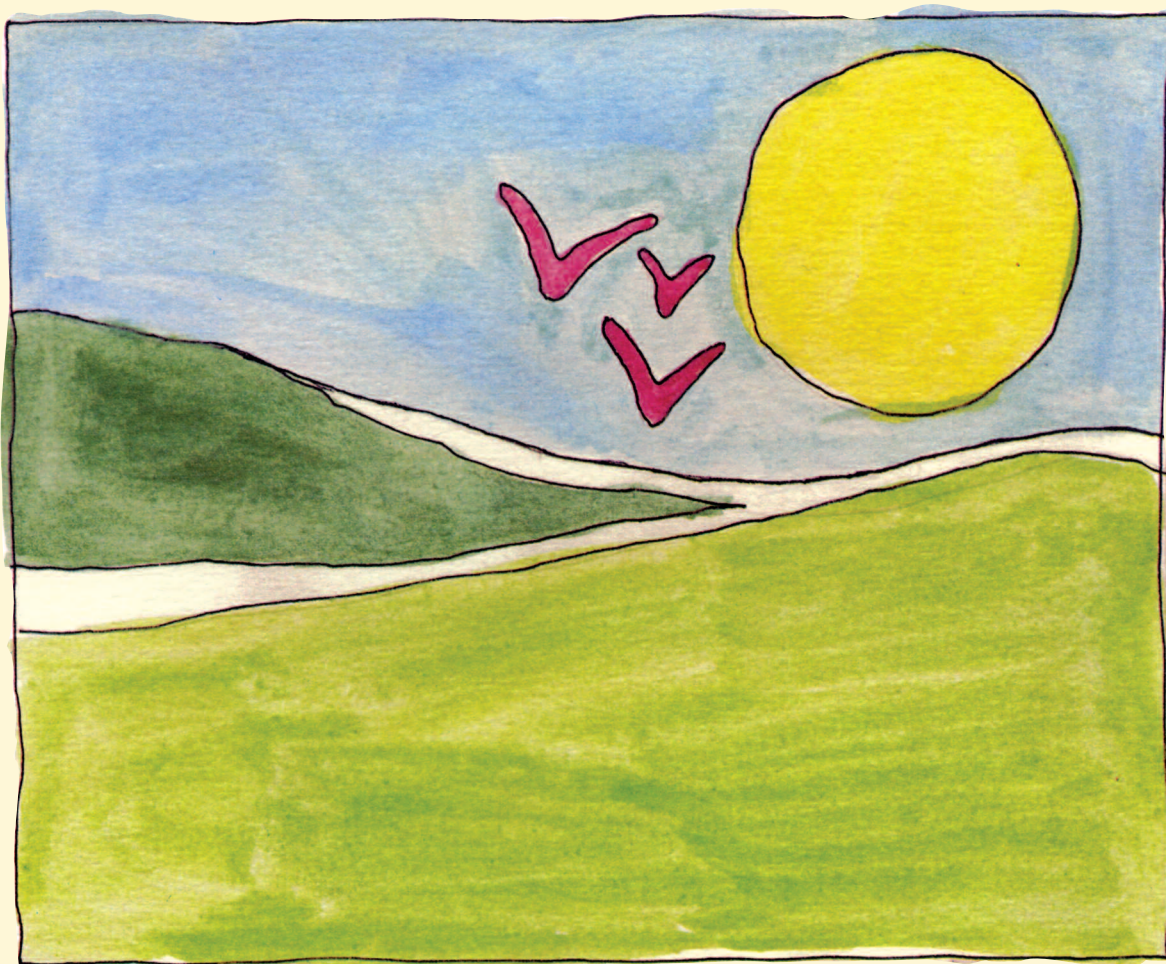


**Weekend Brunch**  
*at*  
**THE CHEESECAKE CAFE**



## *Welcome to The Cheesecake Cafe.*

During the time we have been in business, we've always been asked,  
"Do you bake your own cheesecakes?"  
The answer is yes.

Our cheesecakes are prepared each day right here, following recipes created by our own Red Seal baker, Michael Duguay. We use only Kraft Philadelphia Cream Cheese, world famous Belgium-made Callebaut chocolate and premium compound flavourings in our cheesecakes.

Baking in-house isn't always the easiest route to go but we believe that freshness, quality ingredients and attention to detail in food preparation make a difference.  
That is also why:

We purchase steaks cut from premium Certified Angus Beef® and firegrill them over an open flame. We slow roast Triple A inside round beef to create our Beef Dip Sandwiches.

Vegetables are given the same high attention.  
Our mashed potatoes are house-made from fresh potatoes that are slow simmered, riced and blended with real cream. Our signature Cafe Chips are sliced and fried each day. Side vegetables vary with the season so they can be fresh, never frozen.  
Our salads are made with our own blend of four different garden greens.

You won't find pre-packaged or frozen ingredients when it comes to our Chicken Tenders, Tapas and Fish n' Chips. Our Cafes boast a unique kitchen station that allows us to bread each dish to order.

Liquid libations are not left out in our pursuit of perfection.  
Alberta's own Alley Kat Brewery brews our Rocky Mountain Red Ale for us. Only top-shelf spirits are used as our house brands, and our wines are aerated for enhanced freshness. Premium coffee beans are ground fresh for each pot and brewed continually throughout the day to provide the most robust flavour possible.

Thank you for supporting The Cheesecake Cafe.  
Relax and enjoy!

*P.S. Do you have your Great Rewards! card?*

## BUBBLES

MUMMS NAPA, California	35.00
FREIXENT BRUT CAVA, Spain	10.00

## SPECIAL BRUNCH DRINKS

### Mimosa

Bubbles and fresh orange juice. 5.75

### Raspberry Bellini

Raspberry Vodka, Champagne, raspberry slush topped with Raspberry Liqueur. 6.50

### Classic Caesar

Vodka and our signature Caesar mix, hand shaken and served with a crisp celery stick. 6.50

### Pomegranate Mocktail

Pomegranate juice, lemonade and soda. 3.75

### Maui Waii Smoothie

Banana, orange juice, pineapple, coconut cream and vanilla ice cream. 4.75

### Sunrise Smoothie

Banana, orange juice and raspberries blended with vanilla ice cream. 4.75

### Fruit Juices

Orange, apple, pineapple, cranberry, white grape, clamato. 3.75

**Espresso** 3.00 **Double Espresso** 3.75

**Cappuccino** 4.75

**Cafe Latte** 4.75

**Cafe Mocha** 4.75

**Mochacchino** 4.75

add a flavour shot to any espresso drink .75

**Salted Caramel Macchiato** 5.50

### London Fog

Steamed milk, Earl Grey tea and vanilla flavouring. 4.00

### Sunrise Coffee

Premium coffee with Bailey's. 6.50

## BEER

We pour two local craft beers all brewed in small batches and with dedication to quality.

### Rocky Mountain Red Ale

**Seasonal Draft** (ask your Server about our current feature)

Glass (11 oz.) 5.25 Big Beer (19 oz.) 6.75

**Strongbow Cider** 5.50 (Gluten-free)

### Domestic Bottled Beer 5.50

Kokanee, Big Rock Traditional, Okanagan Springs Extra Special Pale Ale, Tool Shed India Pale Ale, Budweiser, Bud Lite, Coors Lite, Original 16 Pale Ale, Canadian, Canadian 79

### Import/Premium Bottled Beer 6.50

Corona, MGD, Heinken, Guinness, Newcastle Brown Ale, Alexander Keith's Pale Ale, Sleeman's Honey Brown Ale, Stella Artois

## EGG DISHES

*Served with white, multi-grain or marble rye toast.*

### **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. 12.50*

### **Big Breakfast**

*Country ham, smoked bacon and beef sausages with three eggs cooked any style.*

*Served with brunch potatoes, toast and fresh fruit. 14.00*

### **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. 12.75*

### **Chicken Huevos Rancheros**

*A large tortilla topped with spicy chicken, scrambled eggs, salsa and melted cheddar cheese.*

*Served with salsa, sour cream and guacamole. 13.25*

### **Eggs Only**

*Three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 9.25*

### **Sante Fe Breakfast Wrap**

*Spicy chicken, scrambled eggs, cheddar cheese, guacamole and diced tomato wrapped in a flour tortilla. 12.75*

### **The Breakfast Club Sandwich**

*Two fried eggs, smoked bacon, cheddar cheese, lettuce and tomato on white or multigrain toast. 12.75*

## BELGIAN WAFFLES

### **Four Berry**

*Raspberry, strawberry, wild blueberry and sour cherry topping and Chantilly cream. 10.75*

### **Banana Callebaut**

*Fresh cut bananas with warm Callebaut\* milk chocolate and Chantilly cream. 10.75*

### **Original**

*Topped with syrup and Chantilly cream. 7.50*

# 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. 12.75*

## **Florentine**

*Grilled back bacon, spinach, ripe tomato slices and poached eggs topped with hollandaise sauce. 13.00*

## **Smoked Salmon**

*Slices of smoked salmon, cream cheese, sliced onion and poached eggs topped with hollandaise sauce. 13.00*

## **California**

*Guacamole, ripe tomato slices, smoked bacon and poached eggs topped with hollandaise sauce. 13.00*

## **Great Northern**

*Grilled back bacon, ripe tomato slices, cheddar cheese, red onion and poached eggs topped with hollandaise sauce. 13.00*

# THREE EGG OMELETTES

*Served with brunch potatoes, fresh fruit and your choice of white, multi-grain or marble rye toast. 12.75*

## **Ham or Bacon and Cheese**

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

## **Farmers**

*Sauteed mushrooms and green onions, diced tomato, Monterey jack and cheddar cheeses.*

## **Spanish**

*Chorizo sausage, sweet red peppers, diced tomato, red onions, Monterey jack cheese, and tomato basil sauce.*

## **French Country**

*Smoked bacon, sauteed mushrooms, green onions, and Swiss cheese topped with hollandaise sauce.*

## **Western**

*Country ham, sweet red peppers, green onions, Monterey jack and cheddar cheeses.*

## GLUTEN-FREE

*Below is a list of our menu items to comply with a gluten-free diet.*

### **Cafe Breakfast with Bacon**

*Three eggs cooked any style with smoked bacon, brunch potatoes and fresh fruit. 11.50*

### **Eggs Only**

*Three eggs cooked any style. Served with brunch potatoes and fresh fruit. 8.25*

### **Bacon and Cheese Omelette**

*Smoked bacon with cheddar, Monterey jack and Swiss cheeses. Served with brunch potatoes and fresh fruit. 11.75*

### **Farmers Omelette**

*Sauteed mushrooms and onion, diced tomato, Monterey jack and cheddar cheeses.  
Served with brunch potatoes and fresh fruit. 11.75*

## KIDS'S BRUNCH MENU

*For our guests 10 and under. All meals include chocolate chip cookies with vanilla ice cream topped with chocolate sauce.  
8.00*

### **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**

*Chicken breast strips, fried golden. 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 house-made green goddess dressing. 5.00*



## **Fried Dill Pickles**

*Our most popular Tapa. Five zesty, lightly breaded pickle slices. Served with chili-ranch sauce. 4.75*



## **Cafe Chips**

*Our house-made potato chips. Served with ranch dressing dip. 3.00*

## **Thai Wontons**

*Crisp chicken wontons tossed in sweet Thai chili sauce. 5.00*

# SOUPS

## **Seasonal Soup**

*Ask your Server for this month's soup selection*

★ **Bowl** 6.50 ★ **Bread Bowl** 7.50

## **Broccoli Cheese Soup**

*A creamy medley of fresh broccoli and Velveeta cheese.*

★ **Bowl** 6.50 ★ **Bread Bowl** 7.50

## **French Onion Soup**

*Sauteed Spanish onions slowly simmered in a hearty beef broth. Each dish individually covered with house-made croutons and melted provolone cheese. 7.00*



*vegetarian*



## APPETIZERS & SHARING PLATES



### **Tuscan Flatbread**

*Italian seasoning and jack and mozzarella cheeses on a crisp, house-made pizza crust. 6.50*



### **Pan Bread**

*Freshly baked focaccia sliced and grilled. Served with balsamic vinegar and olive oil. 5.50*



### **Garlic Cheese Bread**

*Warm French loaf topped with tasty garlic butter and melted cheese. Ideal for sharing. 7.75*

### **Blackened Calamari**

*Pan-seared, sweet and smoky squid on a bed of romaine drizzled with house-made green goddess dressing. 9.50*

### **Chicken Tenders**

*Tender chicken breast strips, breaded to order and fried golden. Served with fries with house-made honey mustard dip. 11.50*



### **Spinach Artichoke Dip**

*Warm spinach, cream cheese, artichoke and parmesan cheese. Served with house-baked pita chips. 11.75*

### **Lettuce Wraps**

*Tender chicken breast or plump prawns tossed with peanuts, snow peas, red onion, carrots, water chestnuts and Asian noodles sauteed in an Oriental stir-fry sauce. Served with crisp lettuce wrappers. 14.50*



**Veggie** 10.50

### **Poutine**

*Crisp French fries topped with mozzarella cheese and rich gravy. 5.50*

### **Double Decker Quesadilla**

*Two layers of roasted chicken, peppers, onion, diced tomato, corn, black beans, melted cheddar and jack cheeses. Dip into the salsa, sour cream and guacamole served on the side. 14.00*

### **Mussels Frites**

*1/2 lb of mussels steamed in a Creole sauce. Served with fries and garlic aioli. 11.50*

### **Little Ribs**

*Meaty, seasoned, boneless dry ribs. Served with house-made honey mustard dip. 10.50*

### **Nice Little Salad**

*Garden greens, red onion, cucumber, grape tomatoes and cranberries drizzled with our house-made green goddess dressing. 5.75*

### **Appetizer Caesar Salad**

*Crisp romaine lettuce, parmesan cheese, house-made croutons and our zesty Caesar dressing. 5.75*

# SALADS

## **Chipotle Chicken Taco Salad**

*An edible crisp tortilla shell filled with fresh garden greens, house-made green goddess dressing, grilled chicken, BBQ chipotle salsa, corn, black beans, grape tomatoes, cheddar cheese and tortilla strips. 16.75*

## **Classic 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 grape tomatoes. 16.75*

## **Firegrilled Steak Salad**

*Tender sirloin steak slices, garden greens, sliced egg, smoked bacon, crumbled feta cheese and grape tomatoes in our house-made green goddess dressing topped with dusted onions. 16.75*

## **Beet and Goat Cheese Salad**

*(V) Spinach leaves, beets, green apple slices, candied almonds and crumbled goat cheese in our house-made maple vinaigrette. 13.50  
With grilled chicken. 17.50*

# LUNCH FEATURES & COMBOS

## **Lunch Honey Mustard Chicken**

*Firegrilled chicken breast topped with smoked bacon, sauteed mushrooms, jack and aged cheddar cheeses on our house-made honey mustard sauce. Served with mashed potatoes and seasonal vegetables. 13.75*

## **Lunch Pasta Raphael**

*Tender strips of chicken, onion, sun-dried and fresh tomatoes, mushrooms and artichoke hearts with penne noodles in a cream, garlic and parmesan cheese sauce. 13.00*

## **Big Bamboo Asian Bowl**

*BBQ pork, prawns, wontons, crisp vegetables and Asian noodles simmered in a big bowl of steaming Oriental broth. 14.50*

## **Soup & Salad**

*Our seasonal soup and a small Caesar or Nice Little Salad. Served with house-made Cafe Chips. 10.00*

## **Soup & Sandwich**

*Our seasonal soup and a half Country Club or half Beef Dip Sandwich. Served with house-made Cafe Chips. 12.75*

## **Salad & Sandwich**

*Half Country Club or half Beef Dip Sandwich and a small Caesar or Nice Little Salad. Served with house-made Cafe Chips. 12.75*

## **Soup, Salad & Sandwich Trio**

*Our seasonal soup; a small Caesar or Nice Little Salad; and a half Country Club or half Beef Dip Sandwich. Served with house-made Cafe Chips. 13.75*

## **Quiche Lorraine**

*A thick slice of house-made quiche filled with egg, Swiss cheese, smoked bacon and sauteed onions. Served with house-made Cafe Chips and Nice Little Salad. 12.50*

# SANDWICHES

Served with fries and a salad. *Substitute Sweet Potato Fries. 2.00*

## **Beef Dip Sandwich**

*Slow-braised roast beef sliced thin and piled high with sauteed onions, horseradish aioli, and melted Swiss cheese on grilled ciabatta. Served with house-made au jus. 14.50*

## **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. 14.50*



## **Hippie Sandwich**

*Layers of roasted red bell peppers, guacamole, spinach leaves, tomato, radish sprouts, thin-sliced cucumber, smoked gouda and Boursin garlic herb cheese on grilled ciabatta. 13.75*

*Add bacon. 1.50 Add chicken. 3.00*

## **Lobster and Prawn Clubhouse**

*Lobster and prawns in a creamy cocktail sauce with smoked bacon, crisp lettuce and cheddar cheese on grilled ciabatta. 15.50*

## **Reuben Sandwich**

*Generous slices of warm Montreal smoked meat layered with tangy sauerkraut, creamy pickle spread and Swiss cheese on toasted marble rye. Served with fries and Nice Little Salad. 14.00*

Steak Sandwiches are served with fries and Caesar salad. *Substitute Sweet Potato Fries. 2.00*

## **Big Steak Sandwich**

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

*Topped with dusted onions. 18.75*

## **Steak Sandwich**

*Certified Angus Beef ® 6 oz. Top Sirloin topped with sauteed mushrooms on a slice of garlic toast. Topped with dusted onions. 15.00*



- Vegetarian

# BURGERS

*Served with fries and a salad. Substitute Sweet Potato Fries. 2.00.*

*Our 1/2 lb hamburgers are hand-formed, premium ground beef cooked over an open flame.*

## **Deluxe Cheese Burger**

*Topped with jack and cheddar cheeses, lettuce, tomato, garlic aioli and red onion. 14.50*

**Add:** Bacon 1.50 Wild Mushrooms 1.25 Guacamole 1.50  
BBQ Sauce no charge Substitute Swiss Cheese no charge

## **BBQ Burger**

*Topped with grilled back bacon, lots of shredded cheddar cheese, red onion, and our Really Good BBQ Sauce. 14.50*

## **Buffalo Chicken Burger**

*Hand-breaded chicken breast tossed in medium hot sauce and topped with cheddar cheese, lettuce and tomato. 14.25*



## **Veggie Burger**

*A house-made pattie created with brown rice, egg, toasted almonds, wild mushrooms and arugula. Topped with gouda cheese, sweet dijon mayonnaise, radish sprouts, lettuce, tomato and red onion. 14.25*

# 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 8.00

*Please consult the feature sheet at the front of our Drink and Dessert Menu on your table to see our various and delicious cheesecake selection available today.*

## MORE GREAT DESSERTS

### **Triple Chocolate Fudge Cake**

*4 layers of smooth chocolate delight. Served with premium ice cream. 6.50*

### **Classic Carrot Cake**

*4 layers of moist carrot cake blanketed with cream cheese icing. 6.50*

### **Rustic Apple Tart**

*Light, fluffy pastry filled with sliced cinnamon apples and baked until golden brown. Topped with premium ice cream and caramel sauce. 7.75*

### **Chocolate Addiction**

*Moist chocolate cake topped with Callebaut\* milk chocolate, roasted pecans, vanilla ice cream, more Callebaut\* milk chocolate, chunks of warm fudge brownie, more roasted pecans and Chantilly cream. Served with a homemade waffle crisp. 8.00*

### **Banana Split**

*A Cafe favourite. Three scoops of premium ice cream topped with warm Callebaut\* milk chocolate, strawberries, pineapple, banana, Chantilly cream and a cherry. Served with homemade waffle crisps. 7.50*

### **Banana Split Cheesecake**

*Three scoops of premium ice cream topped with pieces of cheesecake, warm Callebaut\* milk chocolate, strawberries, pineapple, banana, Chantilly cream and a cherry. Served with homemade waffle crisps. 8.00*

### **Root Beer Float**

*4.50*

### **Ice Cream**

*One scoop. 2.00 Two scoops. 3.00*

## PARTY CAKES

*All of our cakes and cheesecakes are available for take out. Whether you're feeding 6 or 60 people, we have the perfect size cake for your event.*



**Bistro · Bakery · Bar**

*www.cheesecakecafe.ca*

