



Bistro • Bakery • Bar

Welcome.

At The Cheesecake Cafe we believe that freshness, quality ingredients and attention to detail in food preparation make a difference.

That's why:

All our desserts, particularly our famous cheesecakes, are prepared each day right here in the Cafe, following recipes created by our own Red Seal Baker, Michael Duguay. We use only Kraft Philadelphia Cream Cheese, world-famous Belgian-made Callebaut chocolate and premium flavourings in our cheesecakes.



We purchase steaks cut from Certified Angus Beef and firegrill them over an open flame. We slow roast Triple A inside round beef to create our Beef Dip Sandwich. You won't find pre-packaged or frozen ingredients when with our Chicken Tenders and our Tapas Plates. Our Cafe boasts a unique kitchen station that allows us to freshly bread each dish to order.

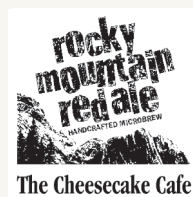
Vegetables are given the same high attention.

Our mashed potatoes are slow-simmered, riced, then blended with real cream, butter and cream cheese.

Our signature Cafe Chips are cut 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 three different garden greens.

We serve only local, handcrafted draft beer, including our own Rocky Mountain Red Ale which is brewed for us by Alberta's own Alley Kat Brewery.



Only top-shelf spirits are used as house brands in our cocktails and we make it easy for you to enhance your experience by moving up from those brands with our Good. Better. Best. bar program.

We stock an extensive range of high quality, affordable wines from all over the globe. All red wines are decanted for enhanced flavour.

Join us for 'Appy Hour every day from 3-6 where our 6 oz wines are only \$5 and Tapas half-price.



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

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

RED WINE

	6 oz	8 oz	bottle
Merlot			
<i>FRONTERA, Chile</i>	9.00	11.00	32.00
<i>JACKSON-TRIGGS, Okanagan Valley</i>	9.00	11.00	32.00
<i>FLAT ROOF MANOR, South Africa</i>	10.00	12.00	34.00
Pinot Noir			
<i>HAHN FAMILY WINES, California</i>	10.00	12.00	34.00
Carmenere			
<i>J. BOUCHON, Chile</i>			32.00
Malbec			
<i>SANTA JULIA, Argentina</i>	9.00	11.00	32.00
<i>MARCUS JAMES, Argentina</i>			32.00
<i>MASI PASSO DOBLE, Argentina</i>			32.00
Malbec Shiraz			
<i>FAMILIA ZUCCARDI FUZION, Argentina</i>	9.00	11.00	32.00
Syrah			
<i>BILA HAUT COTES DU ROUSSILLION VILLAGES, France</i>			30.00
Shiraz			
<i>YELLOW TAIL, Australia</i>	9.00	11.00	32.00
Bastardo			
<i>BOSTAVAN, Moldova</i>			32.00
Cabernet Sauvignon			
<i>J. LOHR SEVEN OAKS, California</i>			42.00
<i>DAOS, Moldova</i>	10.00	12.00	34.00
Cabernet Merlot			
<i>TWO OCEANS, South Africa</i>			30.00
Zinfandel			
<i>PEACHY CANYON, California</i>			32.00
<i>RAVENSWOOD VINTNERS BLEND, California</i>			32.00
Valpolicella			
<i>FOLONARI, Italy</i>	10.00	12.00	34.00

CAKEMAKER WINES

	6 oz	8 oz	bottle
Red Velvet <i>CUPCAKE VINEYARDS, California</i>	9.00	11.00	30.00
Sauvignon Blanc <i>CUPCAKE VINEYARDS, New Zealand</i>	9.00	11.00	30.00
Malbec <i>LAYER CAKE, Argentina</i>			42.00
Angel Food <i>CUPCAKE VINEYARDS, California</i>			32.00
Chardonnay <i>CUPCAKE VINEYARDS, California</i>			32.00
Sauvignon Blanc <i>CAKEBREAD, California</i>			50.00

WHITE WINES

	6 oz	8 oz	bottle
Pinot Grigio <i>GALLO FAMILY VINEYARDS, California</i>			30.00
<i>FLAT ROOF MANOR, South Africa</i>	10.00	12.00	34.00
Chardonnay <i>CONCHA FRONTERA, Chile</i>	9.00	11.00	32.00
<i>OYSTER BAY, New Zealand</i>			32.00
Gewurztraminer <i>PELEE ISLAND WINERY, Canada</i>			32.00
Sauvignon Blanc <i>JACKSON-TRIGGS, Okanagan Valley</i>	9.00	11.00	32.00
<i>TWO OCEANS, South Africa</i>			30.00
Reisling <i>DR. ZEN ZEN KABINETT, Germany</i>	10.00	12.00	34.00
White Zinfandel <i>GALLO FAMILY VINEYARDS, California</i>	9.00	11.00	32.00
Torrontes <i>GAUCHEZCO, Argentina</i>			30.00
White Blend <i>BENCH 1775 - CHILL, Canada</i>			32.00

BUBBLES

	bottle
<i>CUPCAKE VINEYARDS PROSECCO, Italy</i>	28.00
<i>FREIXENT BRUT CAVA, Spain (200 ml)</i>	12.00

APPETIZER & SHARING PLATES



Tuscan Flatbread

*Italian seasoning and jack and mozzarella cheeses
on crisp, house-made pizza crust.
Tomato basil sauce for dipping. 6.75*



Pan Bread

*House-made focaccia bread grilled with garlic butter.
Balsamic vinegar and olive oil for dipping. 6.00*



Garlic Cheese Bread

*Toasted French loaf and melted Swiss and Cheddar cheeses.
Ideal for sharing. 10.00*

Blackened Calamari

*Sweet and smoky squid pan-fried in blackening spices on a bed of
Romaine, grape tomato and creamy dressing. 13.00*

Chicken Tenders


*Chicken breast strips breaded to order.
Fries and house-made honey mustard dip. 13.50*



Spinach Artichoke Dip

*Cream cheese, spinach, garlic,
artichoke hearts and parmesan cheese.
Baked pita chips for dipping. 13.00*

Lettuce Wraps

*Chicken or prawns, peanuts, snow peas, red onion, carrot,
water chestnuts, Asian noodles sauteed in mild ginger sauce.
Served with baby lettuce cups. 16.00*  **Veggie** 14.00

Poutine

*Crisp French fries topped with
mozzarella cheese and rich gravy. 8.00*

Double Decker Quesadilla

*Two layers of roasted chicken, peppers, onion, diced tomato, corn,
black beans, cheddar and jack cheeses and extra layer of tortilla.
Salsa, sour cream and guacamole for dipping. 14.50*

Mussels Frites

*Half pound of PEI mussels in creole sauce.
Fries and garlic aioli. 14.00*

Little Ribs

*Salt and pepper boneless dry ribs.
House-made honey mustard dip. 11.25*



Nice Little Salad

*Garden greens, red onion, cucumber,
grape tomatoes and cranberries.
Drizzled with house dressing. 7.00*

Caesar Salad

*Romaine, parmesan, focaccia croutons.
Zesty Caesar dressing. 7.00*

great additions:

*Grilled chicken or salmon added to a
Caesar or Nice Little Salad. 5.00*



- Vegetarian

TAPAS

Small bites to stimulate your appetite.

Marvelous Stuffed Mushrooms

Four caps stuffed with cream cheese, chorizo sausage and fresh herbs on house-made Green Goddess dressing. 5.00

Fried Dill Pickles

*Freshly sliced and hand-breaded to order.
Zesty pickle slices with chili-ranch sauce. 4.75*

Cafe Chips

House-made, crisp potato chips with ranch dressing dip. 3.00

Thai Wontons

Chicken wontons tossed in sweet Thai chili sauce. 5.00

SOUPS

Seasonal Soup

Ask your Server for this season's soup selection.

Bowl 7.00 Bread Bowl 8.50

Broccoli Cheese Soup

Made daily with fresh broccoli and velvety cheese.

Bowl 7.00 Bread Bowl 8.50

French Onion Soup

*Caramelized onions, beef broth, focaccia croutons
and melted provolone cheese. 7.75*

SALADS

Chipotle Chicken Taco Salad

Edible crisp tortilla shell, garden greens drizzled with creamy house dressing, grilled chicken, BBQ chipotle salsa, corn, black beans, grape tomatoes, cheddar cheese and tortilla strips. 17.00

Classic Cobb Salad

Mixed greens tossed in your choice of dressing, roasted chicken, cucumber, smoked bacon, Black Forest ham, Monterey jack and cheddar cheeses, sliced egg and grape tomatoes. 17.00

Firegrilled Steak Salad

Grilled Certified Angus Beef ® Sirloin slices, garden greens, egg, smoked bacon, feta, grape tomatoes, dusted onions and Green Goddess dressing. 18.25

Beet and Goat Cheese Salad

*Spinach leaves in maple vinaigrette, red beets, green apple, candied almonds and crumbled goat cheese. 14.25
Add grilled chicken. 5.00*

great additions:

grilled garlic focaccia added to any salad. 2.00

available house-made dressings:

*maple vinaigrette, balsamic vinaigrette,
green goddess, and raspberry vinaigrette*

 - Vegetarian

BOWLS

Jambalaya

*Prawns, chicken, chorizo sausage in spicy tomato sauce.
Choose between linguine or rice. 19.00*

Fettuccine Alfredo

*Cream, butter, white wine, garlic, parmesan and fettuccine. 14.00
Add grilled chicken. 5.00*

Pasta Raphael

*Chicken, artichoke hearts, red onion, sun-dried and fresh tomatoes,
mushrooms and penne noodles.
Cream, garlic and parmesan cheese sauce. 18.50*

Baked Meatball Pasta

*Wine-braised meatballs, penne noodles, chorizo sausage, fennel,
tomato basil sauce and baked provolone cheese. 19.00*

Seafood Linguine

*Prawns, lobster, PEI mussels, fresh tomato and linguine
in creamy Creole sauce. 23.00*

Big Bamboo Asian Bowl

*BBQ pork, prawns, wonton, wok vegetables,
Asian noodles simmered in a big bowl of chicken broth. 16.00*

Ginger Beef

*Breaded beef lightly sauteed in lightly spiced ginger sauce
over jasmine rice and wok vegetable. 19.00*

Chicken Stir Fry

*Tender teriyaki chicken, baby corn, red peppers, onion, snow peas,
broccoli and bok choy over Asian noodles. 18.50*

Sweet Chili Chicken

*Sauteed chicken breast, sweet Thai chili sauce, over jasmine rice
and wok vegetables. 18.50*

PREMIUM STEAKS

*All our steaks are **Certified Angus Beef**®
for maximum taste and flavour.*

Peppercorn Steak

*Grilled 8 oz. Top Sirloin, peppercorn sauce and dusted onion.
Stuffed baked potato and seasonal vegetable. 27.50*

Steak Boursin

*Grilled 8 oz. Top Sirloin, herb and garlic boursin cheese, roasted red
peppers, dusted onions and mushroom Madeira sauce.
Stuffed baked potato and seasonal vegetable. 29.50*

Firegrilled Sirloin

*Grilled Top Sirloin, dusted onion, stuffed baked potato
and seasonal vegetable. 6 oz. 22.50 8 oz. 24.50*

CLASSICS & SPECIALTIES

Mussels

A meal-sized pound of PEI mussels steamed in Creole sauce. Grilled garlic focaccia for dipping. 19.00

Champagne Chicken

Breaded chicken medallions, bacon, wild mushrooms, tarragon, red onion, cream and sparkling wine sauce. Mashed potato and seasonal vegetable. 22.00

Mushroom Chicken Mushroom

Golden, breaded chicken breast, mushrooms and melted mozzarella. Marvelous Stuffed Mushrooms, mashed potato and seasonal vegetable. 21.00

Honey Mustard Chicken

Grilled chicken breast, smoked bacon, wild mushrooms, melted jack and cheddar cheeses, honey mustard sauce. Mashed potato and seasonal vegetable. 21.00

Famous Liver and Onions

Milk-soaked beef liver, grilled pancetta, caramelized onions and warm beef gravy. Mashed potato and seasonal vegetable. 18.00

Old English Style Fish & Chips

*Three pieces of North Atlantic cod loin battered with Rocky Mountain Red Ale. Fries, house-made tartar sauce. 22.00
Two pieces. 18.00*

Maple Chili Salmon

Grilled West Coast salmon brushed with sweet maple chili sauce. Jasmine rice and seasonal vegetable. 23.00

great additions:

top your steak with two Jumbo Prawns. 6.00

enjoy sauteed mushrooms on the side. 3.50

add grilled garlic focaccia to any meal. 2.00

top your pasta with baked mozzarella. 2.25

start off with an Caesar or Nice Little Salad. 7.00

BURGERS & SANDWICHES

Our burgers are hand-formed, premium ground beef cooked over an open flame. Served with french fries or a salad.

Substitute Sweet Potato Fries with red pepper aioli. 2.50

Firegrilled Burger

Ripe tomato slices, lettuce, garlic aioli and red onion on a grilled kaiser bun. 14.00

Add:

Cheese (*cheddar, jack, swiss or gouda*) 1.00
Wild Mushrooms 1.25 **Guacamole** 1.50 **Bacon** 1.50
BBQ Sauce no charge

Deluxe Cheese Burger

Three slices of cheese makes this burger deluxe. Monterey jack and cheddar cheeses, lettuce, tomato, garlic aioli and red onion. 16.50

BBQ Burger

Back bacon, cool shredded cheddar cheese, red onion, Really Good BBQ Sauce. 16.50

Buffalo Chicken Burger

Chicken breast breaded to order, medium hot sauce, cheddar cheese, lettuce and tomato. 16.00

Beef Dip Sandwich

Slow-braised roast beef, Swiss cheese, caramelized onions, horseradish aioli on grilled ciabatta. Au jus for dipping. 16.00

Country Club Sandwich

Black Forest ham, chicken, back bacon, Monterey jack and cheddar cheeses, lettuce, tomato, garlic aioli on toasted white or multi-grain bread. 15.50



Hippie Sandwich

Roasted red bell peppers, guacamole, spinach leaves, tomato, pea shoots, thin-sliced cucumber, smoked gouda, Boursin garlic herb cheese on grilled ciabatta. 14.50
Add bacon 1.50 Add chicken 4.00

Lobster and Prawn Clubhouse

Lobster meat, prawns, creamy cocktail sauce, smoked bacon strips, crisp lettuce and cheddar cheese on grilled ciabatta. 18.00

Steak sandwiches are served with french fries or Caesar salad. Substitute Sweet Potato Fries and red pepper aioli. 2.50

Big Steak Sandwich

Grilled Certified Angus Beef ® 8 oz. Top Sirloin, sauteed mushrooms, garlic toast and dusted onions. 21.50

Steak Sandwich

Grilled Certified Angus Beef ® 6 oz. Top Sirloin, sauteed mushrooms, garlic toast and dusted onions. 18.50

GLUTEN-FREE



Gluten-Free Beet and Goat Cheese Salad

Spinach leaves in maple vinaigrette, red beets, green apple, candied almonds and crumbled goat cheese. 14.25

Add grilled chicken. 5.00

Gluten-Free Lettuce Wraps

Chicken or prawns, peanuts, snow peas, red onion, carrot, water chestnuts, mild ginger sauce and jasmine rice.

Served with baby lettuce cups. 16.00 **Veggie 14.00**

Gluten-Free Raphael Rice Bowl

Chicken, artichoke hearts, red onion, sun-dried and fresh tomatoes, mushrooms and jasmine rice.

Cream, garlic and parmesan cheese sauce. 18.50

Gluten-Free Honey Mustard Chicken

Grilled chicken breast, smoked bacon, wild mushrooms, melted jack and cheddar cheeses, honey mustard sauce.

Mashed potato and seasonal vegetable. 21.00

Gluten-Free Maple Chili Salmon

Grilled West Coast salmon brushed with sweet maple chili sauce.

Jasmine rice and seasonal vegetable. 23.00

Gluten-Free Chicken Stir Fry

Tender teriyaki chicken, baby corn, red peppers, onion, snow peas, broccoli and bok choy over jasmine rice. 18.50

KIDS' MENU

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

Chicken Tenders

Chicken strips breaded to order. Fries and plum sauce. 8.00

Cheeseburger

Charbroiled burger topped with cheddar cheese.

Fries or Cafe Chips. 8.00

Pizza

Ham and Cheese or Double Cheese Pizza. 8.00

Meatball Pasta

Fettuccine noodles, mild tomato basil sauce and a house-made meatball. 8.00

Grilled Cheese Sammy

White or multi-grain bread. Fries or Cafe Chips. 8.00

Grilled Chicken*

Grilled chicken with teriyaki sauce.

Mashed potato and seasonal vegetable. 10.00

Grilled Salmon*

Grilled salmon with teriyaki sauce.

Mashed potato and seasonal vegetable. 10.00

** Grilled Chicken and Salmon dishes are Gluten-free.*



- Vegetarian

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 8.50

Please consult the feature menu found at the front of the Drink and Dessert Menu on your table to see our various and delicious cheesecake selections available today.

MORE GREAT DESSERTS

Triple Chocolate Fudge Cake

*4 layers of smooth chocolate delight.
Scoop of premium vanilla ice cream. 7.00*

Classic Carrot Cake

*4 layers of moist carrot cake.
Cream cheese icing. 7.00*

Rustic Apple Tart

*House-made pastry and cinnamon apples.
Scoop of premium vanilla ice cream and caramel sauce. 7.75*

Chocolate Addiction

Chocolate cake, Callebaut milk chocolate, roasted pecans, vanilla ice cream, more Callebaut* milk chocolate, chunks of warm fudge brownie, more roasted pecans and Chantilly cream.
Homemade waffle crisp. 8.00*

Banana Split

Three scoops of vanilla ice cream, warm Callebaut milk chocolate, strawberries, pineapple, banana and Chantilly cream.
Homemade waffle crisp. 8.00*

Banana Split Cheesecake

Three scoops of vanilla ice cream, scoops of cheesecake, warm Callebaut milk chocolate, strawberries, pineapple, banana and Chantilly cream. Homemade waffle crisp. 8.50*

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.*

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