



Bistro • Bakery • Bar

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?



RED WINE

	6 oz	8 oz	bottle
Merlot			
<i>CONCHA Y TORO, Chile</i>	7.00	9.00	25.00
<i>JACKSON-TRIGGS, Okanagan Valley</i>	7.00	9.00	25.00
<i>FLAT ROOF MANOR, South Africa</i>	8.00	10.00	28.00
Pinot Noir			
<i>HAHN FAMILY WINES, California</i>	8.00	10.00	28.00
Carmenere			
<i>J. BOUCHON, Chile</i>			29.00
Malbec			
<i>SANTA JULIA, Argentina</i>	7.00	9.00	25.00
<i>ZORZAL, Argentina</i>			28.00
<i>MASI PASSO DOBLE, Argentina</i>			29.00
Malbec Shiraz			
<i>FAMILIA ZUCCARDI FUZION, Argentina</i>	7.00	9.00	25.00
Syrah			
<i>BILA HAUT COTES DU ROUSSILLION VILLAGES, France</i>			27.00
Shiraz			
<i>YELLOW TAIL, Australia</i>	7.00	9.00	25.00
Shiraz Cabernet Sauvignon			
<i>CONO SUR, Chile</i>	7.00	9.00	25.00
Cabernet Sauvignon			
<i>J. LOHR SEVEN OAKS, California</i>			40.00
Cabernet Merlot			
<i>TWO OCEANS, South Africa</i>			25.00
Zinfandel			
<i>PEACHY CANYON, California</i>	8.00	10.00	28.00
<i>RAVENSWOOD VINTNERS BLEND, California</i>			29.00
Valpolicella			
<i>FOLONARI, Italy</i>	8.00	10.00	28.00



CAKEMAKER WINES

	6 oz	8 oz	bottle
Red Velvet <i>CUPCAKE VINEYARDS, California</i>	8.00	10.00	28.00
Sauvignon Blanc <i>CUPCAKE VINEYARDS, New Zealand</i>	8.00	10.00	28.00
Malbec <i>LAYER CAKE, Argentina</i>			39.00
Angel Food <i>CUPCAKE VINEYARDS, California</i>			28.00
Chardonnay <i>CUPCAKE VINEYARDS, California</i>			28.00
Sauvignon Blanc <i>CAKEBREAD, California</i>			47.00

WHITE WINES

	6 oz	8 oz	bottle
Pinot Grigio <i>E & J GALLO, California</i>			25.00
<i>FLAT ROOF MANOR, South Africa</i>	8.00	10.00	28.00
Chardonnay <i>CONCHA Y TORO, Chile</i>	7.00	9.00	25.00
<i>OYSTER BAY, New Zealand</i>			29.00
Gewurztraminer <i>PELEE ISLAND WINERY, Canada</i>			29.00
Sauvignon Blanc <i>JACKSON-TRIGGS, Okanagan Valley</i>	7.00	9.00	25.00
<i>TWO OCEANS, South Africa</i>			25.00
Reisling <i>DR. ZEN ZEN KABINETT, Germany</i>	8.00	10.00	28.00
White Zinfandel <i>GALLO FAMILY VINEYARDS, California</i>	7.00	9.00	25.00
Torrontes <i>GAUCHEZCO, Argentina</i>			27.00
White Blend <i>BENCH 1775 - CHILL, Canada</i>			28.00

BUBBLES

	bottle
<i>MUMMS NAPA, California</i>	35.00
<i>FREIXENT BRUT CAVA, Spain (200 ml)</i>	10.00

APPETIZER & 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

 - Vegetarian

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 a 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 onions slowly simmered in a hearty beef broth. Each dish individually covered with homemade croutons and melted provolone cheese. 7.00

SALADS

Chipotle Chicken Taco Salad

An edible crisp tortilla shell filled with fresh garden greens drizzled with house-made green goddess dressing then piled high with 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

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

BOWLS

Jambalaya

Plump prawns, tender chicken and zesty chorizo sausage tossed with your choice of either linguine or rice in a spicy tomato sauce. 18.00



Fettuccine Alfredo

Fettuccine noodles tossed in cream, garlic and parmesan cheese. 13.75

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. 17.50

Baked Meatball Pasta

Penne noodles with house-made all-beef meatballs in a chorizo sausage and fennel infused tomato basil sauce. Topped with provolone cheese and baked golden. 17.75

Seafood Linguine

Prawns, lobster and mussels in a creamy Creole sauce tossed with linguine. 18.50

Big Bamboo Asian Bowl

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

Ginger Beef

Sauteed tender slices of beef in our spicy and sweet ginger sauce. Served over jasmine rice and wok vegetables. 18.75

Chicken Stir Fry

Tender chicken and wok vegetables lightly stir-fried in your choice of teriyaki (mild) sauce, Oriental ginger (medium) sauce or our gongga gai (very hot) sauce. 18.00

Sweet Chili Chicken

Sauteed tender sliced chicken breast with a sweet Thai chili sauce. Served over jasmine rice and wok vegetables. 18.50

PREMIUM STEAKS

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

Peppercorn Steak

Certified Angus Beef® 8 oz. Top Sirloin lightly seasoned then firegrilled. Topped with peppercorn sauce and dusted onions. Served with our signature stuffed potato and seasonal vegetables. 24.00

Steak Boursin

Certified Angus Beef® 8 oz. Top Sirloin lightly seasoned then firegrilled. Topped with herb and garlic boursin cheese, sweet roasted red peppers, dusted onions and mushroom Madeira sauce. Served with our signature stuffed potato and seasonal vegetables. 25.50

Firegrilled Sirloin

Certified Angus Beef® Top Sirloin lightly seasoned then firegrilled. Topped with dusted onions and served with our signature stuffed potato and seasonal vegetables.
6 oz. 18.50 8 oz. 22.50

- Vegetarian

CLASSICS & SPECIALTIES

Mussels

*A meal-sized pound and a half of mussels steamed in our Creole sauce.
Served with grilled garlic focaccia. 18.00*

Champagne Chicken

*Chicken medallions lightly breaded and browned with red onion, bacon, wild mushrooms, a pinch of tarragon and champagne in a garlic cream sauce.
Served with mashed potatoes and seasonal vegetables. 22.00*

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. 19.75*

Honey Mustard Chicken

*Firegrilled chicken breast topped with smoked bacon, sauteed mushrooms, jack and cheddar cheeses on our house-made honey mustard sauce.
Served with mashed potatoes and seasonal vegetables. 19.75*

Famous Liver and Onions

*Tender calves' liver topped with slices of grilled pancetta, sauteed onions and warm beef gravy.
Served with mashed potatoes and seasonal vegetables. 15.25*

Old English Style Fish & Chips

*Three pieces of North Atlantic cod loin battered to order with seasoned flour and our own Rocky Mountain Red Ale.
Served with fries with house-made tartar sauce. 17.00
Two Pieces. 15.00*

Maple Chili Salmon

Firegrilled West Coast salmon filet brushed with a sweet maple chili sauce. Served with jasmine rice and seasonal vegetables. 18.75

great additions:

add grilled garlic focaccia to any meal. 2.00

top your pasta with baked mozzarella 2.25

start off with an appetizer Caesar or Nice Little Salad. 5.75

top your steak with two Jumbo Prawns. 6.00

enjoy sauteed mushrooms on the side of any meal. 3.00

BURGERS & SANDWICHES

*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*

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, 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 a 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*

Steak Sandwiches 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*


GLUTEN-FREE



Gluten-Free Beet and Goat Cheese Salad

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

Gluten-Free Lettuce Wraps

Tender chicken breast or plump prawns tossed with peanuts, snow peas, red onion, carrots, water chestnuts and sauteed in your choice of teriyaki (mild) or our gongga gai (very hot) sauce. Served over jasmine rice with crisp lettuce wrappers. 14.50  **Veggie** 10.50

Gluten-Free Raphael Rice Bowl

Tender strips of chicken, onions, sun-dried and fresh tomatoes, mushrooms and artichoke hearts tossed in cream, garlic and parmesan cheese sauce. Served over jasmine rice. 17.50

Gluten-Free Honey Mustard Chicken

Firegrilled chicken breast topped with smoked bacon, sauteed mushrooms, jack and cheddar cheeses on our housemade honey mustard sauce. Served with mashed potatoes and seasonal vegetables. 19.75

Gluten-Free Maple Chili Salmon

Firegrilled West Coast salmon filet brushed with a sweet maple chili sauce. Served with jasmine rice and seasonal vegetables. 18.75

Gluten-Free Chicken Stir Fry

Tender chicken and wok vegetables lightly stir-fried in your choice of teriyaki (mild) or our gongga gai (very hot) sauce. Served over jasmine rice. 18.00

KIDS' MENU

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

Chicken Tenders

Chicken breast strips fried golden. Served with BBQ or plum sauce and fries. 8.00

Cheeseburger

Charbroiled burger topped with melted cheddar cheese. Served with your choice of fries or Cafe Chips. 8.00


Pizza

Your choice of either Ham and Cheese or Cheese Pizza. 8.00

Meatball Pasta

Fettuccine noodles tossed with mild marinara sauce topped with a house-made meatball. 8.00

Grilled Cheese Sandwich

 *On white or multi-grain bread. Served with your choice of fries or Cafe Chips. 8.00*

Grilled Chicken*

Grilled chicken lightly brushed with teriyaki sauce. Served with mashed potatoes and steamed veggies. 10.00

Grilled Salmon*

Grilled salmon lightly brushed with teriyaki sauce. Served with mashed potatoes and steamed veggies. 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 8.00

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. 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.

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



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