

The Cheesecake Factory®

To Place Your Take Out Order Please Call:
(310) 376-0466
605 North Harbor Drive
Redondo Beach

small plates & snacks

STUFFED MUSHROOMS 4.95
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

GREEK SALAD 4.95
Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onions and Vinaigrette

WHITE BEAN HUMMUS 4.95
Served with Warm Flatbread

LITTLE HOUSE SALAD 3.95
Tossed in Our Vinaigrette

BEETS WITH GOAT CHEESE 4.95
Fresh Beets, Apples, Baby Arugula, Pecans and Vinaigrette

ENDIVE SALAD 5.95
Belgian Endive, Radicchio, Glazed Pecans, Blue Cheese and Vinaigrette

CHICKEN SAMOSAS 4.95
Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce

ARUGULA SALAD 4.95
Marcona Almonds, Golden Raisins, Parmesan, Lemon and Olive Oil

SWEET CORN FRITTERS 4.95
Fresh Corn in a Light Crispy Batter

CHICKEN CROQUETTES 4.95
Filled with Creamy Fontina and Fried Crisp

FRIED ZUCCHINI 4.50
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CRISPY FRIED CHEESE 4.95
Mozzarella and Fontina Cheeses with Marinara Sauce

HAND BATTERED ONION RINGS 3.95
Served with Ranch Dressing

CRISPY ARTICHOKE HEARTS 4.50
Served with Lemon-Garlic Aioli

MINI CORN DOGS 4.95
Four All Beef Mini Hot Dogs

EDAMAME 3.95
Soy Beans Steamed in Their Pods

WARM CRAB & ARTICHOKE DIP 6.50
A Delicious Blend of Crab, Artichokes and Cheese Served Warm with Grilled Sourdough Bread

AHI TARTARE* 6.95
Raw Tuna with Avocado and Soy-Ginger Sesame Sauce

VIETNAMESE TACOS 5.95
Steamed Asian Buns with Roasted Pork, Marinated Cucumbers, Carrots and Onion with Chiles, Cilantro and Sesame Seeds

CRISPY CRAB BITES 6.95
Bite-Sized Little Crab Cakes. Served with Mustard Sauce

FRESH BAKED PIZZETTES 5.50

MARGHERITA
Fresh Mozzarella, Tomato Sauce and Basil

WILD MUSHROOM
Garlic, Shallots and Fresh Herbs

SAUSAGE AND RICOTTA
Fontina, Parmesan and Romano Cheeses, Garlic Crumbs and Herbs

ROASTED PEAR AND BLUE CHEESE
Pecans, Arugula and Caramelized Onion

appetizers

All of Our Appetizers are Perfect for Sharing

ROADSIDE SLIDERS* 8.50

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

CHICKEN POT STICKERS 8.95

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

AVOCADO EGGROLLS 9.95

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

QUESADILLA 9.50

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles. Garnished with Guacamole, Salsa and Sour Cream with Chicken 11.50

FRIED MACARONI AND CHEESE 8.95

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

FRIED CALAMARI 9.95

Fried Light and Crisp Served with Garlic Dip and Cocktail Sauce

HOT SPINACH AND CHEESE DIP 10.95

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

TEX MEX EGGROLLS 9.95

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

SOUTHERN FRIED CHICKEN SLIDERS 9.50

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

BUFFALO BLASTS® 9.95

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

FIRE-ROASTED FRESH ARTICHOKE 9.95

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

SPICY AHI TEMPURA ROLL* 11.95

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

AHI CARPACCIO* 11.95

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

THAI LETTUCE WRAPS 12.95

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 4.95 / 6.95

appetizers

All of Our Appetizers are Perfect for Sharing

GUACAMOLE MADE-TO-ORDER 9.95

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

SWEET CORN TAMALE CAKES 9.95

Topped with Sour Cream, Salsa, Avocado and Salsa Verde

FACTORY NACHOS 9.50

Crisp Tortilla Chips Covered with Melted Cheeses, Guacamole, Sour Cream, Jalapeños and Salsa with Spicy Chicken 11.50

CRISPY TAQUITOS 8.95

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

CRISPY CRAB WONTONS 9.95

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

FIRECRACKER SALMON* 11.50

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

BUFFALO WINGS 9.95

Fried Wings Covered in Hot Sauce and Served with Blue Cheese Dressing and Celery Sticks Buffalo Chicken Strips 8.95

VIETNAMESE SHRIMP SUMMER ROLLS 9.95

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

POPCORN SHRIMP 10.95

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

CRABCAKES 12.50

Served with Mustard and Tartar Sauce

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

TOSSED GREEN SALAD 6.95

Choice of Dressing

CAESAR SALAD 8.95

The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing with Chicken 11.95

BOSTON HOUSE SALAD 8.95

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

B.L.T. SALAD 8.95

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

FRENCH COUNTRY SALAD 8.95

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

FRESH VEGETABLE SALAD 9.50

Asparagus, Green Beans, Tomato, Cucumber, Roasted Beets, Apple, Edamame, Radicchio, Romaine and White Cheddar All Chopped with Pomegranate Vinaigrette with Chicken 12.50

FACTORY CHOPPED SALAD 9.95

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

specialties

P I Z Z A

CHEESE PIZZA 10.95	PEPPERONI PIZZA 11.95
TOMATO, BASIL AND CHEESE 11.95 <i>Fresh Tomato, Mozzarella, Fontina and Parmesan</i>	B.B.Q. CHICKEN PIZZA 11.95 <i>Smoked Gouda, Red Onion and Cilantro</i>
WHITE PIZZA 11.95 <i>Mozzarella, Fontina, Parmesan and Ricotta Cheeses with Spinach and Garlic</i>	HAWAIIAN PIZZA 11.95 <i>Canadian Bacon, Ham, Fresh Pineapple, Red Onion, Tomato and Mozzarella</i>
ROASTED VEGETABLES AND GOAT CHEESE PIZZA 12.50 <i>Roasted Eggplant, Red and Yellow Peppers, Grilled Onion, Artichokes, Kalamata Olives, Tomato and Mozzarella</i>	
SPICY MEAT PIZZA 12.95 <i>Italian Sausage, Prosciutto, Pepperoni, Spicy Salami, Caramelized Onions and Tomato</i>	
FOUR SEASONS PIZZA 12.95 <i>A Pizza with Four Sections Artichoke and Roasted Tomato, Prosciutto, Wild Mushroom, Fresh Mozzarella and Tomato</i>	
THE EVERYTHING PIZZA 12.95 <i>Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato. Kalamata Olives on Request</i>	

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

Served Until 5:00 p.m.

RENEE'S SPECIAL 10.50 <i>One-Half of a Fresh Turkey Sandwich or Chicken-Almond Salad Sandwich, a Cup of Our Soup and a Small Green Salad with a Small Caesar Salad 1.00 extra</i>	LUNCH SALADS 9.95 <i>Choose from Our Selection of Lunch Sized Salads: Cobb, Chinese Chicken, Luau, Santa Fe or Barbeque Ranch Chicken Salad</i>
LUNCH CHICKEN SPECIALS 10.95 <i>Your Choice of: Crusted Chicken Romano, Chicken Piccata or Orange Chicken</i>	LUNCH SOUP AND SALAD 8.95 <i>A Cup of Soup, Small Green Salad, Sourdough Bread and Butter</i>
LUNCH PIZZA AND SALAD 11.50 <i>A Smaller Version of Our Pizzas with a Small Green Salad with a Small Caesar Salad 1.00 extra</i>	
LUNCH PASTA 7.95 to 10.95 <i>A Smaller Portion of Some of Our Pastas. Choose from: Pasta Marinara, Fettuccini Alfredo, Pasta with Meat Sauce, Four Cheese, Pasta Carbonara, Evelyn's Favorite, Fettuccini with Chicken and Sun-Dried Tomatoes, Pasta Da Vinci, Louisiana Chicken, Spicy Chicken Chipotle or Thai Chicken Pasta</i>	
LUNCH FAVORITES 10.95 <i>A Smaller Portion of Some of Your Favorites. Your Choice of: Famous Factory Meatloaf, Shepherd's Pie or Fish & Chips</i>	
LUNCH SALMON 12.95 <i>Your Choice of: Herb Crusted Filet of Salmon*, Miso Salmon* or Simply Grilled Salmon*</i>	

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* 8.95 <i>Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>	FACTORY BURGER* 9.95 <i>Charbroiled with Cheddar Cheese, Tomato and Grilled Onions on Sourdough French or Wheat Loaf</i>
CLASSIC BURGER* 10.95 <i>A Gigantic Chop House Hamburger. Served with a Slice of Grilled Red Onion, Lettuce and Tomato</i>	KOBE BURGER* 12.95 <i>American Style Kobe Beef with Sauteed Mushrooms and Onions</i>
WILD MUSHROOM BURGER* 10.95 <i>Our Great Glamburger Challenge Winner! Lots of Sauteed Mushrooms, Onions and Mayo, Covered with Melted Swiss and Fontina Cheese</i>	SMOKEHOUSE B.B.Q. BURGER* 10.95 <i>Smoked Bacon and Melted Cheddar with Crispy Onion Rings and B.B.Q. Ranch Sauce</i>
GREEN CHILE CHEESEBURGER* 10.95 <i>Spicy Green Chiles, Melted Cheese and Onions with Tortilla Strips, Salsa and Chipotle Mayo</i>	MONTEREY CHEESEBURGER* 10.95 <i>Avocado, Melted Jack Cheese, Arugula and Red Onion with Honey-Mustard Mayo</i>
BLUE CHEESE B.L.T. BURGER* 10.95 <i>Crispy Bacon, Lettuce, Tomato, Onion and Mayonnaise with Lots of Blue Cheese</i>	MEMPHIS BURGER* 10.95 <i>Topped with Slow Roasted B.B.Q. Pork, Melted Cheddar, Cole Slaw, Pickles and Mayonnaise</i>
FARMHOUSE CHEESEBURGER* 10.95 <i>Topped with Grilled Smoked Pork Belly, Cheddar Cheese, Onions, Lettuce, Tomato, Mayo and a Fried Egg</i>	
AMERICANA CHEESEBURGER* 10.95 <i>American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato, Grilled Onions, Pickles and Secret Sauce</i>	
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SPICY CRISPY CHICKEN SANDWICH 10.95 <i>Crispy Chicken Breast Covered with Melted Cheese and Your Choice of Spicy Buffalo Sauce or Chipotle Mayo. Served on a Brioche Bun</i>	
B.B.Q. PULLED PORK SANDWICH 11.50 <i>Slow Roasted Pork Covered with Our B.B.Q. Sauce on a Brioche Bun. Served with Cole Slaw</i>	
THE INCREDIBLE GRILLED EGGPLANT SANDWICH 11.50 <i>Grilled Japanese Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella and Garlic Aioli on Our Toasted Bun</i>	
GRILLED PORTABELLA ON A BUN 11.95 <i>A Giant Fresh Portabella with Melted Cheese, Grilled Red Onion, Lettuce, Tomato and Spicy Mayonnaise</i>	
GRILLED TURKEY BURGER 11.95 <i>Combined with Fresh Mushrooms, Garlic and Spices. Served with Grilled Onions, Lettuce and Tomato</i>	

specialties

WHITE CHICKEN CHILI 11.95

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

FAMOUS FACTORY MEATLOAF 14.95

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

STUFFED CHICKEN TORTILLAS 13.95

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" 13.95

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

SHEPHERD'S PIE 13.95

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

BAJA CHICKEN TACOS 12.50

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

FISH TACOS 13.95

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

FACTORY BURRITO GRANDE 13.95

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

CRISPY SPICY BEEF 15.95

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

FISH & CHIPS 15.95

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

specialties

CHICKEN MADEIRA 16.95

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

CRUSTED CHICKEN ROMANO 15.95

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

ORANGE CHICKEN 16.50

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

CRISPY CHICKEN COSTOLETTA 16.50

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

CHICKEN PICCATA 16.50

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

SPICY CASHEW CHICKEN 16.50

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

LEMON-HERB ROASTED CHICKEN 16.50

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

WEIGHT MANAGEMENT GRILLED CHICKEN™ 15.50

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

GRILLED CHICKEN MEDALLIONS 15.95

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

TERIYAKI CHICKEN 15.95

Chicken Breast Charbroiled with Teriyaki Sauce, Served with Steamed Rice

CHICKEN AND BISCUITS 15.95

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

CHICKEN MARSALA AND MUSHROOMS 17.50

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

BANG-BANG CHICKEN AND SHRIMP 17.50

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

specialties

P A S T A S

LOUISIANA CHICKEN PASTA 15.95

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

PASTA DA VINCI 16.50

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

PASTA CARBONARA 13.95

Spaghettini with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken 16.95

FOUR CHEESE PASTA 13.50

Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil with Chicken 16.50

EVELYN'S FAVORITE PASTA 13.95

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

FETTUCCHINI ALFREDO 12.95

A Rich Parmesan Cream Sauce with Chicken 15.95

PASTA MARINARA 10.95

Spaghettini with Tomato Sauce and Fresh Basil

PASTA WITH MEAT SAUCE 13.95

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

FETTUCCHINI WITH CHICKEN AND SUN-DRIED TOMATOES 15.95

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

FARFALLE WITH CHICKEN AND ROASTED GARLIC 16.50

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

GARLIC NOODLES 12.95

Spaghettini, Fresh Asparagus, Shiitake Mushrooms, Oven-Roasted Tomatoes and Parmesan in a Delicious Garlic Sauce with Chicken 15.95 with Shrimp 16.95

SPICY CHICKEN CHIPOTLE PASTA 15.95

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

THAI CHICKEN PASTA 15.95

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

BISTRO SHRIMP PASTA 17.50

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

SHRIMP WITH ANGEL HAIR 16.95

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

CAJUN JAMBALAYA PASTA 16.95

Our most popular pasta dish! Shrimp and Chicken Sauteed 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. 7.95 to 14.50

specialties

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

SHRIMP SCAMPI 19.95

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

SHRIMP AND CHICKEN GUMBO 16.95

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 17.95

Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Served with Rice, Black Beans, Plantains and Cool Mango Salsa with Chicken 15.95 with Chicken and Shrimp 17.95

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

MAHI MAHI MEDITERRANEAN 19.95

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

FRESH GRILLED SALMON* 18.95

Served with Potato and Vegetable

FRESH GRILLED MAHI MAHI 19.95

Served with Potato and Vegetable

WASABI CRUSTED AHI TUNA* 21.95

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

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

Served with Mashed Potatoes

SHRIMP SCAMPI AND STEAK DIANE* 19.95

CHICKEN MADEIRA AND STEAK DIANE* 19.95

STEAK DIANE* AND HERB CRUSTED SALMON* 19.95

SHRIMP SCAMPI AND CHICKEN MADEIRA 19.95

HERB CRUSTED SALMON* AND SHRIMP SCAMPI 19.95

Or Any Combination of the Above

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SOLELY FOR YOUR CONVENIENCE, AN 18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE. TIPS ARE ALWAYS DISCRETIONARY. THANK YOU!

ALL SUBSTITUTIONS CHARGED A LA CARTE

NO CHECKS PLEASE
NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE

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

specialties

STEAKS* & CHOPS

CHARGRILLED COULOTTE STEAK* 17.95

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

GRILLED PORK CHOPS 18.95

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

STEAK DIANE* 19.95

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* 19.95

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

GRILLED RIB-EYE STEAK* 24.95

Served with French Fries and Onion Rings

PETITE FILET* 24.95

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

FILET MIGNON* 29.95

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

SIDE DISHES

French Fries 3.95

Green Beans 3.95

Sweet Potato Fries 5.95

Corn Succotash 4.95

Mashed Potatoes 4.95

Sauteed Spinach 4.95

Fresh Broccoli 3.95

Fresh Asparagus 6.50

Macaroni & Cheese 6.95

Sauteed Snow Peas & Vegetables 4.95

salads

CAESAR SALAD 11.95

The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing with Chicken 14.95

CHINESE CHICKEN SALAD 13.95

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

LUAU SALAD 13.95

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

BARBEQUE RANCH CHICKEN SALAD 13.95

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 13.95

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

COBB SALAD 13.95

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

Lunch-Sized Portions of the Above are Available until 5:00 P.M. 8.95 to 11.95

GRILLED CHICKEN TOSTADA SALAD 13.95

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

HERB-CRUSTED SALMON SALAD 15.95

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

SEARED TUNA TATAKI SALAD* 15.95

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

WEIGHT MANAGEMENT SALADS™

These salads are under 590 calories each

Weight Management ASIAN CHICKEN SALAD™ 13.95

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

Weight Management SPICY CHICKEN SALAD™ 13.95

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

Weight Management PEAR AND ENDIVE SALAD™ 13.95

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

sandwiches

All Served with French Fries or Green Salad

Sweet Potato Fries 1.00 extra

RENEE'S SPECIAL 10.50

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

CHICKEN SALAD SANDWICH 11.50

Housemade with Roasted Almonds, Lettuce,
Tomato and Mayonnaise.
Served on Grilled Brioche Bread

THE CLUB 12.95

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

GRILLED CHICKEN AND AVOCADO CLUB 12.95

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

THE NAVAJO 11.95

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

CUBAN SANDWICH 11.95

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

CHICKEN PARMESAN SANDWICH 11.95

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

BLACKENED CHICKEN SANDWICH 11.95

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

CALIFORNIA CHEESESTEAK 11.95

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

GRILLED SHRIMP & BACON CLUB 13.95

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

CRABCAKE SANDWICH 14.50

With Lettuce, Tomato and Tartar Sauce on Our Brioche Bun

GRILLED CHEESE 7.95

Served on Egg Bread with Your Choice of Cheese

cheesecakes

ORIGINAL

The One that Started it All!

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

FRESH STRAWBERRY

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

REESE'S® PEANUT BUTTER CHOCOLATE CAKE CHEESECAKE™

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

30th ANNIVERSARY CHOCOLATE CAKE CHEESECAKE

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

WHITE CHOCOLATE RASPBERRY TRUFFLE®

Creamy Cheesecake Swirled with White Chocolate and Raspberry

ULTIMATE RED VELVET CAKE CHEESECAKE™

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

GODIVA® CHOCOLATE CHEESECAKE

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

FRESH BANANA CREAM CHEESECAKE

Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Bananas

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE

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

WHITE CHOCOLATE CARAMEL MACADAMIA NUT CHEESECAKE

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

LEMON RASPBERRY CREAM CHEESECAKE

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

DULCE DE LECHE CARAMEL CHEESECAKE

Caramel Cheesecake Topped with Caramel Mousse on a Vanilla Crust

CHOCOLATE COCONUT CREAM CHEESECAKE

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

TIRAMISU CHEESECAKE

Our Wonderful Cheesecake and Tiramisu Combined into one Amazing Dessert!

CHOCOLATE MOUSSE CHEESECAKE

Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse

VANILLA BEAN CHEESECAKE

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

CHOCOLATE TUXEDO CREAM™ CHEESECAKE

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

KAHLUA® COCOA COFFEE CHEESECAKE

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

PINEAPPLE UPSIDE-DOWN CHEESECAKE

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

CHOCOLATE RASPBERRY TRUFFLE®

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

DUTCH APPLE CARAMEL STREUSEL

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

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE

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

cheesecakes and desserts

WILD BLUEBERRY WHITE CHOCOLATE CHEESECAKE™
Original Cheesecake Swirled with Wild Blueberries. Topped with White Chocolate Mousse

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

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

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

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

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

SNICKERS® BAR CHUNKS AND CHEESECAKE
Snickers Bar Baked right into Our Creamy Cheesecake and Topped with Fudge and Caramel

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

OREO® CHEESECAKE
Lots of Oreos Baked into Our Creamy Cheesecake

CHERRY CHEESECAKE
A Classic! The Original Topped with Cherry Preserves

PUMPKIN & PUMPKIN PECAN
World Famous! Available From Mid-October
Cheesecake from 6.75 to 7.95
A La Mode 1.50 Extra with Hot Fudge 1.50 Extra

SPECIALTY DESSERTS

LINDA'S FUDGE CAKE 6.95
Layers of Rich Chocolate Cake and Fudge Frosting

BLACK-OUT CAKE 6.95
Our Deepest, Richest Chocolate Cake with Chocolate Chips, Finished with Almonds

CARROT CAKE 6.95
Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing

WARM APPLE CRISP 6.95
Our Delicious Crispy Nutty Topping and Vanilla Ice Cream

CHOCOLATE TOWER TRUFFLE CAKE™ 7.50
Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse

LEMONCELLO CREAM TORTE™ 6.95
Layers of Vanilla Cake and Lemon Mascarpone Cream Topped with Streusel and Served with Strawberries and Whipped Cream

TIRAMISU 6.95
Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Marsala and Coffee Liqueur. Topped with Whipped Cream and Ground Chocolate

FRESH STRAWBERRY SHORTCAKE 6.95
Our Own Shortcake Topped with Vanilla Ice Cream, Fresh Strawberries and Whipped Cream

CHRIS' OUTRAGEOUS CHOCOLATE CAKE™ 7.50
A Cheesecake Factory Original - Layers of Moist Chocolate Cake, Chewy Brownie, Toasted Coconut-Pecan Frosting and Creamy Chocolate Chip Coconut Cheesecake

BOWL OF FRESH STRAWBERRIES 6.50

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desserts & beverages

ICE CREAM DELIGHTS

Our Vanilla Ice Cream is made exclusively for The Cheesecake Factory by Dreyers Ice Cream

HOT FUDGE SUNDAE 6.50
The Best Hot Fudge Anywhere. Topped with Whipped Cream and Almonds

GODIVA® CHOCOLATE BROWNIE SUNDAE 7.95
Our own Fabulous Godiva Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds

BOWL OF ICE CREAM 4.95

HOT DRINKS & ESPRESSO

CAFE LATTE 4.50 **CAFE MOCHA 4.95**
Double Espresso, Extra Steamed Milk *Espresso, Chocolate, Steamed Milk, Whipped Cream*

CAPPUCCINO 4.50 **DOUBLE ESPRESSO 3.00**
Double Espresso and Foamy Steamed Milk

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

HOT CARAMEL APPLE CIDER 3.95 **FACTORY HOT CHOCOLATE 3.95**

ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE 5.95 **TROPICAL SMOOTHIE 5.95**
Strawberries, Orange and Pineapple Juices, Coconut and Banana All Blended with Ice *Mango, Passion Fruit, Pineapple and Coconut All Blended with Ice*

PEACH SMOOTHIE 5.95 **FROZEN ICED MANGO 5.95**
Crushed Peaches and Juice All Blended with Ice and Swirled with Raspberry *Mango, Tropical Juices and a Hint of Coconut Blended with Ice and Swirled with Raspberry Puree*

FROZEN ICED BERRY 5.95
Blackberries, Blueberries, Agave and Fruit Juices All Blended with Ice

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CERTIFIED ORGANIC COFFEE 2.95
Our Blend of Artisan Batch Roasted Organic Fair Trade Shade-Grown Coffee

CERTIFIED ORGANIC BLACK AND HERB TEAS 2.95

BLACK, GREEN OR TROPICAL ICED TEAS 2.95

FIJI NATURAL ARTESIAN WATER 3.95 **FRESH ORANGE JUICE 3.95**

SAN PELLEGRINO WATER 3.95 **FRESH LEMONADE 3.95**

SOFT DRINKS 2.95 **STRAWBERRY LEMONADE 4.50**
As always, refills are complimentary

RASPBERRY LEMONADE 4.50

COLD APPLE CIDER 3.50

