welcome!

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

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

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

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

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

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

OURSERVICES
Hours
Open 7 Days
Lunch · Dinner · Late Night Supper · Dessert & Coffee · Sunday Brunch

Take Out and Curbside To-Go Service
Our entire menu and all of our baked goods are available for Take Out. Most of our restaurants will deliver your order right to your car. Please ask our cashier for details.

Catering
Packaged perfectly for your party, office or home.

Online
Our Cheesecakes and Gift Cards can be shipped nationwide. Shop online at: www.thecheesecakefactory.com

OUR FINE PRINT
Braille and Large Print menus are available at the Front Desk.
Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.

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

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

The Cheesecake Factory® is a registered trademark of The Cheesecake Factory Assets Co., LLC.
**SPECIALTY**

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

**PIña COLADA**
Cruzan Pineapple Rum with Pineapple and Coconut

**MALIBU COLADA**
Our Deluxe Piña Colada with Myers’s, Bacardi 151, Mount Gay and Malibu Rums

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

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

**FLYING GORILLA™**
Fresh Banana, Chocolate, Ice Cream Crème de Cacao and Banana Liqueur

**DRINKS**

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

**MOSQUITO BITE**
Skyy Vodka, Licor 43, Pineapple Rum, Mint and Lime over Ice

**J.W.’S PINK LEMONADE™**
Skyy Citrus Vodka, Raspberry Liqueur and Fresh Lemonade

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

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

**STRAWBERRY CREAMSICLE®**
Crushed Strawberries, Ice Cream, Vodka and Disaronno Amaretto

**MARTINS**

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

**SOUR APPLE MARTINI**
Skyy Vodka, Sour Apple Pucker, Midori, Lemon and Lime

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

**BIKINI MARTINI™**
Malibu and Cruzan Pineapple Rums with Pineapple Juice. Delicious!

**ASIAN PEAR MARTINI**
Absolut Vanilia Vodka, Pear, Sake and Passion Fruit

**RED RASPBERRY MARTINI**
Stoli Raspberry Vodka, Raspberry Liqueur and Fresh Raspberry

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

**STRAWBERRY MARTINI**
We Infuse Fresh Strawberries with Pearl Vodka. Hand crafted Per Order

**THE WELL-MANNENRED DIRTY MARTINI**
Our Version of a “Dirty Martini” with Ketel One Vodka and Blue Cheese Stuffed Olives

**CLASSES**

**PATRÓN “EL DIABLO”**
Patrón Silver Tequila, Cointreau, Pomegranate and Grapefruit Juices

**THE RITZ**
Courvoisier, Champagne, Cointreau and Pomegranate Juice Shaken, Chilled and Served Up

**GIN RICKEY**
A Combination of Tanqueray Gin, Lime, Sugar and Crushed Ice

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

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

**JACK DANIEL’S WHISKEY SOUR**
Jack Daniel’s Tennessee Whiskey, Sweet and Sour and Orange - Hand Shaken over Ice

*CREAMSICLE® is a registered trademark, used under license*
cocktails

M A R G A R I T A S

MARGARITA
Our Classic Margarita with Gold Tequila, Triple Sec and Lime Juice. Also Delicious with Strawberry

POMEGRANATE MARGARITA
Gold Tequila, Triple Sec, Pomegranate and Lime Juice Delicious On the Rocks or Frozen

MARGARITA DEL REY
Our Cadillac Margarita with Sauza Gold Tequila, Triple Sec, Lime Juice and a Float of Grand Marnier Served Blended or On the Rocks

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

MANGO • RITA
Ice-Blended with Velvety Smooth Mango

M O J I T O S

MOJITO
Our Classic, with Cruzan Citrus Rum
On the Rocks – A Cuban Favorite!

POMEGRANATE MOJITO
Mount Gay and Bacardi Superior with Pomegranate
Finished with a Float of 10 Cane Rum

PINEAPPLE MOJITO
Bacardi Superior, Cruzan Single Barrel Estate Rum and Fresh Pineapple

PASSION FRUIT MOJITO
Captain Morgan’s, Passion Fruit and Cruzan Single Barrel Estate Rum

B E E R S

STELLA ARTOIS
HEINEKEN
HEINEKEN LIGHT
AMSTEL LIGHT
CORONA
CORONA LIGHT
KIRIN Ichiban
NEWCASTLE BROWN ALE

BECK’S NON-ALCOHOLIC

GUINNESS DRAUGHT
SAMUEL ADAMS BOSTON LAGER
SIERRA NEVADA PALE ALE
BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA

Additional Local, Craft and Microbrewed Beers Available by Location

C O G N A C , P O R T a n d S H E R R Y

COURVOISIER VS
HENNESSY VS
REMY MARTIN VSOP
HENNESSY XO

FONSECA BIN # 27
SANDEMAN TAWNY 20 year
DRY SACK
HARVEY’S BRISTOL CREAM
wines

CHARDONNAY
THE CHEESECAKE FACTORY by Robert Mondavi, California
CHATEAU STE. MICHELLE, Columbia Valley
KENDALL-JACKSON, Vintner’s Reserve, California
SONOMA-CUTRER, Russian River Ranches, Sonoma

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

CABERNET SAUVIGNON
THE CHEESECAKE FACTORY by Robert Mondavi, California
COLUMBIA CREST, Grand Estates, Columbia Valley
FRANCIS COPPOLA, Diamond Collection, Claret, California
ST. FRANCIS, Sonoma County

MERLOT
THE CHEESECAKE FACTORY by Robert Mondavi, California
BERINGER, Founders’ Estate, California
CLOS DU BOIS, North Coast

OTHER REDS
CHIANTI - RUFFINO, Italy
ZINFANDEL - RAVENSWOOD, Vintner’s Blend, California
SHIRAZ - ROSEMOUNT ESTATE, Diamond Label, Australia
PINOT NOIR - MARK WEST, California

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

Wine List May Vary By Location
<table>
<thead>
<tr>
<th>Small Plates &amp; Snacks</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARUGULA SALAD</strong></td>
</tr>
<tr>
<td>Marcona Almonds, Golden Raisins, Parmesan, Lemon and Olive Oil</td>
</tr>
<tr>
<td><strong>GREEK SALAD</strong></td>
</tr>
<tr>
<td>Feta Cheese, Tomato, Cucumber, Kalamata Olives and Red Onion</td>
</tr>
<tr>
<td><strong>BEETS WITH GOAT CHEESE</strong></td>
</tr>
<tr>
<td>Fresh Beets, Apples, Baby Arugula and Pecans</td>
</tr>
<tr>
<td><strong>ASPARAGUS SALAD</strong></td>
</tr>
<tr>
<td>Tomato, Arugula, Lemon Zest and Vinaigrette</td>
</tr>
<tr>
<td><strong>STUFFED MUSHROOMS</strong></td>
</tr>
<tr>
<td>Cheese, Garlic, Herbs and a Wine Sauce</td>
</tr>
<tr>
<td><strong>SWEET CORN FRITTERS</strong></td>
</tr>
<tr>
<td>Fresh Corn in a Light Crispy Batter</td>
</tr>
<tr>
<td><strong>FRIED ZUCCHINI</strong></td>
</tr>
<tr>
<td>Lightly Breaded and Served with Ranch Dressing</td>
</tr>
<tr>
<td><strong>STUFFED GARLIC ROLLS</strong></td>
</tr>
<tr>
<td>Filled with Fontina Cheese. Covered with Garlic Oil and Parmesan. Marinara Sauce</td>
</tr>
<tr>
<td><strong>HAND BATTERED ONION RINGS</strong></td>
</tr>
<tr>
<td>Served with Ranch Dressing</td>
</tr>
<tr>
<td><strong>CRISPY ARTICHOKE HEARTS</strong></td>
</tr>
<tr>
<td>Served with Lemon-Garlic Aioli</td>
</tr>
<tr>
<td><strong>CRISPY STUFFED OLIVES</strong></td>
</tr>
<tr>
<td>Stuffed with Sausage and Cheese. Red Pepper Aioli</td>
</tr>
<tr>
<td><strong>MINI CORN DOGS</strong></td>
</tr>
<tr>
<td>Four All Beef Mini Hot Dogs</td>
</tr>
<tr>
<td><strong>CRISPY FRIED CHEESE</strong></td>
</tr>
<tr>
<td>Mozzarella and Fontina Cheeses with Marinara Sauce</td>
</tr>
<tr>
<td><strong>ROASTED STUFFED DATES</strong></td>
</tr>
<tr>
<td>Filled with Parmesan Cheese and Wrapped with Smoked Bacon</td>
</tr>
<tr>
<td><strong>AHI TARTARE</strong></td>
</tr>
<tr>
<td>Raw Tuna with Avocado and Soy-Ginger Sesame Sauce</td>
</tr>
<tr>
<td><strong>SHRIMP SCAMPI CROSTINI</strong></td>
</tr>
<tr>
<td>White Wine, Tomatoes, Garlic and Lemon-Butter Sauce</td>
</tr>
<tr>
<td><strong>FRESH BAKED PIZZETTES</strong></td>
</tr>
<tr>
<td><strong>MARGHERITA</strong></td>
</tr>
<tr>
<td>Fresh Mozzarella, Tomato Sauce and Basil</td>
</tr>
<tr>
<td><strong>WILD MUSHROOM</strong></td>
</tr>
<tr>
<td>Garlic, Shallots and Fresh Herbs</td>
</tr>
<tr>
<td><strong>SAUSAGE AND RICOTTA</strong></td>
</tr>
<tr>
<td>Fontina, Parmesan and Romano Cheeses, Garlic Crumbs and Herbs</td>
</tr>
</tbody>
</table>
appetizers

All of Our Appetizers are Perfect for Sharing

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

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

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

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

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

FRIED CALAMARI
Served with Garlic Dip and Cocktail Sauce

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

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

SOUTHERN FRIED CHICKEN SLIDERS
Crumb Fried Chicken Breast on Mini-Buns Served with Lettuce, Tomato and Pickles

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

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

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

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

THAI LETTUCE WRAPS
Create Your Own Thai Lettuce Rolls! Satay Chicken Strips, Carrots, Bean Sprouts, Coconut Curry Noodles and Lettuce Leaves with Three Delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Tamarind-Cashew

FACTORY APPETIZER FAVORITES
Serves Four or More! A Combination of Our Favorite Appetizers including: Avocado Eggrolls, Spinach and Cheese Dip, Pot Stickers, Shrimp Summer Rolls, Quesadilla, Corn Cakes, Buffalo Blasts® and Calamari

SOUP OF THE DAY
appetizers

All of Our Appetizers are Perfect for Sharing

GUACAMOLE MADE-TO-ORDER
Ripe Avocado, Onion, Tomato, Chiles, Cilantro and Fresh Lime.
Served with Tortilla Chips, Salsa and Sour Cream

SWEET CORN TAMALE CAKES
Topped with Sour Cream, Salsa, Avocado and Salsa Verde

FACTORY NACHOS
Crisp Tortilla Chips Covered with Melted Cheeses, Guacamole, Sour Cream and Salsa with Spicy Chicken extra

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

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

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

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

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

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

CRABCAKES
Served with Mustard and Tartar Sauce

EDAMAME
A Bowl of Soy Beans Steamed in their Pods

APO TIZER SALADS

TOSSED GREEN SALAD
Choice of Dressing

SMALL SALAD
With any Entree, Burger or Sandwich

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

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

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

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

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

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

ENDIVE, PECAN & BLUE CHEESE
Belgian Endive, Radicchio, Arugula, Glazed Pecans and Blue Cheese in Our Vinaigrette
specialties

PIZZA

CHEESE PIZZA
Tomato, Basil and Cheese
Fresh Tomato, Mozzarella, Fontina and Parmesan

WHITE PIZZA
Mozzarella, Fontina, Parmesan and Ricotta
Cheeses with Spinach and Garlic

SAUSAGE AND ROASTED PEPPERS PIZZA
Sausage, Roasted Peppers, Tomatoes, Garlic and Fresh Herbs

ROASTED VEGETABLES AND GOAT CHEESE PIZZA
Roasted Eggplant, Red and Yellow Peppers, Grilled Onion, Artichokes, Kalamata Olives, Tomato and Mozzarella

CHICKEN AND MUSHROOM
Grilled Onions, Roasted Garlic, Mozzarella and Parmesan

SPICY MEAT PIZZA
Italian Sausage, Prosciutto, Pepperoni, Spicy Salami, Caramelized Onions and Tomato

FOUR SEASONS PIZZA
A Pizza with Four Sections
Artichoke and Roasted Tomato, Prosciutto, Wild Mushroom, Fresh Mozzarella and Tomato

THE EVERYTHING PIZZA
Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato
Kalamata Olives on Request

LUNCH SPECIALS
Served Until 5:00 p.m.

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

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

LUNCH PIZZA AND SALAD
A Smaller Version of Our Pizzas with a Small Green Salad
Also Available with a Small Caesar Salad

LUNCH SALADS
Choose from Our Selection of Lunch Sized Salads: Caesar, Cobb, Chinese Chicken, Luca, Santa Fe or Barbeque Ranch Chicken Salad

LUNCH SOUP AND SALAD
A Cap of Soup, House Green Salad, Sourdough Bread and Butter

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

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

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

We use the Finest U.S.D.A. Kobe or Premium Certified Angus Beef* for all of Our Burgers
All Served with French Fries or Green Salad

OLD FASHIONED HAMBURGER*
Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise

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

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

KOBE BURGER*
American Kobe Beef with Sauteed Mushrooms and Onions on a Toasted Brioche Bun

DOUBLE B.B.Q. BACON CHEESEBURGER*
A Double-Decker with Barbeque Ranch Sauce and Crispy Onions

RANCH HOUSE BURGER*
Pieces of Steak, Sauteed Mushrooms and Onions, Crisp Bacon and Cheddar Cheese on Top of Our Classic Burger

TONS OF FUN BURGER*
Double Patties, Double Cheese, Triple Sesame-Seed Bun with Lettuce, Tomato, Red Onion, Pickles and Secret Sauce

SPICY CRISPY CHICKEN SANDWICH
Crispy Coated Chicken Breast Covered with Melted Cheese and Either Spicy Buffalo or Chipotle Mayo. Served on a Brioche Bun

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

THE INCREDIBLE GRILLED EGGPLANT SANDWICH
Grilled Japanese Eggplant, Roasted Red Peppers, Red Onion, Melted Mozzarella and Garlic Aioli on Our Toasted Bun

GRILLED PORTABELLA ON A BUN
A Giant Portabella Mushroom Served on a Bun with Lettuce, Tomato, Grilled Red Onion, Melted Cheese and Spicy Mayonnaise

GRILLED TURKEY BURGER
Combined with Fresh Mushrooms, Garlic and Spices. Served with Grilled Onions, Lettuce and Tomato
specialties

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

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

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

CAJUN CHICKEN “LITTLES”
Boneless Breast of Chicken Pieces, Spiced, Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Corn Succotash

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

BAJA CHICKEN TACOS
Three Soft Corn Tortillas Filled with Spicy Chicken, Onions, Cheese, Avocado Cream, Tomato and Cilantro. Served with Black Beans, Rice and Guacamole

FRESH FISH TACOS
Three Soft Corn Tortillas Filled with Fresh Grilled Fish, Spicy Avocado Cream, Onions, Cheese, Tomato and Cilantro. Served with Black Beans, Rice and Guacamole

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

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

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

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

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

WEIGHT MANAGEMENT GRILLED CHICKEN™
Lightly Pounded Chicken Breast Charbroiled and Topped with a Tomato and Arugula Salad.
Garnished with Steamed White Rice and Asparagus. Under 590 Calories

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

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

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

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

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

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

TERIYAKI CHICKEN
Chicken Breast Charbroiled with Teriyaki Sauce, Served with Steamed Rice

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

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

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

PASTAS

FETTUCCINI WITH CHICKEN AND SUN-DRIED TOMATOES
In a Sun-Dried Tomato Sauce with Garlic, Cream and Parmesan Cheese

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

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

EVELYN’S FAVORITE PASTA
Penne Tossed with Broccoli, Oven-Dried Tomato, Roasted Eggplant, Peppers, Artichoke, Kalamata Olives, Garlic, Pine Nuts and Parmesan

FOUR CHEESE PASTA
Mozzarella, Ricotta, Romano, Parmesan, Marinara Sauce and Fresh Basil Also Available with Chicken

PASTA CARBONARA
Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce Also Available with Chicken

FETTUCCINI ALFREDO
A Rich Parmesan Cream Sauce Also Available with Chicken

PASTA MARINARA
Spaghetti with Tomato Sauce and Fresh Basil

PASTA WITH MEAT SAUCE
A Rich Meat Sauce Slowly Simmered with Garlic and Herbs

GARLIC NOODLES
Spaghetti, Fresh Asparagus, Shiitake Mushrooms, Oven-Roasted Tomatoes and Parmesan in a Delicious Garlic Sauce Also Available with Chicken Also Available with Shrimp

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

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

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

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

SHRIMP WITH ANGEL HAIR
Large Shrimp Sauteed with Herbs, Lemon and Garlic Combined with Angel Hair Pasta, Tomato and Fresh Basil

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

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

**FISH & SEAFOOD**

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

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

**JAMAICAN BLACK PEPPER SHRIMP**
Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce. Also Available with Chicken

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

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

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

**FRESH GRILLED SALMON***
Served with Potato and Vegetable

**FRESH GRILLED MAHI MAHI***
Served with Potato and Vegetable

**WASABI CRUSTED AHI TUNA***
Fresh Rare Ahi Topped with a Spicy Wasabi Crust. Served with Julienne Vegetables, Miso Sauce and Rice

**FACTORY COMBINATIONS**
Served with Mashed Potatoes

**SHRIMP SCAMPI AND STEAK DIANE**

**CHICKEN MADEIRA AND STEAK DIANE**

**STEAK DIANE AND HERB CRUSTED SALMON***

**SHRIMP SCAMPI AND CHICKEN MADEIRA**

**HERB CRUSTED SALMON*** AND **SHRIMP SCAMPI**
Or Any Combination of the Above

* * *

FOR YOUR CONVENIENCE, AN 18% GRATUITY IS ADDED TO ALL PARTIES OF 7 OR MORE. TIPS ARE 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*

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

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

CHARBROILED FLAT IRON STEAK
Flavorful Flat Iron Steak, Topped with Steak Butter. Served with French Fries and Crispy Onion Strings

CARNE ASADA SKIRT STEAK
Char-grilled with Ranchero Sauce, Beans, Rice, Guacamole, Salsa and Warm Tortillas

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

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

GRILLED RIB-EYE STEAK
Served with French Fries and Onion Strings.
Also Available Cajun Style - Marinated for 36 Hours in Spices and Herbs

PETITE FILET
A Smaller Version of Our Filet Mignon. Served with French Fries and Onion Strings

FILET MIGNON
Our Most Tender Steak. Served with French Fries and Onion Strings

SIDE DISHES
French Fries
Mashed Potatoes
Fresh Broccoli
Green Beans
Sauteed Snow Peas & Vegetables
Corn Succotash
Sauteed Spinach
Fresh Asparagus
Macaroni & Cheese
salads

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

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

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

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

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

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

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

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

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

SEARED TUNA TATAKI SALAD*
Pacific Albacore Tuna Lightly Seared and Served Rare with Avocado, Tomato and Mixed Greens Tossed with Wasabi Vinaigrette

WEIGHT MANAGEMENT SALADS™
These salads are under 590 calories each

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

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

Weight Management PEAR AND ENDIVE SALAD™
Grilled Chicken, Endive, Radicchio, Arugula, Butter Lettuce, Roasted Pear, Blue Cheese, Candied Pecans and Tomato Served with a Low-Cal Vinaigrette
sandwiches

All Served with French Fries or Green Salad

RENEE’S SPECIAL
One-Half of a Fresh Turkey or Chicken Salad Sandwich, a Cup of Our Soup and a Small Green Salad
Also Available with a Small Caesar Salad
Also Available with French Fries

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

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

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

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

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

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

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

CALIFORNIA CHEESE STEAK
Thinly Sliced Grilled Steak Covered with Sauteed Mushrooms, Onions, Peppers and Cheese on Our Toasted Sourdough Loaf

GRILLED SHRIMP & BACON CLUB
Charbroiled Shrimp, Bacon, Lettuce and Tomato with Our Special Dressing

CRABCAKE SANDWICH
With Lettuce, Tomato and Tartar Sauce on Our Brioche Bun

GRILLED CHEESE
Served on Egg Bread with Your Choice of Cheese
eggs & omelettes®
Served All Day

FARM FRESH EGGS
Two Farm Fresh Grade A Eggs Served with Potatoes or Tomatoes, Toast, Bagel or English Muffin with ‘Old Smokehouse’ Bacon or Grilled Ham

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

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

Joe’s Special
Scrambled Eggs Combined with Sauteed Ground Beef, Fresh Spinach, Mushrooms and Onions

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

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

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

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

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

Sunday Brunch
Served Until 2:00 p.m. Our Entire Menu Is Also Available

Giant Belgian Waffle
with Strawberries, Pecans and Chantilly Cream

Eggs Benedict®
with Ham and Hollandaise

French Toast
Our Thick Brioche Bread Grilled Golden Brown with Bacon or Grilled Ham

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

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

Crab Hash5
A Delicious Blend of Sauteed Crab, Red, Yellow and Green Peppers, Onions and Potatoes. Topped with Poached Eggs and Hollandaise Sauce

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

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

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

Kid’s Brunch
A Small Order of French Toast, Bacon and Strawberries
cheesecakes

**ORIGINAL**
The One that Started it All!
Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping

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

**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

**STEFANIE’S ULTIMATE RED VELVET CAKE CHEESECAKE™**
Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate

**GODIVA® CHOCOLATE CHEESECAKE**
Layers of Flourless Godiva Chocolate Cake, 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 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**
Layers of Creamy Vanilla Bean Cheesecake, Vanilla Mousse and Whipped Cream

**CHOCOLATE TUXEDO CREAM® CHEESECAKE**
Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate

**CHOCOLATE RASPBERRY TRUFFLE®**
Layers of Chocolate Cake, Chocolate-Raspberry Swirl Cheesecake, Chocolate Mousse and Chocolate Ganache

**KAHLUA® COCOA COFFEE CHEESECAKE**
Layers of Rich Brownie, Kahlua Cheesecake, Creamy Chocolate Mousse and Chocolate Ganache

**CHOCOLATE OREO® MUDSLIDE CHEESECAKE**
Chocolate Oreos Baked in Our Creamy Chocolate Cheesecake with a Chocolate-Almond Brownie Crust

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

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

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

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

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

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

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

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

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

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

OREO® CHEESECAKE
Lots of Oreos Baked into Our Creamy Cheesecake

CHERRY CHEESECAKE
A Classic! The Original Topped with Cherry Preserves

PUMPKIN & PUMPKIN PECAN
World Famous! Available From Mid-October

SPECIALTY DESSERTS

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

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

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

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

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

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

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

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

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

DISH OF FRESH STRAWBERRIES

desserts & beverages

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

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

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

FACTORY MUD PIE
Our Unbelievably Rich Chocolate Cake with Vanilla and Coffee Ice Creams, Hot Fudge, Whipped Cream and Nuts

DISH OF ICE CREAM

HOT DRINKS & ESPRESSO

CAFE LATTE
Double Espresso, Extra Steamed Milk

ICED CAFE LATTE
CAPPUCCINO
Double Espresso and Foamy Steamed Milk

WHITE CHOCOLATE RASPBERRY LATTE
Double Espresso, Ghirardelli® White Chocolate, French Raspberry Syrup and Steamed Milk

HONEY VANILLA LATTE
Double Espresso, Honey, Vanilla and Steamed Milk

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

HOT CARAMEL APPLE CIDER

FACTORY HOT CHOCOLATE

ICE & FROZEN DRINKS

BLACK, GREEN OR TROPICAL ICED TEAS

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

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

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

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

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

CERTIFIED ORGANIC BLACK AND HERB TEAS

FIJI NATURAL ARTESIAN WATER
SAN PELLEGRINO WATER

FRESH ORANGE JUICE
FRESH LEMONADE

STRAWBERRY LEMONADE
RASPBERRY LEMONADE
COLD APPLE CIDER

As always, refills are complimentary