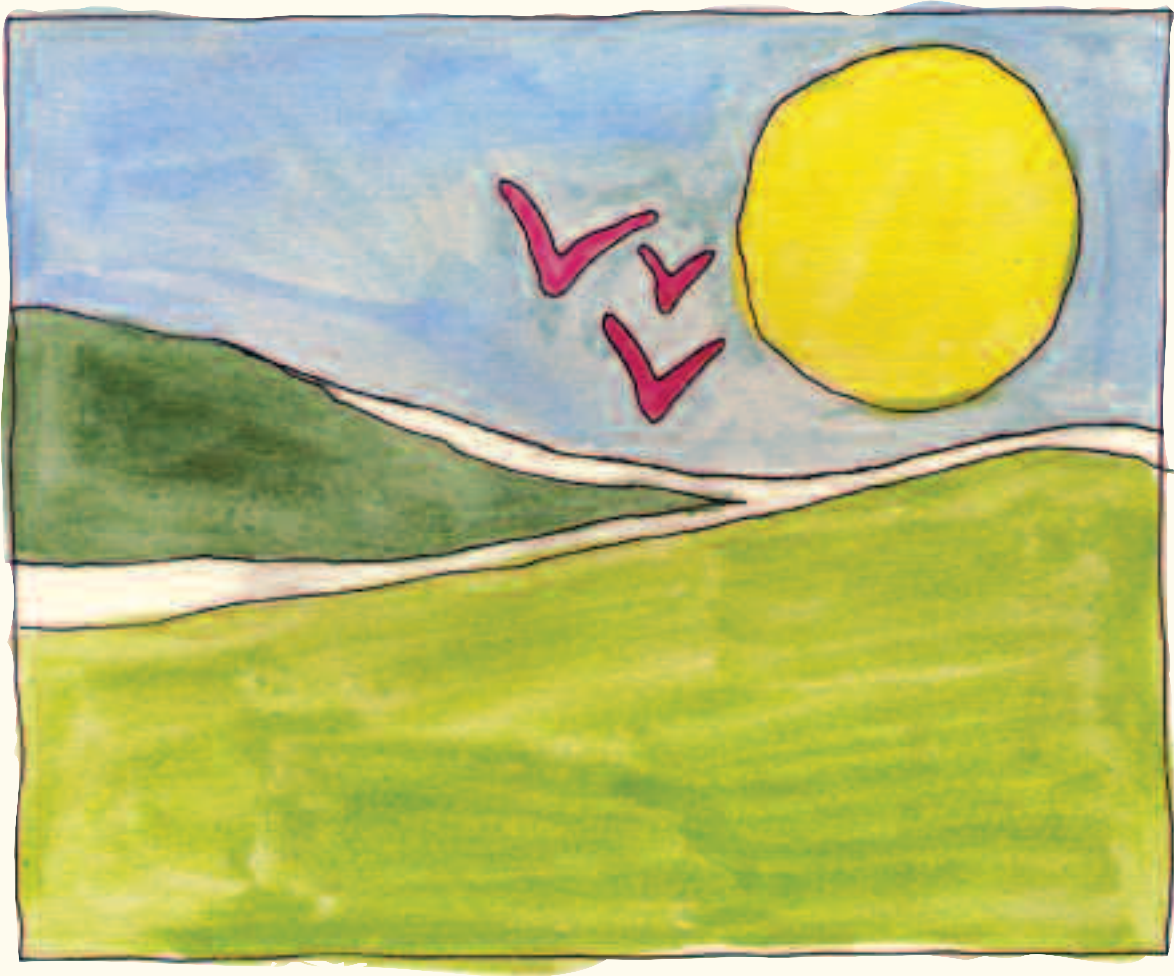


Weekend Brunch
at
THE CHEESECAKE CAFE



Welcome to The Cheesecake Cafe Bakery Restaurant

Since 1988, we have started each day buying and receiving quality brand-name products from our area's best butchers, dairies and green grocers. We then take special care in preparing each menu item to ensure it exceeds our highest standards.

All desserts are baked fresh right here in our Cafe. Our bakers arrive early each morning to ensure that only the freshest desserts are served today. We invite you to try them all, either in the Cafe or to take home.

The Cheesecake Cafe means quality. From our fresh (never frozen) Certified Angus Beef and chicken to our real ice cream to our fresh pasta and baked goods, you can count on our quality.

The Cheesecake Cafe means value. Quality meals served in generous portions at reasonable prices.

Thank you for choosing The Cheesecake Cafe for brunch today.

Do you have your Great Rewards! card?

With this menu, we embark on a journey to take The Cheesecake Cafe menu to a higher level while maintaining our tradition of value. I hope you will taste some of our new dishes that compliment your favourites in both this menu and our seasonal menus. Your feedback is always welcome at www.cheesecakecafe.ca/heybob

Bon Appetit!

Chef Peter Jackson
Culinary Leader

Brunch

Wine

Bubbles

Brunch Drinks

Espresso Drinks

Beer

Waffles

Great Starts

Benedicts

Breakfast Sandwiches

Quiches

Egg Dishes

Three Egg Omelettes

Over 30 wines under 30 dollars!

RED WINE

		GLASS (6 oz)	BIG GLASS (8 oz)	BOTTLE
Merlot	CONCHA Y TORO, Chile	6.79	8.79	22.79
Merlot	JACKSON-TRIGGS, Okanagan Valley	6.79	8.79	22.79
Merlot	YELLOW TAIL, Australia			24.59
Merlot	KUNDE, California			29.99
Malbec	SANTA JULIA, Argentina	6.89	8.89	23.59
Malbec	SILVERTOP, Argentina	6.79	8.79	22.79
Malbec	LUIGI BOSCA RESERVE, Argentina			29.79
Shiraz	WYNDHAM BIN 555, Australia			26.59
Malbec Shiraz	FAMILIA ZUCCARDI FUZION, Argentina	6.79	8.79	22.79
Shiraz	THE LITTLE PENGUIN, Australia			24.59
Shiraz Cabernet Sauvignon	YELLOW TAIL, Australia			24.59
Shiraz Cabernet Sauvignon	CONO SUR, Chile	6.79	8.79	22.79
Cabernet Sauvignon	CALITERRA, Chile	6.79	8.79	22.79
Cabernet Sauvignon	TURNING LEAF, California	7.59	9.89	25.59
Cabernet Sauvignon	J. LOHR SEVEN OAKS, California			36.99
Cabernet Merlot	TWO OCEANS, South Africa	6.79	8.79	22.79
Beaujolais	GEORGES DUBOUFF BEAUJOLAIS VILLAGES, France			27.59
Zinfandel	DANCING BULL, California			25.59
Zinfandel	PEACHY CANYON INCREDIBLE RED, California	7.59	9.89	25.59
Zinfandel	RAVENSWOOD VINTNERS BLEND, California			29.99
Valpolicella	FOLONARI, Italy	7.59	9.89	25.59

WHITE WINE

Chardonnay	CONCHA Y TORO, Chile	6.79	8.79	22.79
Chardonnay	YELLOW TAIL, Australia	7.19	9.49	24.59
Chardonnay	OYSTER BAY, New Zealand			28.59
Chardonnay	HENRY OF PELHAM, Niagara Region			29.79
Chardonnay	WAYNE GRETZKY FOUNDER'S SERIES VQA, Niagara Region			27.99
Sauvignon Blanc	TORRES VINA ESMERALDA, Spain			27.29
Sauvignon Blanc	JACKSON-TRIGGS, Okanagan Valley	6.79	8.79	22.79
Sauvignon Blanc	STONELEIGH, New Zealand			28.59
Sauvignon Blanc	TWO OCEANS, South Africa	6.79	8.79	22.79
Rheinhessen	DR. ZEN ZEN KABINETT, Germany	7.59	9.89	25.59
White Zinfandel	GALLO RESERVE, California	6.79	8.79	22.79
Chenin Blanc	FAMILIA ZUCCARDI FUZION, Argentina	6.79	8.79	22.79
Viogner	KUNDE, California			39.99
Viogner	CONO SUR, Chile	6.79	8.79	22.79

BUBBLES

MUMMS NAPA, California 33.99

HARDY'S BRUT RESERVE, Australia 24.49

SPECIAL BRUNCH DRINKS

Mimosa

Bubbles and fresh orange juice. 5.79

Raspberry Bellini

Raspberry Vodka, Champagne, raspberry slush topped with Raspberry Liqueur. 6.39

Asparagus Caesar

Vodka and our signature spicy Caesar mix, hand shaken and served with a pickled asparagus spear. 6.39

Screwdriver

Vodka and orange juice. 6.39

Pomegranate Mocktail

Pomegranate juice, lemonade and soda. 3.89

Brunch Smoothie

Banana, orange juice and raspberries blended ice cream. 4.79

Fruit Juices

Orange, apple, pineapple, cranberry, white grape, clamato. 3.89

Espresso 3.09 **Double Espresso** 3.89

Cappuccino 4.89

Cafe Latte 4.89

Cafe Mocha 4.89

Mochacchino 4.89

add a flavour shot to any espresso drink .89

London Fog

Steamed milk, Earl Grey tea and vanilla flavouring. 4.09

Irish Coffee

Topped with Irish Whiskey. 5.99

Sunrise Coffee

Premium coffee with Bailey's. 5.69

BEER

Domestic Bottled Beer 5.19

Import/Premium Bottled Beer 6.49

Rocky Mountain Red Ale

Our own signature draft microbrewed in small batches with all natural ingredients.

Glass (11 oz.) 5.19 Big Beer (19 oz.) 6.69

Stella Artois Draft

Belgium's best-selling lager. Glass (17 oz.) 8.39

Make it a 'red eye' for .50

BELGIAN WAFFLES

Wild Blueberry

Wild blueberry topping and Chantilly cream. 9.99

Four Berry

Raspberry, strawberry, wild blueberry and sour cherry topping and Chantilly cream. 9.99

Banana Pecan

Fresh cut bananas with warm pecan topping and Chantilly cream. 9.99

Banana Callebaut

Fresh cut bananas with warm Callebaut milk chocolate and Chantilly cream. 9.99*

Original

Topped with syrup and Chantilly cream. 6.29

Add a side order of smoked bacon, country ham or beef sausages. 2.29

GREAT STARTS

Spa Breakfast

A plate of seasonal fresh fruit with your choice of either yogurt, granola and yogurt, or cottage cheese. 9.99

Brunch Banana Split

Granola, yogurt, four berry sauce, banana and Chantilly cream. 7.99

Protein Breakfast

Firegrilled chicken breast, cottage cheese, scrambled eggs and thick, ripe tomato slices. 10.99

BENEDICTS

"We're known for our Benny's"

Served on a toasted English muffin with brunch potatoes and fresh fruit.

Classic

Grilled back bacon and poached eggs topped with hollandaise sauce. 11.99

Florentine

Grilled back bacon, spinach, ripe tomato slices and poached eggs topped with hollandaise sauce. 12.29

Smoked Salmon

Slices of smoked salmon, cream cheese, sliced onion and poached eggs topped with hollandaise sauce. 12.49

California

Guacamole, ripe tomato slices, smoked bacon and poached eggs topped with hollandaise sauce. 12.29

Great Northern

Grilled back bacon, ripe tomato slices, cheddar cheese, red onion and poached eggs topped with hollandaise sauce. 12.29

Steak

Firegrilled sirloin steak, sauteed mushrooms and poached eggs topped with hollandaise sauce. 13.99

Seafood

Fish Cakes, tartar sauce and poached eggs topped with hollandaise sauce. 12.99

Blackstone

Smoked bacon, ripe tomato slices and poached eggs topped with hollandaise sauce. 11.99

Grilled Shrimp

Smoked bacon, grilled shrimp, guacamole and poached eggs topped with hollandaise sauce. 12.99

BREAKFAST SANDWICHES

Served with brunch potatoes and fresh fruit.

Sante Fe Breakfast Wrap

Spicy chicken, scrambled eggs, cheddar cheese, guacamole and diced tomato wrapped in a flour tortilla. 11.99

Smoked Salmon Ciabatta

Slices of smoked salmon, fried eggs, red onion and cream cheese on toasted ciabatta halves. 12.49

The Breakfast Club Sandwich

Two fried eggs, smoked bacon, cheddar cheese, lettuce and tomato on your choice of white or multigrain toast. 11.99

HOMEMADE QUICHE

Served with Cafe Chips and fresh fruit.

Lorraine

A thick slice of house-made quiche filled with egg, Swiss cheese, smoked bacon and sauteed onions. 11.39

Garden Vegetable

A thick slice of house-made quiche filled with egg, spinach, sauteed onion, broccoli, artichokes, mushrooms, cheddar and Swiss cheese. 11.39

EGG DISHES

Cafe Breakfast

Three eggs cooked any style with your choice of smoked bacon, beef sausages or country ham. Served with brunch potatoes, toast and fresh fruit. 10.99

Big Breakfast

Country ham, smoked bacon and beef sausages with three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 12.99

Joe's Special

Seasoned ground beef, spinach, Monterey jack cheese, mushrooms and onion mixed with scrambled eggs. Served with brunch potatoes, toast and fresh fruit. 12.49

Chicken Huevos Rancheros

A large tortilla topped with spicy chicken, scrambled eggs, salsa and melted cheddar cheese. Served with salsa, sour cream and guacamole. 12.49

Steak and Eggs

Firegrilled 6 oz. Certified Angus Beef, sauteed mushrooms and three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 14.99

Eggs Only

Three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 8.70

THREE EGG OMELETTES

Served with brunch potatoes,, toast and fresh fruit.

Ham or Bacon and Cheese

Country ham or smoked bacon with cheddar, Monterey jack and Swiss cheeses. 11.99

Farmers

Sauteed mushrooms and onion, diced tomato, Monterey jack and cheddar cheeses. 11.99

Spanish

Chorizo sausage, red and green peppers, diced tomato, green onion and tomato basil sauce. 11.99

Mushroom Swiss

Sauteed mushrooms and Swiss cheese. 10.99

French Country

Smoked bacon, sauteed mushrooms and green onions topped with hollandaise sauce. 11.99

Western

Country ham, red and green peppers, onion, cheddar, Monterey jack and Swiss cheeses. 11.99

KID'S BRUNCH MENU

For our guests 10 and under. All meals include chocolate chip cookies with vanilla ice cream topped with chocolate sauce. 6.99

Waffle

Half Belgian waffle with blueberry or four berry topping. Served with Chantilly cream and two strips of bacon.

Bacon and Egg

One egg, two slices of bacon, toast and jam. Served with brunch potatoes.

Chicken Tenders

Batter-fried chicken breast strips. Served with BBQ or plum sauce and fries.

Cheeseburger

*Charbroiled burger served with melted cheddar cheese.
Served with your choice of fries, Cafe Chips or Nice Kids salad.*

Grilled Cheese Sandwich

On white or multi-grain bread. Served with your choice of fries, Cafe Chips or Nice Kids salad.

More Lunchy

Tapas

Appetizers

Sharing Plates

Salads

Lunch Features

Hamburgers

Sandwiches

Dessert

TAPAS

Small bites to stimulate your appetite.

Marvelous Stuffed Mushrooms

Four mushroom caps stuffed with cream cheese, chorizo sausage and fresh herbs, lightly battered and fried. Served with avocado crema. 4.99

Fried Dill Pickles

Five zesty, lightly breaded pickle slices with chili-ranch sauce. 3.99

Crispy Onion Rings

Crispy, battered, marinated onion rings. Served with roasted red pepper ketchup. 3.99

Goat Cheese Sun-dried Tomato Hummus

Served with baked pita chips. 3.99

Tempura Green Beans

Crispy, green and healthy with chipotle aioli. 2.99

Seafood Risotto Bites

Three crisp, golden, rice croquettes with creamy marinara sauce. 4.99

Cafe Chips

Our fresh, house-made potato chips served with ranch dressing dip. 2.99

Roasted Garlic and Fried Brie Cheese

With warm ciabatta; perfect for spreading. 4.99

Prawn Salad Roll

Creamy prawns, avocado and sweet red peppers with pineapple salsa verde dip. 4.99

Mini Corn Dogs

Three batter-fried, little hot dogs with sweet & spicy mustard. 4.99

APPETIZERS AND SHARING PLATES

Tuscan Flatbread

Italian seasoning and jack and mozzarella cheeses on a crisp, homemade pizza crust. 6.09

Pan Bread

A wedge of freshly baked focaccia. Served with balsamic vinegar and olive oil. 4.49

Garlic Cheese Bread

Warm French loaf topped with tasty garlic butter and melted cheese. 7.69

Chicken Tenders

Batter-fried chicken breast strips. Served on fries with house-made honey mustard dip. 11.19

Spinach Artichoke Dip

Warm spinach, cream cheese, artichoke and parmesan cheese. Served with baked pita chips. 10.99

Mrs Lu's Lettuce Wraps

Charbroiled chicken breast, cool snow peas, shredded carrots, Oriental and chow mein noodles, three sauces and crisp lettuce wrappers. 14.39

Double Decker Quesadilla

Two layers of roasted chicken, peppers, onion, diced tomato, melted cheddar and jack cheeses. Dip into the salsa, sour cream and guacamole served on the side. 13.39

Pulled Pork Sliders

Tender pulled pork in Really Good BBQ Sauce topped with house-made coleslaw on three mini ciabatta buns. 10.39

Avocado Spring Rolls

Avocado, sundried tomatoes, cilantro, lemon and lime juices rolled in thin crispy pastry. Served with a sweet chili sauce. 10.09

Mussels Frites

1/2 lb of mussels steamed with spiced white wine. Served with fries and garlic aioli. 10.29

Little Ribs

Meaty, seasoned, boneless dry ribs. Served with house-made honey mustard dip. 10.39

Nice Little Salad

Garden greens, red onion, cucumber, tomato and cranberries drizzled with your choice of dressing. 5.59

Appetizer Caesar Salad

Crisp romaine lettuce, parmesan cheese, house-made croutons and our zesty Caesar dressing. 5.59

SOUP & SALADS

Seasonal Soup of the Day

★ **Cup** 4.59 ★ **Bowl** 6.29 ★ **Bread Bowl** 7.69

French Onion Soup

Sauteed Spanish onions slowly simmered in a hearty beef broth. Each dish individually covered with homemade croutons and melted provolone cheese. 6.69

Mushroom Cheddar Chowder in a Loaf

A creamy soup made with plump mushrooms and cheddar cheese. Served in a freshly baked bread bowl. 7.69

Broccoli Cheese Soup in a Loaf

A creamy soup made with fresh broccoli and Velveeta cheese. Served in a freshly baked bread bowl. 7.69

Caesar 'Salad Bar' - create your own personal Caesar salad

Crisp Romaine tossed with parmesan, house-made croutons and creamy Caesar dressing plus any two toppings. 10.29

Toppings:	Cranberries	Orange Slices	Smoked Bacon	Roma Tomato	
	Radish Sprouts	Sun-dried Tomatoes	Sliced Egg	Green Apple	Goat Cheese

Add an extra topping for only .49

Grilled protein add-on for only 4.00	Chicken	Shrimp	Salmon
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Cobb Salad

Crisp garden greens tossed in your choice of dressing. Topped with rows of chicken, cucumber, smoked bacon, ham, jack and cheddar cheeses, sliced egg and tomato. 15.99

Firegrilled Steak Salad

Tender sirloin steak slices, garden greens, sliced egg, smoked bacon, crumbled goat cheese, tomatoes and dusted onions in balsamic vinaigrette. 15.99

Thai Shrimp Salad

Plump shrimp sauteed in our Oriental ginger sauce then tossed with carrots, Chinese noodles and crisp snow peas. Served on a bed of fresh greens with an Oriental sesame dressing. 15.99

Chicken Taco Salad

An edible crisp tortilla shell filled with fresh garden greens lightly tossed in ranch dressing then piled high with spicy chicken, tomatoes, cheddar cheese and corn chips. Served with fresh salsa, sour cream and guacamole. 15.99

Add grilled foccacia to any salad. 1.39

Nutritional Salads

Bistro Salad

Crisp garden greens topped with crumbled goat cheese, radish sprouts, tomato, green onions, chopped pecans, green apple and cranberries. 11.99 with grilled chicken 15.99

Beet and Goat Cheese Salad

Spinach leaves, tender red beets, green apples, pine nuts and crumbled goat cheese. 11.99 with grilled chicken 15.99

LUNCH FEATURES

Lunch Chicken Madeira

Sauteed chicken medallions in mushroom Madeira sauce topped with melted mozzarella cheese. Served with mashed potatoes and seasonal vegetables. 12.89

Lunch Chicken Downunder

Firegrilled chicken breast topped with smoked bacon, sauteed mushrooms, jack and cheddar cheeses and house-made honey mustard sauce. Served with mashed potatoes and seasonal vegetables. 11.69

Lunch Pasta Alfredo

Tender fettuccine noodles tossed in cream, garlic and parmesan cheese. 9.99

Lunch Pasta Raphael

Tender strips of chicken, onions, sun-dried and fresh tomatoes, mushrooms and artichoke hearts tossed with penne in cream, garlic and parmesan. 11.99

Fish & Chips

Two pieces of cod battered with seasoned flour and our own Rocky Mountain Red Ale. Served over fries with house-made tartar sauce. 11.39

Lunch Cobb Salad

Crisp garden greens tossed in your choice of dressing. Topped with rows of chicken, cucumber, smoked bacon, ham, jack and aged cheddar cheeses, sliced egg and tomato. 11.99

Soup & Salad

Our daily soup and a small Caesar or Nice Little Salad. Served with Cafe Chips. 10.59

Soup & Sandwich

Our daily soup and a half Country Club or half Beef Dip Sandwich. Served with Cafe Chips. 11.29

Salad & Sandwich

Half Country Club or half Beef Dip Sandwich and a small Caesar or Nice Little Salad. Served with Cafe Chips. 11.29

Soup, Salad & Sandwich Trio

Our daily soup; a small Caesar or Nice Little Salad; and a half Country Club or half Beef Dip Sandwich. Served with Cafe Chips. 12.29

Big Bamboo Asian Bowl

BBQ pork, shrimp, wontons, crisp vegetables and Asian noodles simmered in a steaming Oriental broth. 14.39

SANDWICHES

Served with fries and fresh fruit.

Beef Dip Sandwich

8 oz of slow-braised roast beef sliced thin and piled high on a grilled ciabatta with sauteed onions and melted Swiss cheese. Served with homemade au jus. 12.99

Monte Cristo Sandwich

Our version of a classic. Lots of lean turkey, ham, melted Swiss cheese and a raspberry dijon spread on slices of fresh bread dipped in egg and grilled golden. 12.39

Country Club Sandwich

Layers of ham, grilled chicken, back bacon, jack and aged cheddar cheeses, lettuce, tomato and mayonnaise on toasted white or multi-grain bread. 12.69

Hippie Sandwich

Layers of roasted peppers, guacamole, spinach leaves, tomato, radish sprouts, thin-sliced cucumber, smoked gouda and Boursin garlic herb cheese on ciabiatta. 12.69

Woodland Chicken Sandwich

Tender chicken slices sauteed with mushrooms, onions and spinach. Topped with jack cheese and sweet dijon mayonnaise on grilled ciabatta. 12.69

Original Schnitzelwich

Breaded veal, tomato sauce, smoked gouda, lettuce and dusted onions on grilled ciabatta. 12.69

Pulled Pork

Tender BBQ pulled pork topped with house-made coleslaw on grilled ciabatta. 12.69

Steak Sandwiches are served with fries and thick, ripe tomato slices.

Big Steak Sandwich

8 oz Certified Angus Beef ® Top Sirloin topped with sauteed mushrooms on a slice of garlic toast. 17.39

Steak Sandwich

6 oz Certified Angus Beef ® Top Sirloin topped with sauteed mushrooms on a slice of garlic toast. 14.39

Deli Sandwiches are served with Cafe Chips and fresh fruit.

Roasted Turkey Wrap

Oven roasted turkey breast with jack cheese, lettuce, tomato, cranberry sauce and mayonnaise wrapped in a fresh tortilla. 12.39

Reuben Sandwich

Generous slices of warm Montreal smoked meat tossed with tangy sauerkraut piled high on toasted marble rye. 12.69

BURGERS

Served on a kaiser bun with fries and a pickle spear. Substitute Sweet Potato Fries. 1.99

Deluxe Cheese Burger

Topped with jack and cheddar cheeses, lettuce, tomato, mayonnaise and red onion. 12.99

Add: Bacon .99 Mushrooms .99 Guacamole 1.49
BBQ Sauce no charge Substitute Swiss Cheese no charge

Veggie Burger

Money's™ veggie patty topped with cheddar cheese, lettuce, tomato, radish sprouts, mayonnaise and red onion. 12.49

BBQ Burger

Topped with grilled back bacon, lots of shredded cheddar cheese, red onion and our Really Good BBQ Sauce. 13.79

Fish Burger

Breaded cod with crisp lettuce and loads of house-made tartar sauce. 12.49

Buffalo Chicken Sandwich

Breaded chicken breast tossed in medium hot sauce and topped with cheddar cheese, lettuce and tomato. 12.99

Chicken Cheese Burger

Firegrilled chicken breast topped with jack and cheddar cheeses, lettuce, tomato, mayonnaise and red onion. 12.99

Add: Bacon .99 Mushrooms .99 Guacamole 1.49
BBQ Sauce no charge Substitute Swiss Cheese no charge

CANADA'S CHEESECAKE SPECIALISTS

"All our cheesecakes are baked fresh right here in our bakery. We offer a wide variety of unique cheesecakes made with the finest ingredients. We use only KRAFT™ Philadelphia cream cheese (and lots of it!) in every cheesecake we bake."

- Michael Duguay, Director of Baking

CHEESECAKES 7.99

We always bake these cheesecakes:

White Chocolate Raspberry

Turtle™

Callebaut™ Chocolate

Lemon Raspberry Swirl

Original

Cheesequake

Mocha Kahlua™

Key Lime

Oreo™ Cookies and Cream

Rolo™

Are you a cheesecake purist?

Create your own cheesecake starting with our award-winning Original Cheesecake and add one of these delicious toppings:

Sour Cherry

Raspberry

Wild Blueberry

Strawberry

Four Berry

Callebaut™ milk chocolate

Callebaut™ milk chocolate and Caramel

add extra berries to any slice of cheesecake for .69¢

add extra Callebaut™ milk chocolate to any slice of cheesecake .99¢

add banana to any slice of cheesecake .49¢

LOW FAT CHEESECAKE

Made with Splenda™, this cheesecake is low in sugar and fat plus gluten-free.

Served with a sugar-free four berry topping. 7.99

MORE GREAT DESSERTS

Triple Chocolate Fudge Cake

4 layers of smooth chocolate delight. Served with premium ice cream. 5.79

Classic Carrot Cake

4 layers of moist carrot cake blanketed with cream cheese icing. 5.79

Rustic Apple Tart

*Light, fluffy pastry filled with sliced cinnamon apples and baked until golden brown.
Topped with premium ice cream and caramel sauce. 7.79*

Hot Fudge Brownie Sundae

*A rich chocolate walnut brownie topped with hot fudge, premium ice cream,
warm Callebaut* milk chocolate, Chantilly cream and a cherry.
Served with homemade waffle crisps. 7.59*

Banana Split

*A Cafe favourite. Three scoops of premium ice cream topped with
warm Callebaut* milk chocolate, strawberries, pineapple, bananas,
Chantilly cream and a cherry. Served with homemade waffle crisps. 7.59*

Banana Split Cheesecake

*Three scoops of premium ice cream topped with pieces of cheesecake,
warm Callebaut* milk chocolate, strawberries, pineapple, bananas,
Chantilly cream and a cherry. Served with homemade waffle crisps. 8.09*

Root Beer Float

4.29

Ice Cream

One scoop. 1.99 Two scoops. 2.99



The Cheesecake Cafe
www.cheesecakecafe.ca