

welcome!

O U R S T O R Y

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.

O U R P R O M I S E

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 will always do our best to accommodate special requests to ensure we prepare your meal just the way you like it.

O U R S E R V I C E S

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

O U R F I N E P R I N T

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

cocktails

SPECIALTY DRINKS

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
Creme de Cacao and Banana Liqueur*

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*

MARTINI S

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. Handcrafted Per Order*

THE WELL-MANNERED DIRTY MARTINI

Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives

CLASSICS

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

Handcrafted with Fresh Mint and Lime

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

GUINNESS DRAUGHT

SAMUEL ADAMS BOSTON LAGER

SIERRA NEVADA PALE ALE

BUDWEISER

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

BECK'S NON-ALCOHOLIC

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

C H A R D O N N A Y

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

O T H E R W H I T E S

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

C A B E R N E T S A U V I G N O N

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

M E R L O T

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

O T H E R R E D S

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

C H A M P A G N E & S P A R K L I N G W I N E

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

small plates & snacks

ARUGULA SALAD

*Marcona Almonds, Golden Raisins,
Parmesan, Lemon and Olive Oil*

GREEK SALAD

*Feta Cheese, Tomato, Cucumber,
Kalamata Olives and Red Onion*

BEETS WITH GOAT CHEESE

*Fresh Beets, Apples, Baby
Arugula and Pecans*

ASPARAGUS SALAD

*Tomato, Arugula, Lemon Zest
and Vinaigrette*

STUFFED MUSHROOMS

Cheese, Garlic, Herbs and a Wine Sauce

SWEET CORN FRITTERS

Fresh Corn in a Light Crispy Batter

FRIED ZUCCHINI

*Lightly Breaded and Served
with Ranch Dressing*

STUFFED GARLIC ROLLS

*Filled with Fontina Cheese. Covered with
Garlic Oil and Parmesan. Marinara Sauce*

HAND BATTERED ONION RINGS

Served with Ranch Dressing

CRISPY ARTICHOKE HEARTS

Served with Lemon-Garlic Aioli

CRISPY STUFFED OLIVES

Stuffed with Sausage and Cheese. Red Pepper Aioli

MINI CORN DOGS

Four All Beef Mini Hot Dogs

CRISPY FRIED CHEESE

*Mozzarella and Fontina Cheeses
with Marinara Sauce*

ROASTED STUFFED DATES

*Filled with Parmesan Cheese and
Wrapped with Smoked Bacon*

AHI TARTARE*

*Raw Tuna with Avocado and
Soy-Ginger Sesame Sauce*

SHRIMP SCAMPI CROSTINI

*White Wine, Tomatoes, Garlic
and Lemon-Butter Sauce*

FRESH BAKED PIZZETTES

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

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

Crispy 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

AHI 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

FIRECRACKER SALMON*

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

POPCORN 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

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

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

FACTORY CHOPPED SALAD

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

CAESAR SALAD

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

ENDIVE, PECAN & BLUE CHEESE

Belgian Endive, Radicchio, Arugula, Glazed Pecans and Blue Cheese in Our Vinaigrette

specialties

P I Z Z A

CHEESE PIZZA

TOMATO, BASIL AND CHEESE

Fresh Tomato, Mozzarella, Fontina and Parmesan

WHITE PIZZA

*Mozzarella, Fontina, Parmesan and Ricotta
Cheeses with Spinach and Garlic*

ROASTED VEGETABLES AND GOAT CHEESE PIZZA

*Roasted Eggplant, Red and Yellow Peppers, Grilled Onion, Artichokes,
Kalamata Olives, Tomato and Mozzarella*

SAUSAGE AND ROASTED PEPPERS PIZZA

Sausage, Roasted Peppers, Tomatoes, Garlic and Fresh Herbs

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*

PEPPERONI PIZZA

B.B.Q. CHICKEN PIZZA

Smoked Gouda, Red Onion and Cilantro

HAWAIIAN PIZZA

*Canadian Bacon, Ham, Fresh Pineapple,
Red Onion, Tomato and Mozzarella*

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

Served Until 5:00 p.m.

RENEE'S SPECIAL

*One-Half of a Fresh Turkey or Chicken Salad Sandwich, Choose from Our Selection of Lunch Sized
a Cup of Our Soup and a Small Green Salad Also Available with a Small Caesar Salad*

LUNCH SALADS

*Salads: Caesar, Cobb, Chinese Chicken, Luau,
Santa Fe or Barbeque Ranch Chicken Salad*

LUNCH CHICKEN SPECIALS

*Your Choice of: Crusted Chicken Romano,
Chicken Piccata or Orange Chicken*

LUNCH SOUP AND SALAD

*A Cup of Soup, House Green Salad,
Sourdough Bread and Butter*

LUNCH PIZZA AND SALAD

*A Smaller Version of Our Pizzas with a Small Green Salad
Also Available with a Small Caesar Salad*

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

P A S T A S

FETTUCCHINI 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

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

FETTUCCHINI ALFREDO

A Rich Parmesan Cream Sauce Also Available with Chicken

PASTA MARINARA

Spaghettini with Tomato Sauce and Fresh Basil

PASTA WITH MEAT SAUCE

A Rich Meat Sauce Slowly Simmered with Garlic and Herbs

GARLIC NOODLES

Spaghettini, 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 Sauteed 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 Spaghettini 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

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

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. Served with Rice, Black Beans, Plantains and Cool Mango Salsa
Also Available with Chicken Also Available with Chicken and Shrimp*

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

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

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

S T E A K S & C H O P S*

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

Chargrilled 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*

S I D E D I S H E S

French Fries

Mashed Potatoes

Fresh Broccoli

Green Beans

Corn Succotash

Sauteed Spinach

Fresh Asparagus

Macaroni & Cheese

Sauteed Snow Peas & Vegetables

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 CHEESESTEAK

*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, Cheddar, 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 Sautéed Ground Beef, Fresh Spinach, Mushrooms and Onions

CALIFORNIA OMELETTE

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

SPINACH, MUSHROOM, CHEESE AND BACON OMELETTE

Fresh Spinach, Sautéed 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
with Fresh Spinach, Bacon and Grilled Tomato

FRENCH TOAST

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

FRENCH TOAST NAPOLEON

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

BAJA CHICKEN HASH

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

CRAB HASH5

A Delicious Blend of Sautéed 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 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

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 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

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

Splenda is a Registered Trademark of McNeil Nutritionals, LLC

Oreo is a Registered Trademark of KF Holdings, Inc.

Snickers is a Registered Trademark of Mars, Incorporated

Reese's Peanut Butter Cups is a Registered Trademark of The Hershey Company

Butterfinger is a Registered Trademark of Société des Produits Nestlé S.A.

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

Double Espresso and Foamy Steamed Milk

CAPPUCCINO

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

CAFE MOCHA

Espresso, Chocolate, Steamed Milk, Whipped Cream

ICED CAFE MOCHA

DOUBLE ESPRESSO

ICED & 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

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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

SOFT DRINKS

As always, refills are complimentary



FRESH ORANGE JUICE

FRESH LEMONADE

STRAWBERRY LEMONADE

RASPBERRY LEMONADE

COLD APPLE CIDER