small plates & snacks

STUFFED MUSHROOMS  6.95
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

GREEK SALAD  6.95
Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion, Arugula and Vinaigrette

LOADED BAKED POTATO TOTS  5.95
Crispy Potato Tots Filled with Cheese, Bacon and Green Onion. Served with Sour Cream and Sriracha Mayo

LITTLE HOUSE SALAD  4.95
Tossed in Our Vinaigrette

BEETS WITH GOAT CHEESE  6.95
Fresh Beets, Apples, Baby Arugula, Pecans and Vinaigrette

ENDIVE SALAD  6.95
Belgian Endive, Radicchio, Glazed Pecans, Blue Cheese and Vinaigrette

CHICKEN SAMOSAS  6.95
Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce

FRESH KALE SALAD  6.95
Apples, Marcona Almonds, Golden Raisins and Green Beans Tossed with Our Buttermilk-Black Pepper Dressing

CRISPY CUBAN ROLLS  6.95
Crispy Wrappers Filled with Slow Roasted Pork, Ham, Melted Swiss Cheese, Pickles and Mustard

FRIED ZUCCHINI  5.95
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CRISPY FRIED CHEESE  5.95
Mozzarella and Fontina Cheeses with Marinara Sauce

EDAMAME  4.95 (Upon Request)
Soy Beans Steamed in Their Pods

DYNAMITE SHRIMP  7.50
Crispy Tempura Shrimp with Our Spicy Dynamite Sauce

CRISPY CRAB BITES  7.95
Bite-Sized Little Crab Cakes. Served with Mustard Sauce

PORTABELLA, AVOCADO & ZUCCHINI FRIES  6.95
A Unique Combination of Portobella Mushrooms, Avocado Slices and Fresh Zucchini, Breaded and Fried. Served with Dipping Sauces

FRESH BAKED FLATBREADS

FRESH BASIL, TOMATO AND CHEESE  6.95
with Mozzarella, Fontina and Parmesan

SAUSAGE AND RICOTTA  6.95
Fontina, Parmesan, Romano Cheeses with Kale and Herbs

ROASTED PEAR AND BLUE CHEESE  6.95
Pecans, Arugula and Caramelized Onion
appetizers
All of Our Appetizers are Perfect for Sharing

PARMESAN-GARLIC CHEESE BREAD  8.95
Warm Artisan Bread with Garlic Butter, Mozzarella, Parmesan and Romano Cheese.
Served with Parmesan Salsa and Marinara Sauce for Dipping

ROADSIDE SLIDERS*  9.95
Bite-Sized Burgers on Mini-Buns Served with Grilled Onions, Pickles and Ketchup

AVOCADO EGGROLLS  11.50
Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper. Served with a Tamarind-Cashew Dipping Sauce

CHICKEN POT STICKERS  10.95
Asian Dumplings Pan-Fried in the Classic Tradition. Served with Our Soy-Ginger Sesame Sauce

FRIED MACARONI AND CHEESE  11.50
Crispy Crumb Coated Macaroni and Cheese Balls. Served over a Creamy Marinara Sauce

FRIED CALAMARI  12.95
Fried Light and Crisp. Served with Garlic Dip and Cocktail Sauce

CRISPY CRAB WONTONS  11.95
Crabmeat Blended with Cream Cheese, Green Onion, Water Chestnuts and Sweet Chili Sauce Fried Crisp in Wonton Wrappers

THAI LETTUCE WRAPS  13.95
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  5.95 / 7.95
specialties

“SUPER” FOODS
These nutrient rich special recipes were developed with ingredients found in nature - many are excellent sources of antioxidants.

AVOCADO TOAST 8.95
Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Watercress, Radish and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon

CALIFORNIA GUACAMOLE SALAD 10.95
Mixed Greens, Avocado, Tomato, Corn, Black Beans, Onion, Radish, Crispy Tortillas, Feta Cheese and Cilantro Tossed with Mildly Spicy Avocado Dressing

SUPER ANTIOXIDANT SALAD 10.95
A Delicious Blend of Salad Greens, Spinach, Kale, Avocado, Broccoli, Grapes, Roasted Pear, Blueberries, Onion, Sunflower Seeds and Almonds with Lemon-Blueberry Vinaigrette

KALE AND QUINOA SALAD 10.95
Lots of Tender Kale, Quinoa, Grapes, Sweet Red Pepper, Sunflower Seeds and Parmesan Cheese. Tossed with Our Lemon Vinaigrette

FALAFEL SALAD 10.95
Romaine Lettuce, Kale, Tomato, Cucumber, Onion, Feta Cheese and Pita Chips Tossed with Our Greek Yogurt-Lemon Dressing and Topped with Crispy Falafel

VEGAN COBB SALAD 11.50
Crisp Lettuce Topped with Grilled Asparagus, Green Beans, Roasted Beets, Avocado, Cucumber, Tomato, Garbanzo Beans, Quinoa, Almonds and Sunflower Seeds with House Vinaigrette

ALMOND-CRUSTED SALMON SALAD* 14.95
Pan Seared and Served Over Kale, Shaved Brussels Sprouts, Arugula, Avocado, Quinoa, Cranberries and Radishes. Tossed with Our Vinaigrette

ADDITIONS
Avocado 2.00 • Grilled Chicken 3.50 • Grilled Shrimp 5.00
Grilled Salmon* 5.00 • Chargrilled Steak* 5.00

LUNCH SPECIALS
Served Until 5:00 p.m.

RENEE’S SPECIAL 12.50
One-Half of a Fresh Turkey Sandwich or Chicken-Almond Salad Sandwich, a Cup of Our Soup and a Small Green Salad or with a Small Caesar Salad 1.00 extra

LUNCH CHICKEN SPECIALS 12.95
Your Choice of: Crusted Chicken Romano, Chicken Piccata or Orange Chicken

LUNCH PIZZA AND SALAD 12.95
A Smaller Version of Our Pizzas with a Small Green Salad with a Small Caesar Salad 1.00 extra

LUNCH PASTA 13.95
Choose from Our Selection of Lunch Sized Pastas:
Fettuccini Alfredo, Four Cheese, Pasta Carbonara, Spaghetti and Meatballs, Pasta da Vinci, Pasta with Shrimp and Sausage, Louisiana Chicken, Spicy Chicken Chipotle or Evelyn’s Favorite

LUNCH FAVORITES 13.95
A Smaller Portion of Some of Your Favorites. Your Choice of: Famous Factory Meatloaf, Shepherd’s Pie or Fish & Chips

LUNCH SALMON* 14.95
Your Choice of:
Herb Crusted Filet of Salmon*, Miso Salmon*, Fresh Grilled Salmon* or Thai Glazed Salmon*

glamburgers**
All Served with French Fries or Green Salad
Sweet Potato Fries 1.00 extra

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

OLD FASHIONED BURGER* 11.95 **Open Request
Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise

FACTORY BURGER* 12.95
Charbroiled with Cheddar Cheese, Tomato and Grilled Onions on Sourdough French or Wheat Loaf

CLASSIC BURGER* 12.95
KOBE BURGER* 14.95
A Gigantic Chop House Hamburger. Served with a Slice of Grilled Onion, Lettuce and Tomato Sauteed Mushrooms, Spicy Mayo and Onions

SMOKEHOUSE B.B.Q. BURGER* 13.95
Smoked Bacon and Melted Cheddar with Crispy Onion Strings and B.B.Q. Ranch Sauce

MUSHROOM BURGER* 13.95 **Open Request
Our Charbroiled Burger Covered with Sautéed Mushrooms, Onions, Melted Swiss, Fontina Cheese and Mayo

AMERICANA CHEESEBURGER* 13.95 **Open Request
American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce

MACARONI AND CHEESE BURGER* 13.95
Charbroiled and Topped with Our Creamy Fried Macaroni and Cheese Balls and Cheddar Cheese Sauce. Served with Lettuce, Tomato, Pickles and Onion

BACON-BACON CHEESEBURGER* 13.95 **Open Request
Charbroiled and Covered with Melted Cheddar and American Cheese, Crispy Bacon, Thick-Cut Slow Roasted Smoked Bacon and Secret Sauce

VEGGIE BURGER 12.95
A Delicious “Burger” Made with Brown Rice, Farro, Mushrooms, Black Beans and Onion. Served on a Toasted Wheat Brioche Bun with Melted Fontina Cheese, Lettuce, Tomato, Pickles and Mayo

SPICY CRISPY CHICKEN SANDWICH 13.50
Crispy Chicken Breast Covered with Mixed Cheese and Your Choice of Spicy Buffalo Sauce or Chipotle Mayo. Served on a Brioche Bun

GRILLED TURKEY BURGER 13.95 **Open Request
Combined with Fresh Mushrooms, Garlic and Spices. Served with Grilled Onions, Lettuce and Tomato on a Wheat Brioche Bun

CRISPY SHRIMP SANDWICH 14.50
Lots of Fried Shrimp, Lettuce, Tomato, Remoulade and Tartar Sauce with Sriracha Mayo on a Soft Grilled Brioche Roll
specialties

CHICKEN BELLAGIO  15.95
Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce
Topped with Prosciutto and Arugula Salad

EGGPLANT PARMESAN  14.95
Eggplant Lightly Coated with Parmesan Bread crumbs and Cooked Crisp. Covered with
Mozzarella Cheese, Fontina Cheese and Marinara Sauce. Served with Pesto Pasta

WHITE CHICKEN CHILI  13.95
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

CHICKEN ENCHILADAS  14.95
Covered with Our Red Chile Sauce and Melted Cheese.
Served with Black Beans, Cilantro Rice and Corn Salsa

STUFFED CHICKEN TORTILLAS  14.95
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”  15.50
Boneless Breast of Chicken Pieces, Spiced, Breaded and Fried Crisp.
Served with Mashed Potatoes and Fresh Corn Succotash

SHEPHERD’S PIE  15.95
Ground Beef, Carrots, Peas, Zucchini and Onions in a Delicious Mushroom Gravy
Covered with a Mashed Potato-Parmesan Cheese Crust

BAJA CHICKEN TACOS  13.95
Soft Corn Tortillas Filled with Spicy Chicken, Cheese, Tomato, Avocado, Onion,
Chipotle and Cilantro. Served with Rice and Beans

FISH TACOS  14.95
Soft Corn Tortillas Filled with Grilled or Crispy Beer Battered Fish, Avocado, Tomato,
Chipotle Sauce, Marinated Onions and Cilantro. Served with Rice and Beans

GRILLED STEAK TACOS*  15.95
Soft Corn Tortillas, Chargrilled Steak, Avocado, Tomato, Chipotle Sauce,
Crispy Onions and Cilantro. Served with Rice and Beans

FACTORY BURRITO GRANDE  14.95
A Monster Burrito with Chicken, Cheese, Cilantro Rice, Onions and Peppers.
Served with Guacamole, Sour Cream, Salsa and Black Beans

CHICKEN DI PANA  16.50
Lightly Breaded Sauteed Chicken Breast Served over a White Wine Butter Sauce
with Mashed Potatoes and Broccoli

FAMOUS FACTORY MEATLOAF  17.50
Served with Mashed Potatoes, Mushroom Gravy, Grilled Onions and Corn Succotash

PARMESAN-HERB CRUSTED CHICKEN  17.50
Sautéed Chicken Breasts Coated with Parmesan-Garlic Bread crumbs
and Herbs. Served with Mashed Potatoes and Green Beans

CHICKEN WITH LEMON COUSCOUS  15.95
Chicken Breast Served Over Couscous and Quinoa Sauteed with Spinach, Kale, Green Beans,
Tomato and Corn. Topped with Toasted Bread crumbs, Arugula, Herb-Butter Sauce
and Kale-Almond Pesto

specialties

CHICKEN MADEIRA  18.50
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

CHICKEN & BISCUITS  17.95
A Cheesecake Factory “Comfort Classic.” Sauteed Chicken Breasts
Covered with a Rich Pan Gravy, Served with Our Mashed Potatoes,
Mushrooms, Vegetables and the “Best” Buttermilk Biscuits

CRUSTED CHICKEN ROMANO  16.95
Breast of Chicken Coated with a Romano-Parmesan Cheese Crust.
Served with Pasta in a Light Tomato Sauce

ORANGE CHICKEN  16.95
Deep Fried Pieces of Chicken Breast Covered in a Sweet and Spicy Orange Sauce.
Served with White Rice and Vegetables

CRISPY CHICKEN COSTOLETTA  17.95
Chicken Breast Lightly Breaded and Sauteed to a Crisp Golden Brown.
Served with Lemon Sauce, Mashed Potatoes and Fresh Asparagus

CHICKEN PICCATA  17.95
Sauteed Chicken Breast with Lemon Sauce, Mushrooms and Capers.
Served with Angel Hair Pasta

SPICY CASHEW CHICKEN  16.95
A Very Spicy Mandarin-Style Dish
with Green Onions and Roasted Cashews. Served over Rice

TERIYAKI CHICKEN  16.95
Chicken Breast Charbroiled with Teriyaki Sauce. Served with Steamed Rice

LEMON-HERB ROASTED CHICKEN  18.50
Fresh All Natural Half Chicken Served with Mashed Potatoes,
Carrots and Watercress. Topped with a Light Lemon Garlic-Herb Sauce

CHICKEN MARSALA AND MUSHROOMS  18.50
Chicken Breast Sauteed with Fresh Mushrooms in a
Rich Marsala Wine Sauce. Served over Bow-Tie Pasta

BANG-BANG CHICKEN AND SHRIMP  19.50
A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut.
Sautéed with Vegetables and Served over Steamed White Rice
specialties

P A S T A

TOMATO BASIL PASTA  15.50
Grilled Chicken, Fresh Mozzarella, a Touch of Garlic and Penne Pasta. Light and Fresh
(Full-size portion only)

FETTUCCINI ALFREDO  16.50
A Rich Parmesan Cream Sauce
with Chicken  19.95

SPAGHETTI AND MEATBALLS  15.50
Housemade Meatballs Made with Beef, Italian Sausage
and Parmesan with our Tomato Sauce and Basil

FOUR CHEESE PASTA  15.95
Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil
with Chicken  19.50

EVELYN'S FAVORITE PASTA  15.95
Rigatoni Tossed with Broccoli, Oven-Dried Tomato, Mushrooms, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Onion, Garlic and Pine Nuts

LOUISIANA CHICKEN PASTA  16.95
Parmesan Crusted Chicken Served Over Pasta
with Mushrooms, Peppers and Onions in a Spicy New Orleans Sauce

PASTA WITH SHRIMP AND SAUSAGE  17.95
Rigatoni with Shrimp, Italian Sausage, Onions and Mildly Spicy Peppers
Tossed with Marinara Sauce and Fresh Basil

FARFALLE WITH CHICKEN AND ROASTED GARLIC  16.95
Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas
and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce

PASTA CARBONARA  16.50
Spaghettoni with Smoked Bacon, Green Peas
and a Garlic-Parmesan Cream Sauce
with Chicken  19.95

PASTA DA VINCI  16.95
Sautéed Chicken, Mushrooms and Onions in a Delicious Madeira Wine Sauce
Tossed with Penne Pasta

GARLIC NOODLES  14.95
Spaghettoni, Fresh Asparagus, Shiitake Mushrooms, Oven-Roasted Tomatoes
and Parmesan in a Delicious Garlic Sauce
with Chicken  18.50
with Shrimp  19.50

SPICY CHICKEN CHIPOTLE PASTA  16.95
Penne Pasta, Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic and Onion in a Spicy Chipotle Parmesan Cream Sauce

BISTRO SHRIMP PASTA  18.95
Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula
Tossed with Spaghettoni and a Basil-Garlic-Lemon Cream Sauce

SHRIMP WITH ANGEL HAIR  18.95
Large Shrimp Sautéed with Tomatoes, Lemon, Garlic, Herbs and Fresh Basil
on Top of Angel Hair Pasta with a Touch of Marinara Sauce

CAJUN JAMBALAYA PASTA  18.50
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.  11.95 to 16.95

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

FISH & CHIPS  17.50
Hand Battered and Fried Crisp. Served with Cole Slaw, French Fries and Tartar Sauce

FRIED SHRIMP PLATTER  17.95
Lightly Breaded and Fried Crisp with French Fries and Cole Slaw

SOUTHERN FRIED CATFISH  17.95
Farm Raised, Lightly Breaded and Fried Crisp. Served with Mashed Potatoes, Green Beans, Buttered Corn and Remoulade Sauce

SHRIMP SCAMPI  19.95
Paris Bistro-Style! Sautéed with Whole Cloves of Garlic, White Wine, Fresh Basil and Tomato. Served with Angel Hair Pasta

SHRIMP AND CHICKEN GUMBO  17.95
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  19.95
Sautéed Shrimp with a Very Spicy Jamaican Black Pepper Sauce.
Served with Rice, Black Beans, Plantains and Marinated Pineapple
with Chicken  17.95
with Chicken and Shrimp  19.95

THAI GLAZED SALMON*  19.95
Pan-Seared in a Thai-Coconut Cashew Sauce with Vegetables and White Rice

FRESH GRILLED SALMON*  19.95
Served with Mashed Potatoes and Broccoli

HERB CRUSTED FILET OF SALMON*  19.95
Fresh Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON*  19.95
Fresh Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce

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*  21.95

CHICKEN MADEIRA AND STEAK DIANE*  21.95

STEAK DIANE* AND HERB CRUSTED SALMON*  21.95

HERB CRUSTED SALMON* AND SHRIMP SCAMPI  21.95

Or Any Combination of the Above
specialties

STEAKS & CHOPS

CHARGRILLED COULOTTE STEAK* 19.95 (Open Request)
Served with Mashed Potatoes and Vegetable

GRILLED PORK CHOP 19.95
A Thick Center-Cut Chop Served with Housemade Apple Sauce, Mashed Potatoes and Vegetable

STEAK DIANE* 19.95 (Open Request)
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* 20.50
Certified Angus Beef® Hanger Steak with Shiitake Mushrooms, Onions, Bean Sprouts, Wasabi Mashed Potatoes and Tempura Asparagus

GRILLED RIBEYE STEAK* 27.95 (Open Request)
Served with Mashed Potatoes and Vegetable

FILET MIGNON* 29.95 (Open Request)
Our Most Tender Steak. Served with Mashed Potatoes and Vegetable

SIDE DISHES

French Fries 4.95 (Open Request)
Green Beans 5.50 (Open Request)
Sweet Potato Fries 5.95
Corn Succotash 5.50 (Open Request)
Mashed Potatoes 4.95 (Open Request)
Sauteed Spinach 5.50 (Open Request)
Jalapeño-Bacon Creamed Corn 5.95
Glazed Roasted Beets 5.50
Oven Roasted Broccoli 5.50
Grilled Asparagus 6.95
Macaroni & Cheese 6.95
Ratatouille 5.95
Brown-Butter Roasted Carrots with Pecans 5.50

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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
PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

salads

CAESAR SALAD 13.95 (Open Request)
The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing

SHEILA’S CHICKEN AND AVOCADO SALAD 14.95
Grilled Chicken, Fresh Avocado, Mixed Greens, Crisp Tortilla Strips, Carrots, Cilantro and Cashews Tossed in a Citrus-Honey-Peanut Vinaigrette

CHINESE CHICKEN SALAD 14.95
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 14.95
Grilled Chicken Breast Layered with Mixed Greens, Pineapple, Cucumbers, Red and Yellow Peppers, Green Beans, Carrots, Onions and Crisp Wontons with Macadamia Nuts, Peanuts and Sesame Seeds. Tossed in Our Vinaigrette

GRILLED CHICKEN TOSTADA SALAD 15.50
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

BARBEQUE RANCH CHICKEN SALAD 15.50
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 15.50
Marinated Chicken, Fresh Corn, Black Beans, Cheese, Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette

COBB SALAD 14.95 (Open Request)
Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato, Egg and Romaine Tossed in Our Vinaigrette

SEARED TUNA TATAKI SALAD* 18.95
Fresh Ahi Lightly Seared Rare with Avocado, Wasabi Pesto, Tomato and Mixed Greens. Tossed with Shallot Vinaigrette
sandwiches
All Served with French Fries or Green Salad
Sweet Potato Fries 1.00 extra

RENEE’S SPECIAL  12.50
One-Half of a Fresh Turkey Sandwich or Chicken-Almond Salad Sandwich,
a Cup of Our Soup and a Small Green Salad
or with a Small Caesar Salad  1.00 extra

CHICKEN SALAD SANDWICH  12.50
Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise.
Served on Grilled Brioche Bread

VEGGIE MELT  12.95
Avocado, Artichoke, Roasted Red Pepper, Tomato and Kale with Herbed Goat Cheese,
Mozzarella, Fontina and Parmesan Cheeses on Grilled Multi-Grain Bread

THE CLUB  13.95
Freshly Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on White Toast

GRILLED CHICKEN AND AVOCADO CLUB  13.95
Grilled Chicken Breast with Avocado, Bacon, Tomato,
Melted Swiss and Herb Mayonnaise

CUBAN SANDWICH  13.95
Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise
on a Grilled and Pressed Roll

CHICKEN PARMESAN SANDWICH  13.95
Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Roasted Peppers, Tomato Sauce
and Melted Cheese on a Freshly Grilled French Roll

SOUTHWEST CHICKEN SANDWICH  13.50
Grilled Chicken Breast, Crushed Avocado, Tomato, Onion, Jalapeño Peppers
and Chipotle Mayo on a Toasted French Baguette

CALIFORNIA CHEESESTEAK  13.95
Thinly Sliced Grilled Steak Covered with Sautéed Mushrooms, Onions,
Peppers and Cheese on a Toasted Roll

PIT BEEF DIP  14.50
A Baltimore Classic with Char-Roasted Beef, Melted Fontina Cheese,
Caramelized Onions, Au Jus and Horseradish Sauce on a Grilled Bun

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 over 35 Years!

CHOCOLATE HAZELNUT CRUNCH CHEESECAKE
Chocolate Hazelnut Cheesecake Topped with Hazelnut Crunch and Nutella®

SALTED CARAMEL CHEESECAKE
Caramel Cheesecake and Creamy Caramel Mousse on a Blonde Brownie all Topped with Salted Caramel

TOASTED MARSHMALLOW S’MORES GALORE™
Hershey’s® Cheesecake Topped with Housemade Marshmallow and Honey Maid® Graham Crackers

LEMON MERINGUE CHEESECAKE
Lemon Cream Cheesecake Topped with Layers of Lemon Mousse and Meringue

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 Ganache

LEMON RASPBERRY CREAM CHEESECAKE
Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse

SOUTHWEST CHICKEN SANDWICH  13.95
Grilled Chicken Breast, Crushed Avocado, Tomato, Onion, Jalapeño Peppers
and Chipotle Mayo on a Toasted French Baguette

CALIFORNIA CHEESESTEAK  13.95
Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Roasted Peppers, Tomato Sauce
and Melted Cheese on a Freshly Grilled French Roll

PIT BEEF DIP  14.50
A Baltimore Classic with Char-Roasted Beef, Melted Fontina Cheese,
Caramelized Onions, Au Jus and Horseradish Sauce on a Grilled Bun

12

13
cheesecakes and desserts

HERSHEY'S® CHOCOLATE BAR CHEESECAKE
Hershey's® Cheesecake Between Moist Chocolate Cake with Creamy Chocolate Frosting and Chocolate Chips

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE
Creamy Cheesecake Loaded with Our Chocolate Chip Cookie-Dough and Walnuts

DUTCH APPLE CARAMEL STREUSEL
Our Original Cheesecake, Baked Apples, Caramel and Brown Sugar Cinnamon Walnut Streusel

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

LOW CARB CHEESECAKE
Smooth and Creamy with a Graham-Walnut Crust

LOW CARB CHEESECAKE WITH STRAWBERRIES
Graham-Walnut Crust with Fresh Strawberries and Whipped Cream

CARAMEL PECAN TURTLE CHEESECAKE
Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate

SNICKERS® BAR CHUNKS AND CHEESECAKE
Creamy Cheesecake Topped with Snickers® Bar, Fudge and Caramel

CRAGS'S CRAZY CARROT CAKE CHEESECAKE
Carrot Cake and Cheesecake Swirled Together, Topped with Cream Cheese Icing and Roasted Almonds

CHERRY CHEESECAKE
A Classic! The Original Topped with Cherry Preserves

PUMPKIN & PUMPKIN PECAN
World Famous! Available From September

Cheesecake from 6.95 to 7.95

A La Mode 1.95 Extra with Hot Fudge 1.95 Extra

SPECIALTY DESSERTS

LINDA'S FUDGE CAKE 8.50 Layers of Rich Chocolate Cake and Fudge Frosting

CARROT CAKE 8.50 Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing

LEMONCELLO CREAM TORTE™ 7.95 Layers of Vanilla Cake and Lemon Mascarpone Cream. Topped with Streusel and Served with Strawberries and Whipped Cream

CHOCOLATE TOWER TRUFFLE CAKE™ 8.50 Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse

FRESH STRAWBERRY SHORTCAKE 8.95 Our Own Shortcake Topped with Vanilla Ice Cream, Fresh Strawberries and Whipped Cream

BOWL OF FRESH STRAWBERRIES 7.50

desserts & beverages

ICE CREAM DELIGHTS
Our Vanilla Ice Cream is made exclusively for The Cheesecake Factory by Ice Cream Company

HOT FUDGE SUNDAE 7.95
The Best Hot Fudge Anywhere. Topped with Whipped Cream and Almonds

ROCKY ROAD SUNDAE 7.95
Chocolate Ice Cream, Housemade Marshmallows, Hot Fudge, Toasted Almonds and Whipped Cream

GODIVA® CHOCOLATE BROWNIE SUNDAE 8.95
Our own Fabulous Godiva® Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds

BOWL OF ICE CREAM 6.95

CREAMY MILKSHAKES
CHOCOLATE, VANILLA OR STRAWBERRY 7.50
Our Classic Creamy Shakes

OREO® MILKSHAKE 7.50
Oreo® Cookies Blended with Vanilla Ice Cream

ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE 6.50
Strawberries, Orange and Pineapple Juices, Coconut and Banana All Blended with Ice

PEACH SMOOTHIE 6.50
Crushed Peaches and Juice All Blended with Ice and Swirled with Raspberry

TROPICAL SMOOTHIE 6.50
Mango, Passion Fruit, Pineapple and Coconut All Blended with Ice

FROZEN ICED MANGO 6.50
Mango, Tropical Juices and a Hint of Coconut Blended with Ice and Swirled with Raspberry Puree

HOT DRINKS & ESPRESSO

CAFÉ LATTE 4.50
Double Espresso, Extra Steamed Milk

CAFÉ MOCHA 4.95
Espresso, Chocolate, Steamed Milk, Whipped Cream

CAPPUCCINO 4.50
DOUBLE ESPRESSO 3.50
Double Espresso and Foamy Steamed Milk

CARAMEL ROYALE MACCHIATO 4.95
Double Espresso, Hot Caramel, Vanilla and Steamed Milk

FACTORY HOT CHOCOLATE 3.95

FRESHLY BREWED COFFEE 3.00
Our Blend of Artisan Batch Roasted Coffee

COLD BREW ICED COFFEE 3.95
Our Signature Blend, Cold Brewed to Perfection

CERTIFIED ORGANIC BLACK AND HERB TEAS 3.00

FRESHLY BREWED BLACK OR TROPICAL ICED TEAS 3.00

THE CHEESECAKE FACTORY SPECIAL LEMONADE 3.95

STRAWBERRY 4.95 RASPBERRY 4.95 HIBISCUS 4.95

CUCUMBER 4.95 ARNOLD PALMER 3.95

SOFT DRINKS 3.00

FIJI NATURAL ARTESIAN WATER 3.95
SAN PELLEGRINO WATER 3.95
FRESH ORANGE JUICE 3.95
COLD APPLE CIDER 3.50
SkinnyLicious® is our collection of fresh and delicious menu options with lower calories and signature rich taste. SkinnyLicious® redefines low calorie flavor in The Cheesecake Factory tradition.—Enjoy!

**SkinnyLicious® Menu**

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**SMALL PLATES & APPETIZERS**

**ALL UNDER 490 CALORIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>GREEK SALAD</td>
<td>6.95</td>
</tr>
<tr>
<td>BEETS WITH GOAT CHEESE</td>
<td>6.95</td>
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<tr>
<td>LITTLE HOUSE SALAD</td>
<td>4.95</td>
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<tr>
<td>ENDIVE SALAD</td>
<td>6.95</td>
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<tr>
<td>EDAMAME</td>
<td>4.95</td>
</tr>
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<td>CHICKEN SAMOSAS</td>
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<td>ENDIVE SALAD</td>
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<tr>
<td>CHICKEN LETTUCE WRAP TACOS</td>
<td>7.95</td>
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<tr>
<td>SHRIMP SUMMER ROLLS</td>
<td>7.95</td>
</tr>
<tr>
<td>CHICKEN POT STICKERS</td>
<td>10.95</td>
</tr>
<tr>
<td>SKINNYLICIOUS® SALMON ROLLS</td>
<td>11.50</td>
</tr>
</tbody>
</table>

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**Details**

- GREEK SALAD: Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onions, Arugula & Vinaigrette
- BEETS WITH GOAT CHEESE: Fresh Beets, Apples, Baby Arugula, Pecans and Vinaigrette
- LITTLE HOUSE SALAD: Tossed in Our Vinaigrette
- EDAMAME: Soy Beans Steamed in Their Pods
- CHICKEN SAMOSAS: Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce
- SKINNYLICIOUS® GRILLED ARTICHOKE: Served with Lemon-Garlic Aioli (Seasonal)
- CRISPY CRAB BITES: Bite-Sized Little Crab Cakes Served with Mustard Sauce
- CHICKEN LETTUCE WRAP TACOS: Butter Lettuce Leaves Filled with Grilled Chicken and your Choice of:
  - ASIAN: Carrots, Bean Sprouts, Cucumber, Cilantro and Rice Noodles with Spicy Peanut and Cashew Sauces
  - MEXICAN: Avocado, Tomato, Onion, Cilantro, Roasted Corn Salsa and Crema
- CHICKEN POT STICKERS: Asian Dumplings Pan-Fried in the Classic Tradition. Served with Our Soy-Ginger Sesame Sauce
- SKINNYLICIOUS® SALMON ROLLS: Spiced Fresh Salmon Rolled in Spinach and Fried in a Crisp Wrapper. Served with a Sweet Hot Chili Sauce
FRESH BAKED FLATBREADS
All Under 490 Calories

- Fresh Basil, Tomato and Cheese 6.95
  with Mozzarella, Fontina and Parmesan
- Sausage and Ricotta 6.95
  Fontina, Parmesan, Romano Cheeses with Kale and Herbs
- Roasted Pear and Blue Cheese 6.95
  Pecans, Arugula and Caramelized Onion

SALADS
All Under 590 Calories

Tossed Green Salad 6.95
Mixed Greens, Assorted Vegetables, Tomato and Croutons
with Your Choice of Our SkinnyLicious Dressings

French Country Salad 10.50
Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Vinaigrette

SkinnyLicious Caesar Salad 10.50
Romaine Lettuce, Croutons, Parmesan Cheese and Our Special Caesar Dressing
With Chicken add 240 Calories 13.95

SkinnyLicious Fresh Vegetable Salad 9.95
Asparagus, Green Beans, Tomato, Cucumber, Roasted Beets, Apple, Edamame, Radicchio, Romaine and White Cheddar All Chopped with SkinnyLicious Pomegranate Vinaigrette
With Chicken add 240 Calories 13.50

SkinnyLicious Factory Chopped Salad 12.50
A Delicious Blend of Julienne Romaine, Grilled Chicken, Tomato, Avocado, Corn, Bacon, Blue Cheese and Apple with Our SkinnyLicious Vinaigrette

SkinnyLicious Asian Chicken Salad 13.95
Grilled Chicken, Romaine, Carrots, Bean Sprouts, Green Onions, Cilantro, Rice Noodles, Wontons, Almonds and Sesame Seeds Served with Our SkinnyLicious Sesame-Soy Dressing

Mexican Tortilla Salad 14.95
Crispy Corn Tortilla Topped with Grilled Chicken Breast and Black Beans with Mixed Greens, Fresh Corn, Green Onion and Cilantro. All Tossed in Our SkinnyLicious Vinaigrette and Garnished with a little Avocado Cream Sauce, Salsa and Sour Cream

Seared Tuna Tataki Salad* 18.95
Fresh Ahi Lightly Seared Rare with Avocado, Wasabi Pesto, Tomato and Mixed Greens. Tossed with Shallot Vinaigrette

Modifications may change calorie count.
Our recipes are freshly prepared and handmade. Caloric values may vary.
Bread is not included in the calorie count and is served on request only.

Indicates Butter or Cream in the preparation
Please alert your server of any food allergies, as not all ingredients are listed on the menu.

* Contains or may contain raw or undercooked ingredients.
* Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

SPECIALTIES
All Under 590 Calories

SkinnyLicious Hamburger* 11.95
Our Hamburger on a Toasted Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise. Served with a Green Salad

SkinnyLicious Veggie Burger 11.95

SkinnyLicious Grilled Turkey Burger 11.95
Combined with Fresh Mushrooms, Garlic and Spices. Served with Grilled Onions, Lettuce, Tomato, Mayo and a Green Salad

SkinnyLicious Chicken Salad Sandwich 10.95
Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise. Served on Toasted Brioche Bread with a Green Salad

SkinnyLicious Turkey & Avocado Sandwich 12.50
Freshly Roasted Turkey Breast, Smoked Bacon, Avocado, Tomato and Mayonnaise on a Toasted Bun. Served with a Green Salad

SkinnyLicious Soft Tacos
Three Soft Corn Tortillas Filled with Spicy Chicken or Shrimp, Avocado, Tomato, Onions, Cilantro and Crema. Served with Escabeche Vegetable Salad
Chicken 12.50  Shrimp 15.50

SkinnyLicious Chicken Pasta 13.50
Rigatoni Pasta with Sauteed Chicken, Fresh Tomato, Marinara Sauce and Fresh Basil

White Chicken Chili 13.95
A Generous Bowl of Chicken, White Beans, Roasted Green Chiles, Onions and Garlic with a Touch of Cream. Garnished with Steamed Rice and Fresh Salsa

SkinnyLicious Chicken Enchiladas 13.95
Covered with Our Red Chile Sauce and Melted Cheese. Served with Escabeche Vegetable Salad

Tuscan Chicken 16.95
Grilled Chicken Breast with Tomatoes, Artichokes, Capers, Fresh Basil and Balsamic Vinaigrette. Served over Fresh Vegetables and Farro

Lemon-Garlic Shrimp 17.95
Sautéed Shrimp, Basil, Tomato and Lemon-Garlic Sauce. Served with Asparagus and Angel Hair Pasta

SkinnyLicious Grilled Salmon* 17.95
Served with Assorted Fresh Vegetables

Grilled Steak Medallions* 16.95
Certified Angus Beef® Served with Fresh Asparagus, Shiitake Mushrooms, Sauteed Cherry Tomatoes, Crushed Croutons, Mashed Potatoes and Madeira Wine Sauce

This symbol [Upon Request] indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that The Cheesecake Factory is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.