



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 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

Over 30 wines under 30 dollars!

RED WINE

| | | GLASS (6 oz) | BIG GLASS (8 oz) | BOTTLE |
|----------------------------------|---|--------------|------------------|--------|
| Merlot | <i>CONCHA Y TORO, Chile</i> | 6.49 | 8.29 | 22.29 |
| Merlot | <i>JACKSON-TRIGGS, Okanagan Valley</i> | 6.49 | 8.29 | 22.29 |
| Merlot | <i>YELLOW TAIL, Australia</i> | | | 24.29 |
| Merlot | <i>KUNDE, California</i> | | | 29.99 |
| Malbec | <i>SANTA JULIA, Argentina</i> | 6.59 | 8.59 | 23.29 |
| Malbec | <i>SILVERTOP, Argentina</i> | 6.49 | 8.29 | 22.29 |
| Malbec | <i>LUIGI BOSCA RESERVE, Argentina</i> | | | 29.79 |
| Shiraz | <i>WYNDHAM BIN 555, Australia</i> | | | 26.29 |
| Malbec Shiraz | <i>FAMILIA ZUCCARDI FUZION, Argentina</i> | 6.49 | 8.29 | 22.29 |
| Shiraz | <i>THE LITTLE PENGUIN, Australia</i> | | | 24.29 |
| Shiraz Cabernet Sauvignon | <i>YELLOW TAIL, Australia</i> | | | 24.29 |
| Shiraz Cabernet Sauvignon | <i>CONO SUR, Chile</i> | 6.49 | 8.29 | 22.29 |
| Cabernet Sauvignon | <i>CALITERRA, Chile</i> | 6.49 | 8.29 | 22.29 |
| Cabernet Sauvignon | <i>TURNING LEAF, California</i> | 7.29 | 9.59 | 25.29 |
| Cabernet Sauvignon | <i>J. LOHR SEVEN OAKS, California</i> | | | 36.99 |
| Cabernet Merlot | <i>TWO OCEANS, South Africa</i> | 6.49 | 8.29 | 22.29 |
| Beaujolais | <i>GEORGES DUBOUF BEAUJOLAIS VILLAGES, France</i> | | | 27.29 |
| Zinfandel | <i>DANCING BULL, California</i> | | | 25.29 |
| Zinfandel | <i>PEACHY CANYON INCREDIBLE RED, California</i> | 7.29 | 9.59 | 25.29 |
| Zinfandel | <i>RAVENSWOOD VINTNERS BLEND, California</i> | | | 29.99 |
| Valpolicella | <i>FOLONARI, Italy</i> | 7.29 | 9.59 | 25.29 |

Over 30 wines under 30 dollars!

WHITE WINE

| | | GLASS (6 oz) | BIG GLASS (8 oz) | BOTTLE |
|------------------------|---|--------------|------------------|--------|
| Chardonnay | <i>CONCHA Y TORO, Chile</i> | 6.49 | 8.29 | 22.29 |
| Chardonnay | <i>YELLOW TAIL, Australia</i> | 6.89 | 9.19 | 24.29 |
| Chardonnay | <i>OYSTER BAY, New Zealand</i> | | | 28.29 |
| Chardonnay | <i>HENRY OF PELHAM, Niagara Region</i> | | | 29.79 |
| Chardonnay | <i>WAYNE GRETZKY FOUNDER'S SERIES VQA, Niagara Region</i> | | | 26.99 |
| Sauvignon Blanc | <i>TORRES VINA ESMERALDA, Spain</i> | | | 26.29 |
| Sauvignon Blanc | <i>JACKSON-TRIGGS, Okanagan Valley</i> | 6.49 | 8.29 | 22.29 |
| Sauvignon Blanc | <i>STONELEIGH, New Zealand</i> | | | 28.29 |
| Sauvignon Blanc | <i>TWO OCEANS, South Africa</i> | 6.49 | 8.29 | 22.29 |
| Rheinhessen | <i>DR. ZEN ZEN KABINETT, Germany</i> | 7.29 | 9.59 | 25.29 |
| White Zinfandel | <i>GALLO RESERVE, California</i> | 6.49 | 8.29 | 22.29 |
| Chenin Blanc | <i>FAMILIA ZUCCARDI FUZION, Argentina</i> | 6.49 | 8.29 | 22.29 |
| Viogner | <i>KUNDE, California</i> | | | 39.99 |
| Viogner | <i>CONO SUR, Chile</i> | 6.49 | 8.29 | 22.29 |

BUBBLES

MUMMS NAPA, California 33.99

HARDY'S BRUT RESERVE, Australia 24.49

SOON-TO-BE-FAMOUS MARTINIS

Hand-shaken with 2 oz. of premium spirits. 7.19

Classic

Vodka or Gin with a splash of Vermouth and olives.

Raspberry Cheesecake

Galliano, Chambord Royale, pineapple juice and cream in a graham wafer rimmed glass.

Surfing Eskimo

Malibu Rum, Blue Curacao, Melon Liqueur, pineapple and lime juices.

Pure Pomegranate

Pomegranate Liqueur, pomegranate and white grape juice.

Jimmy's "Purple Haze"

Blue Curacao, Hpnotiq Liqueur, mango and cranberry juices.

Caramel Appletini

Butter Ripple Schnapps, Sour Apple and apple juice in a caramel drizzled glass.

BEER

Domestic Bottled Beer 4.89

Import/Premium Bottled Beer 6.29

Rocky Mountain Red Ale

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

Glass (11 oz.) 4.99

Big Beer (19 oz.) 6.49

Stella Artois Draft

Belgium's best-selling lager.

Glass (17 oz.) 8.29

ALREADY FAMOUS ICE CREAM DRINKS

Great anytime. 6.69

Ice Cream Sandwich

Oreo cookies, Crème de Cacao and vanilla ice cream.

Pina Colada

A creamy blend of White Rum, pineapple, coconut, vanilla ice cream and tropical juices

COCKTAILS

All cocktails are made with 1 oz. of spirits. 6.19

Asparagus Caesar

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

Ginginade

Gin, lemonade and ginger ale.

Caribbean Sunset

White Rum, Banana Liqueur and Malibu Rum mixed with mango and cranberry juices.

Siberian Raspberry Sangria

Raspberry Vodka, Raspberry Liqueur, mango juice and red wine.

Key Lime Pie

Galliano, vodka, lime juice and 7-up topped with a scoop of vanilla ice cream.

Caipiroska

A Brazilian favourite. Vodka, muddled fresh lemons and sugar.

Mudslide

Dooley's Liqueur, Vanilla Vodka, Kahlua and ice cream.

Spiced Ginger

Spiced Rum, lemonade and ginger ale.

Cherry Punch

Cherry Whiskey, orange juice and 7-up.

Long Island Iced Tea

Vodka, Gin, White Rum and Triple Sec hand-shaken with lime juice

and topped with Pepsi (2 oz. of spirits). 7.99

SLUSHIE COCKTAILS

All slushie cocktails are made with lime or raspberry slushie and 1 oz. of spirits. 6.19

Raspberry Bellini

Raspberry Vodka, Champagne, raspberry slush topped with Raspberry Liqueur

Raspberry Sunset

White Rum, Banana Liqueur, Malibu Rum, raspberry slush mixed with mango and cranberry juices.

Margaritas - lime, raspberry or strawberry

Tequila, Grand Marnier, Triple Sec, and your choice of lime slush,

raspberry slush or blended strawberries.

Grand Pom Margarita

Tequila, Grand Marnier, pomegranate juice and lime slush.

Jimmy's "Raspberry Haze"

Blue Curacao, Hpnotiq Liqueur, raspberry slush, mango and cranberry juices.

Frozen Long Island

Vodka, Gin, White Rum and Triple Sec hand-shaken with lime juice

and topped with Pepsi and lime slush. (2 oz. of spirits). 7.99

Cheesecake-size It!

All our Cocktails are available with an extra shot of spirits for \$2.75 more.

Schooner Drinks!

All our Cocktails are available oversized with 3 oz. of spirits in our jumbo schooner glass. 11.69

REFRESHERS

Iced Tea

Georgia Peach, Red Raspberry, Brisk. 3.19

Lipton's Green Iced Tea (20 oz) 3.19

Lemonade 3.19

Red Raspberry Lemonade 3.19

Root Beer Float 4.19

Old Fashioned Milk Shake

Chocolate chip, strawberry, banana, vanilla, chocolate. 4.79

Fruit Juices

Orange, apple, pineapple, cranberry, white grape, clamato. 3.79

Bottled Water

Aquafina Plus Berry flavour (20 oz) 3.19

Aquafina (20 oz) 2.25

San Pellegrino (500 ml) 4.19

Soft Drinks 2.99

CAFE SODAS

Refreshing. Made with sparkling soda water and your choice of flavour 3.19

FAVOURITES

Georgia Peach ★ Strawberry ★ Cherry Blackberry ★ Kiwi ★ Raspberry

OUR FAVOURITES

Peach Raspberry ★ Strawberry Kiwi ★ Berry Burst (*raspberry, strawberry, blackberry*)

ITALIAN CREAM SODA

Choose a flavour above and we add soda and fresh cream. 3.69

FREE SPIRITS

Arnold Palmer

Iced tea mixed with lemonade. 3.19

Shirley Temple

7-Up, orange juice and grenadine. 3.19

Maui Wauai

An icy blend of bananas, orange juice, pineapple, coconut cream and vanilla ice cream. 4.69

Virgin Caesar

Our signature spicy Caesar mix served with a pickled asparagus spear. 3.79

HOT DRINKS

Espresso 2.99

Double Espresso 3.79

Cappuccino 4.79

Cafe Latte 4.79

Cafe Mocha 4.79

Mochacchino 4.79

Add a flavour shot to any espresso drink. .79

London Fog

Steamed milk, Earl Grey tea and vanilla flavouring. 3.99

Freshly Ground Coffee 2.89

Regular or Decaf.

Assorted Hot Teas 2.89

Chamomile

Earl Grey

Green Tea

Lemon

Mint

Hot Chocolate 3.69

Irish Coffee

Topped with Irish Whiskey. 5.89

Monte Cristo Coffee

Kahlua and Grand Marnier. 5.89

Nutty Irishman Coffee

Frangelico and Bailey's. 5.89

Brandi's Retreat Coffee

Bailey's and Sambuca. 5.89

Billionaire's Coffee

Bailey's, Kahlua and Frangelico. 5.89

Polar Bear Hot Chocolate

Peppermint Schnapps and Frangelico. 5.89

After Eight

Hot chocolate, Creme de Mint and Creme de Cacao. 5.89

Blueberry Tea

Hot tea with Grand Marnier and Amaretto. 5.89

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. Served 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. Served with chipotle aioli. 2.99

Seafood Risotto Bites

Three crisp, golden, rice croquettes. Served 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. Served with sweet & spicy mustard. 4.99

APPETIZER AND SHARING PLATES

Tuscan Flatbread

Italian seasoning and jack and mozzarella cheeses on a crisp, homemade pizza crust. 5.79

Pan Bread

A wedge of freshly baked focaccia. Served with balsamic vinegar and olive oil. 4.29

Garlic Cheese Bread

Warm French loaf topped with tasty garlic butter and melted cheese. 7.59

Chicken Tenders

Batter-fried chicken breast strips. Served on fries with house-made honey mustard dip. 10.09

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. 14.29

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. 13.29

Pulled Pork Sliders

Tender pulled pork in Really Good BBQ Sauce and topped with house-made coleslaw on three mini ciabatta buns. 9.99

Avocado Spring Rolls

Avocado, sun-dried tomatoes, cilantro, lemon and lime juices rolled in thin crispy pastry. Served with a sweet chili sauce. 9.99

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. 10.29

Nice Little Salad

Garden greens, red onion, cucumber, tomato and cranberries drizzled with your choice of dressing. 5.49

Appetizer Caesar Salad

Crisp romaine lettuce, parmesan cheese, house-made croutons and our zesty Caesar dressing. 5.49

FORNO

Made with our homemade rustic pizza crust.

Meat Lovers Pizza

Smoked bacon, zesty chorizo sausage, Black Forest ham, jack and mozzarella cheeses and tomato basil sauce. 11.99

BBQ Chicken Calzone

Roasted chicken, jack and mozzarella cheeses, red onion and our Really Good BBQ Sauce. Served with a Caesar salad. 14.39

Tuscan Pizza

Chicken sausage, artichokes, mushrooms, sweet red peppers, red onion, mozzarella and tomato basil sauce. 11.99

SOUP & SALAD

Seasonal Soup of the Day

★ *Cup* 4.49 ★ *Bowl* 6.19 ★ *Bread Bowl* 7.59

French Onion Soup

Sauteed Spanish onions slowly simmered in a hearty beef broth. Each dish individually covered with homemade croutons and melted provolone cheese. 6.59

Mushroom Cheddar Chowder in a Loaf

A creamy soup made with plump mushrooms and cheddar cheese.

Served in a freshly baked bread bowl. 7.59

Broccoli Cheese Soup in a Loaf

A creamy soup made with fresh broccoli and Velveeta cheese.

Served in a freshly baked bread bowl. 7.59

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

Crisp Romaine tossed with parmesan cheese, 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 add-on for only 4.00 Chicken Shrimp Salmon

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 garlic foccacia to any salad. 1.29

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-size meals available until 4:00 PM

Lunch Chicken Madeira

Sauteed chicken medallions in mushroom Madeira sauce topped with melted mozzarella cheese.

Served with seasonal mashed potatoes and vegetables. 12.59

Lunch Chicken Downunder

Firegrilled chicken breast topped with smoked bacon, sauteed mushrooms, jack and aged 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. 9.79

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 cheese. 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. 11.29

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 10.49

Soup & Sandwich

Our daily soup and a half Country Club or half Beef Dip Sandwich.

Served with Cafe Chips. 11.19

Salad & Sandwich

Half Country Club or half Beef Dip Sandwich and a small Caesar or Nice Little Salad.

Served with Cafe Chips. 11.19

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. 12.19

Big Bamboo Asian Bowl

BBQ pork, shrimp, wontons, crisp vegetables and Asian noodles

simmered in a steaming Oriental broth. 14.29

Quiche Lorraine

A thick slice of house-made quiche filled with egg, Swiss cheese, smoked bacon and sauteed onions. 11.29

Garden Vegetable Quiche

A thick slice of house-made quiche filled with egg, spinach, sauteed onion, broccoli, artichokes, mushrooms, cheddar and Swiss cheese. 11.29

MOTHER CHEESECAKE'S CLASSICS

Old English Style Fish & Chips

Three pieces of cod battered with seasoned flour and our own Rocky Mountain Red Ale. Served over fries with house-made tartar sauce. 13.29 Two Pieces. 11.29

Mom's Meatloaf

Generous slices of meatloaf made with beef and pork topped with Burgundy beef gravy. Served with mashed potatoes and seasonal vegetables. 13.29

Chicken Pot Pie

Our own twist to this classic dish. A deconstructed pie with tender chicken and vegetables slow cooked with fresh herbs. Served with mashed potatoes and topped with a light, fluffy pastry wafer. 12.29

Gourmet Mac N' Cheese

Macaroni noodles with sharp white cheddar, cottage and parmesan cheeses topped with buttery bread crumbs then baked. Served with a Caesar salad and seasonal vegetables. 12.29

Veal Cutlet

Sauteed breaded veal medallions with warm beef gravy. Served with mashed potatoes and seasonal vegetables. 17.29

Famous Liver and Onions

Tender calves' liver topped with slices of smoked bacon, sauteed onions and warm beef gravy. Served with mashed potatoes and seasonal vegetables. 14.29

Chicken Bangers and Mash

Three grilled chicken basil sausages served with mashed potatoes and seasonal vegetables. 14.29

PASTA

Mediterranean Pasta

Sweet roasted red peppers, goat cheese, roma tomatoes, and red pepper pesto sauce tossed with penne pasta. 14.59 Add chicken. 18.59

Fettuccine Alfredo

Tender fettuccine noodles tossed in cream, garlic and parmesan cheese. 12.79

Broccoli Chicken Alfredo

Add tender chicken and fresh broccoli to our signature Fettuccine Alfredo. 16.79

Pasta Jambalaya

Plump shrimp, tender chicken and zesty chorizo sausage tossed with fettuccine in a spicy tomato sauce. 17.79

Shrimp and Chicken Penne

Sauteed shrimp, light tomato cream sauce and penne pasta topped with a breaded chicken breast. 18.59

Pasta Raphael

Tender strips of chicken, onions, sun-dried and fresh tomatoes, mushrooms and artichoke hearts tossed with penne in cream, garlic and parmesan cheese. 17.79

Great Add-ons:

Top any pasta with baked mozzarella 2.29

Grilled garlic focaccia 1.29

Caesar or Nice Little Salad 5.49

SPECIALTIES

Mushroom Chicken Mushroom

Breaded chicken breast covered with sauteed mushrooms and topped with melted mozzarella cheese. Served with our own Marvelous Stuffed Mushrooms, mashed potatoes and seasonal vegetables. 19.79

Chicken Madeira

Sauteed chicken medallions in mushroom Madeira sauce topped with melted mozzarella cheese. Served with mashed potatoes and seasonal vegetables. 21.29

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. 19.29

Chicken Stir Fry

Tender chicken and wok vegetables lightly stir-fried in teriyaki (mild) sauce, oriental ginger (medium) sauce or our gongga gai (very hot) sauce. 17.59

Sweet Chili Chicken

Sauteed tender, sliced chicken breast with a sweet Thai chili sauce. Served with jasmine rice and wok vegetables. 17.59

Big Bamboo Asian Bowl

BBQ pork, shrimp, wontons, crisp vegetables and Asian noodles simmered in a steaming Oriental broth. 14.29

Fish Cakes

Crisp cod, salmon, crab and potato cakes. Finished with dollop of house-made tartar sauce. Served with jasmine rice and seasonal vegetables. 15.29

West Coast Salmon

Firegrilled West Coast salmon filet brushed with your choice of teriyaki or sweet maple chili sauce. Served with jasmine rice and wok vegetables. 19.29

Meal of Mussels

A pound and a half of mussels steamed in spiced white wine. Served with grilled garlic focaccia. 17.59

Ginger Beef

Sauteed tender slices of beef in our spicy and sweet ginger sauce. Served with jasmine rice and wok vegetables. 17.59

Veal Portofino

Sauteed tender veal in sambuca and cream topped with tomatoes and shrimp. Served with fettuccini tossed with cream, garlic and parmesan cheese. 21.29

Oven-roasted Pork

Tender pork shoulder slow-cooked with eleven spices. Served with BBQ gravy, mashed potatoes and seasonal vegetables. 21.29

CAB Sirloin Steak

Certified Angus Beef ® Top Sirloin lightly seasoned then firegrilled and topped with dusted onions. Served with our signature stuffed baked potato and seasonal vegetables. 6 oz 17.29 8 oz 20.29

Add Peppercorn Sauce 1.99 Add Boursin Herb Cheese 1.99

Honey Garlic Sirloin

8 oz. Top Sirloin marinated in honey roasted garlic then firegrilled and topped with dusted onions. Served with our signature stuffed baked potato and seasonal vegetables. 22.29

BBQ Ribs

Tender pork ribs firegrilled and brushed with our Really Good BBQ Sauce. Served with fries and dusted onions. Half rack. 18.29 Full rack. 24.29

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. 12.29

BBQ Burger

Topped with grilled back bacon, lots of shredded cheddar cheese, red onion and our Really Good BBQ Sauce. 13.49

Breaded Fish Burger

Breaded cod with crisp lettuce and loads of house-made tartar sauce. 12.29

Buffalo Chicken Burger

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

KID'S MENU

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

Chicken Tenders

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

Nice Kids' Salad

Crisp garden greens, onion, tomato, cucumber and dried cranberries. Drizzled with your choice of dressing.

Kraft Dinner

Classic KRAFT™ macaroni and cheese that you know and love.

Fettuccine Alfredo

Fettuccine noodles tossed with cream, garlic and parmesan cheese.

Pizza

Your choice of either Hawaiian or Cheese Pizza.

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.

SANDWICHES

Served with fries and fresh fruit. Substitute Sweet Potato Fries. 1.99

Beef Dip Sandwich

8 oz of slow-braised roast beef sliced thin and piled high on grilled ciabatta with sauteed onions and melted Swiss cheese. Served with house-made 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. 12.29

Country Club Sandwich

Layers of ham, grilled chicken, back bacon, jack and cheddar cheeses, lettuce, tomato and mayonnaise on toasted white or multi-grain bread. 12.49

Hippie Sandwich

Layers of roasted peppers, guacamole, spinach leaves, tomato, radish sprouts, thin-sliced cucumber, smoked gouda and Boursin garlic herb cheese on ciabiatta. 12.59

Woodland Chicken Sandwich

Tender chicken slices sauteed with mushrooms, onions and spinach. Topped with jack cheese and sweet dijon mayonnaise on a grilled ciabatta. 12.59

Original Schnitzelwich

Breaded veal, tomato basil sauce, smoked gouda, lettuce and dusted onions on a grilled ciabatta. 12.59

Pulled Pork

Tender BBQ pulled pork topped with house-made coleslaw on grilled ciabatta. 12.49

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. 17.29

Steak Sandwich

6 oz Certified Angus Beef® Top Sirloin topped with sauteed mushrooms on a slice of garlic toast. 14.29

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. 12.29

Reuben Sandwich

Generous slices of warm Montreal smoked meat tossed with tangy sauerkraut piled high on toasted marble rye. 12.59

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 7.69

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.
7.69

MORE GREAT DESSERTS

Triple Chocolate Fudge Cake

4 layers of smooth chocolate delight. Served with premium ice cream. 5.69

Classic Carrot Cake

4 layers of moist carrot cake blanketed with cream cheese icing. 5.69

Rustic Apple Tart

*Light, fluffy pastry filled with sliced cinnamon apples and baked until golden brown.
Topped with premium ice cream and caramel sauce. 7.69*

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. 7.49*

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. 7.49*

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. 7.99*

Root Beer Float

4.19

Ice Cream

One scoop. 1.99 Two scoops. 2.99

DESSERT TO TAKE HOME

Our cakes and cheesecakes are available by the slice, whole or half cake.

Triple Chocolate Fudge Cake and Classic Carrot Cake

*With their homemade appearance, you can claim you made them yourself. (We won't tell)
Serves 6-12.*

Traditional-size cheesecakes

*Perfect for hostess gifts, book clubs, birthday and dinner parties.
Serves 6-8.
(Only whole cakes available.)*

Large-size cheesecakes

*We slice this cake into 10 pieces but you can easily serve 20.
Choose from over 10 varieties available every day in our dessert cooler.*

ALLERGY ALERT: Baked goods may have come into contact with nuts.



Head Office:
Edmonton, Alberta

The Cheesecake Cafe Support Centre:
10319 Saskatchewan Drive
Edmonton, Alberta T6E 4R7

Questions, Comments, Jobs, Information, Compliments?
Contact us at our toll-free number 1-800-204-0870
In the Edmonton area (780) 406-1700
or drop us an email at: osc@cheesecakecafe.ca

Website:
For information on jobs, locations, feature menus,
Great Rewards!™ and more, please visit our website at: www.cheesecakecafe.ca

Franchise Information:
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Director of Franchise Development
The Cheesecake Cafe
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Email: osc@cheesecakecafe.ca

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Menu prices do not include taxes.

If you have specific food allergies, please consult your Server before ordering.

Menu prices may vary at each Cafe location.