "Ribs" with Parmesan, Chile-Lime Mayonnaise and Cilantro	
<b>Chicken Taquitos</b>	<b>\$9.50</b>
Crispy Corn Tortillas Filled with Grilled Chicken, Green Chile, Corn, Onion, Cilantro and Cheese. Served with Avocado Cream and Salsa Verde	
<b>Korean Fried Cauliflower</b>	<b>\$9.50</b>
Crispy Cauliflower Tossed with Sweet and Spicy Sauce, Toasted Sesame Seeds and Green Onion	
<b>Avocado Tacos</b>	<b>\$9.50</b>
Fresh Jicama "Tortilla" Shells Filled with Crispy Avocado, Tomatillo Slaw and Cilantro	
<b>Stuffed Mushrooms</b>	<b>\$9.50</b>
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce	
<b>Crispy Brussels Sprouts</b>	<b>\$9.50</b>
Roasted Brussels Sprouts and Crispy Leaves Tossed with Bacon and Vermont Maple-Butter Glaze	

<b>Beet and Avocado Salad**</b>	<b>\$9.50</b>
Glazed Beets, Quinoa, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce	
<b>Cheeseburger Spring Rolls</b>	<b>\$9.50</b>
Ground Certified Angus Beef®, Lots of Melted Cheese and Grilled Onions Rolled in a Crispy Wrapper	
<b>Fried Zucchini</b>	<b>\$9.50</b>
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing	
<b>Crispy Fried Cheese</b>	<b>\$9.50</b>
Mozzarella and Fontina Cheeses with Dipping Sauce	
<b>Crispy Crab Bites</b>	<b>\$9.50</b>
Bite-Sized Little Crab Cakes Served with Mustard Sauce	
<b>Crab Wontons</b>	<b>\$9.50</b>
Classic "Crab Rangoon" with Crab, Cream Cheese and Green Onion Fried Crisp and Served with Sweet Chili Sauce	

## SPECIALTY COCKTAILS 5

<b>Mojito</b>	<b>AVAILABLE OPTIONS</b>
Don Q Cristal and Bacardi Rums Muddled with Fresh Mint on the Rocks	\$8.95
	Skinny-Style: \$8.95
<b>Long Island Iced Tea</b>	<b>AVAILABLE OPTIONS</b>
Vodka, Rum, Gin, Tequila, Fresh Lemon and a Splash of Coke	\$8.95
	Skinny-Style: \$8.95
<b>Margarita</b>	<b>AVAILABLE OPTIONS</b>
Our Classic Margarita with Silver Tequila, Agave and Fresh Lime	\$8.95
	Skinny-Style: \$8.95
<b>J.W.'s Pink Lemonade™</b>	<b>\$8.95</b>
Absolut Citron, Black Raspberry Liqueur and Our Signature Lemonade	
<b>Whiskey Smash</b>	<b>\$8.95</b>
Yellowstone Bourbon, Aperol and Fresh Lemon Sour with Passion Fruit	

## FEATURED DRINKS 4

<b>Selected Well Drinks</b>	<b>\$8.95</b>
<b>Selected Wines by the Glass</b>	<b>\$8.95</b>
<b>Selected Draft Beers</b>	<b>\$5.50</b>
<b>Selected Bottled Beers</b>	<b>\$4.50</b>