



Bistro • Bakery • Bar

Welcome to The Cheesecake Cafe.

We opened the doors to our first Cafe location in Calgary in 1988.
This year marks an important company milestone:
Our 25th Anniversary!

We thank Albertans and others who have supported our local Cafes
with their millions of visits over the past 25 years.

During the time we have been in business, we've always been asked,
"Do you bake your 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 and premium pork shoulder to create our Beef Dip
and Pulled Pork 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>CONCANNON, 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>GAUCHEZCO, Argentina</i>			27.00
<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
Primitivo (Zinfandel) <i>LAYER CAKE, Italy</i>			39.00
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
Voigner <i>CONO SUR, Chile</i>			25.00

BUBBLES

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

MARTINIS

Hand-shaken with 2 oz. of premium spirits. 8.00

Great Dane

Muddled mint and cucumber, citrus vodka and St. Germaine's Liqueur with a splash of lemonade.

Surfing Eskimo

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

Blueberry Pomegranate

Pomegranate Liqueur, fresh blueberries, pomegranate and white grape juice.

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.

ADULT ICE CREAM DRINKS

Made with 1 oz. of premium spirits. Great anytime. 7.00

Bourbon Milkshake

Bourbon blended with chocolate wafers, vanilla ice cream and milk.

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.

Key Lime Pie

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

Mudslide

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

BEER

Rocky Mountain Red Ale

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

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

Stella Artois Draft

Belgium's best-selling lager. Glass (17 oz.) 8.25

Domestic Bottled Beer 5.50

Import/Premium Bottled Beer 6.50

COCKTAILS

Made with 1 oz. of premium spirits. 6.50

Classic Caesar

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

Caribbean Sunset

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

Raspberry Sangria

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

Raspberry Bellini

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

French 75

Gin, sparkling wine and muddled sour cherries topped with lemonade.

Margarita

Tequila, Grand Marnier, Triple Sec, and your choice of lime slush, raspberry slush or blended strawberries.

Frozen Vodka Lemon Slush

Citrus vodka, muddled lemons and oranges and lemonade topped with slush.

Cherry Punch

Cherry whiskey, muddled sour cherries, orange juice and 7-up.

Jack and Cola Slush

Jack Daniels and Pepsi topped with lime slush.

Cubano Mojito

Havana Club, St. Germaine's Liqueur, fresh mint and lime juice. (1 oz) 7.75

Frozen Long Island Iced Tea

Long Island mix hand-shaken with lime juice then topped with Pepsi and slush. (2 oz. of spirits). 8.50

CHEESECAKE
Size

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

SCHOONER
DRINKS

Enjoy 3 oz. of spirits in our jumbo schooner glass. 11.75

All cocktails and highballs are made with 1 oz. of spirits unless otherwise noted.

CAFE SODAS

Made with sparkling soda water and your choice of flavour. 3.50

**Georgia Peach ★ Strawberry ★ Cherry
Blackberry ★ Kiwi ★ Raspberry ★ Vanilla**

OUR FAVOURITES:

Peach Raspberry

Strawberry Kiwi

Berry Burst

(raspberry, strawberry, blackberry)

ITALIAN CREAM SODAS

Choose a flavour above and we add soda and fresh cream. 4.00

FREE SPIRITS

San Pelligrino (500 ml) 4.25

Maui Waii Smoothie

An icy blend of bananas, orange juice, pineapple, coconut cream and vanilla ice cream. 4.75

Sunrise Smoothie

An icy blend of banana, orange juice and raspberries and vanilla ice cream 4.75

Arnold Palmer

Iced tea mixed with lemonade. 3.50

Pomegranate Mocktail

Pomegranate juice, lemonade and soda. 3.75

Shirley Temple

7-Up, orange juice and grenadine. 3.75

Georgia Peach Iced Tea 3.50

Brisk Iced Tea 3.50

Lemonade 3.75

Red Raspberry Lemonade 3.75

Root Beer Float 4.50

Old Fashioned Milk Shake

Chocolate chip, strawberry, banana, vanilla, chocolate. 5.25

ESPRESSO BAR

Espresso 3.00

Double Espresso 3.75

Cappuccino 4.75

Cafe Latte 4.75

Cafe Mocha 4.75

Mochacchino 4.75

London Fog

Steamed milk, Earl Grey tea and vanilla flavouring. 4.00

Add a flavour shot to any espresso drink. .75

HOT DRINKS

*All hot drinks are made with 1 oz. of premium spirits
unless otherwise noted. 6.50*

Chocolate Covered Cherry

Amaretto, sour cherries and hot chocolate.

Monte Cristo Coffee

Kahlua and Grand Marnier.

Billionaire's Coffee

Bailey's, Kahlua and Frangelico.

After Eight

Hot chocolate, Creme de Mint and Creme de Cacao.

Blueberry Tea

Hot tea with Grand Marnier and Amaretto.

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

Tempura Green Beans

Fresh and crispy. Served with chipotle aioli. 4.50

Cafe Chips

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

Roasted Garlic and Fried Brie Cheese

With warm ciabatta; perfect for spreading. 5.00

Thai Wontons

Crisp chicken wontons tossed in sweet Thai chili sauce. 5.00

FORNO

Made with our homemade rustic pizza crust.

Tre Carne

Smoked bacon, zesty chorizo sausage, Black Forest ham, jack and mozzarella cheeses and tomato basil sauce. 13.75

Roasted Chicken

Roasted chicken, jack and mozzarella cheeses, red onion and our Really Good BBQ Sauce. 13.75

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 homemade croutons and melted provolone cheese. 7.00

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 Deluxe

Our version of a Quebec favourite. Crisp French fries topped with tender BBQ pulled pork, mozzarella cheese and gravy. 11.00

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

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. 10.75

Add an extra topping for only .50

Toppings:

Smoked Bacon

Feta Cheese

Radish Sprouts

Cranberries

Goat Cheese

Sliced Egg

Sweet Red Peppers

Orange Slices

Grape Tomatoes

Green Apple

*Add **Grilled or Teriyaki Chicken** 4.00*

*Add **Grilled Jumbo Prawns** 6.00*

*Add **Grilled Maple Salmon** 4.00*

Chipotle Chicken Salad

An edible crisp tortilla shell filled with fresh garden greens drizzled with house-made green goddess dressing then piled high with 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 balsamic vinaigrette topped with dusted onions. 16.75

Bistro Salad

Crisp garden greens topped with crumbled feta cheese, radish sprouts, grape tomatoes, green onions, chopped pecans, green apple slices and cranberries in our house-made maple vinaigrette. 13.50

With grilled chicken. 17.50

Beet and Goat Cheese Salad

Spinach leaves, roasted red beets, green apple, pine nuts and crumbled goat cheese in our house-made raspberry vinaigrette. 13.50

With grilled chicken. 17.50

great addition:

add grilled garlic focaccia to any salad. 2.00

available house-made dressings:

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

LUNCH FEATURES & COMBOS

Lunch-size meals available until 4:00 PM

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 Fettuccine Alfredo

Fettuccine noodles tossed in cream, garlic and parmesan cheese. 11.00

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

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

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 grape tomatoes. 14.00

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

Monte Cristo

Our version of a classic. Lots of ham, chicken and melted Swiss cheese and a raspberry dijon spread on slices of fresh bread dipped in egg and grilled golden. Served with french fries and Nice Little Salad. 13.75

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

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

Broccoli Chicken Fettuccine

Add tender chicken and fresh broccoli to our signature Fettuccine Alfredo. 17.00

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

Maple Chili Salmon

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

great additions:

add grilled garlic focaccia to any pasta. 2.00

top your pasta with baked mozzarella 2.25

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

- Vegetarian

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

Steak Pescatore

Certified Angus Beef® 8 oz. Top Sirloin lightly seasoned then firegrilled. Served with sauteed prawns and lobster in a basil pesto sauce topped with dusted onions. Served with our signature stuffed potato and seasonal vegetables. 26.00

Steak Frites

Certified Angus Beef® 8 oz. Top Sirloin lightly seasoned then firegrilled. Topped with dusted onions and served with fries and garlic aioli. 18.50

great additions:

add grilled garlic focaccia to any steak. 2.00

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. 3.00

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

Veal Scallopini

Thin slices of tender, sauteed veal topped with a red wine sauce. Served with mashed potatoes and seasonal vegetables. 18.00

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*

Chicken Pescatore

*Firegrilled chicken breast topped with sauteed prawns and lobster in a creamy basil pesto sauce.
Served with mashed potatoes and seasonal vegetables. 23.50*

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*

Woodland Chicken Sandwich

Tender chicken slices sauteed with wild mushrooms, onions and spinach. Topped with jack cheese and sweet dijon mayonnaise on a grilled ciabatta. 14.00

Pulled Pork Sandwich

Tender BBQ pulled pork topped with house-made coleslaw on grilled ciabatta. 14.00

Lobster and Prawn Clubhouse

Lobster and prawns in a creamy cocktail sauce with smoked bacon, crisp lettuce and cheddar cheese on grilled ciabatta. 14.75

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, roasted red beets, green apple slices, pine nuts and crumbled goat cheese in our house-made raspberry 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 over jasmine rice and wok 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

Pizza

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

Cheeseburger

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



Grilled Cheese Sandwich

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

Meatball Pasta

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

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.



Bistro · Bakery · Bar