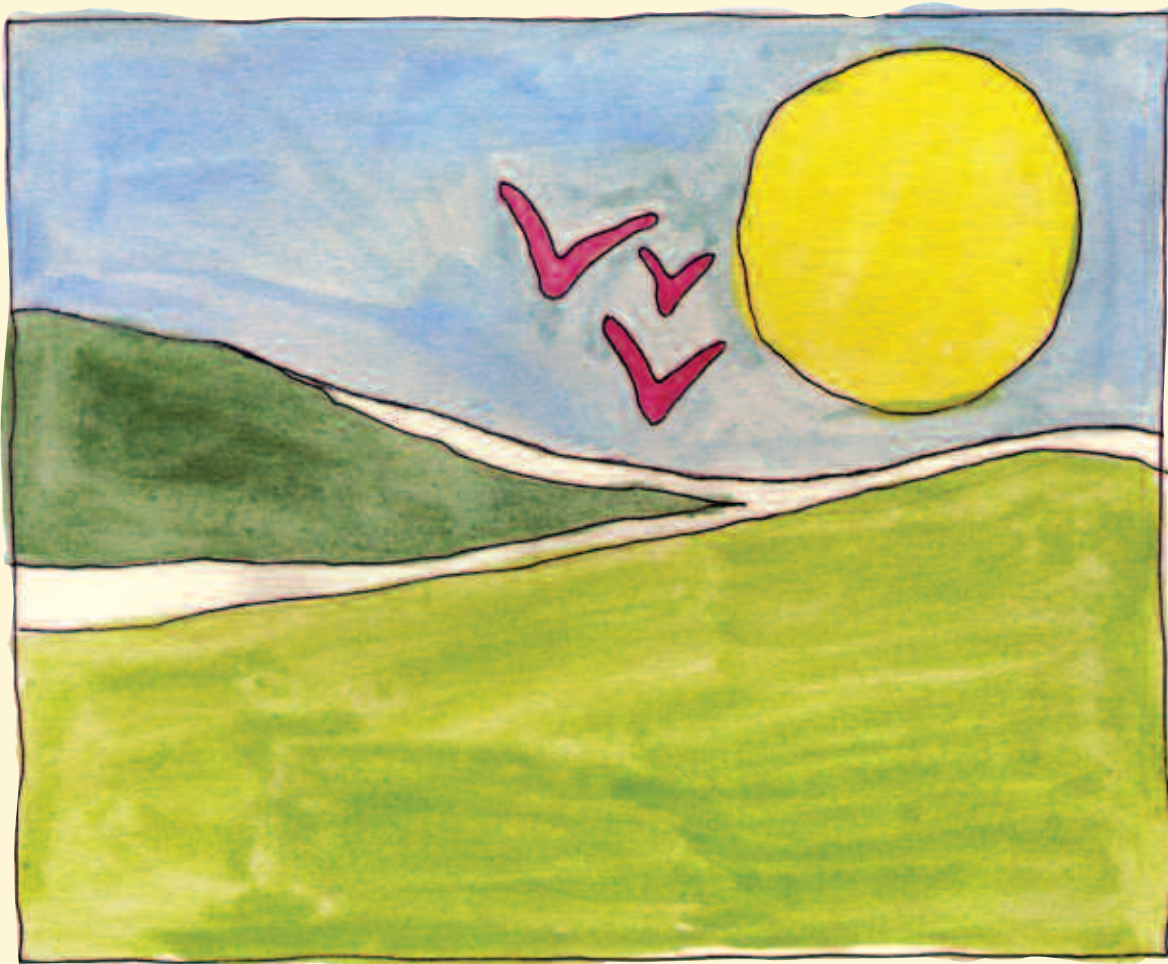


**Weekend Brunch**  
*at*  
**THE CHEESECAKE CAFE**



## *Welcome to The Cheesecake Cafe Bakery Restaurant*

*S*ince 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 Certified Angus Beef and chicken (never frozen) to our real ice cream to our 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?*

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*Chef Peter Jackson Leads  
The Cheesecake Cafe Culinary Team*

*T*he last menu found us improving many of our sauces which were well received by our regular guests. With this menu we've tinkered with and improved a few classic recipes: like our Chicken Taco Salad which is now Chipotle Chicken Salad. You still get the beloved taco shell bowl but we have enhanced the flavours, added new ingredients like corn, black beans and our new house-made green goddess salad dressing. We love this dressing so much it's now our house salad dressing.

Please try one the many new menu choices on the menu.

Your feedback is always welcome at [www.cheesecakecafe.ca/heybob!](http://www.cheesecakecafe.ca/heybob!)

Bon Appetit!  
Chef Peter Jackson

# *Brunch*

*Wine*

*Bubbles*

*Brunch Drinks*

*Espresso Drinks*

*Beer*

*Waffles*

*Great Starts*

*Benedicts*

*Breakfast Sandwiches*

*Quiches*

*Egg Dishes*

*Three Egg Omelettes*

# Over 30 wines under 30 dollars!

## RED WINE

		GLASS (6 oz)	BIG GLASS (8 oz)	BOTTLE
<b>Merlot</b>	CONCHA Y TORO, Chile	6.75	8.75	23.50
<b>Merlot</b>	JACKSON-TRIGGS, Okanagan Valley			23.50
<b>Merlot</b>	FLAT ROOF MANOR, South Africa	7.50	9.50	26.00
<b>Merlot</b>	KORTA RESERVE, Chile			29.00
<b>Carmenere</b>	J. BOUCHON, Chile			28.50
<b>Malbec</b>	SANTA JULIA, Argentina	6.75	8.75	23.50
<b>Malbec</b>	LUIGI BOSCA RESERVE, Argentina			29.75
<b>Malbec</b>	MASI PASSO DOBLE, Argentina			29.00
<b>Malbec Shiraz</b>	FAMILIA ZUCCARDI FUZION, Argentina	6.50	8.50	22.50
<b>Syrah</b>	BILA HAUT COTES DU ROUSSILLION VILLAGES, France			26.00
<b>Shiraz</b>	YELLOW TAIL, Australia			22.50
<b>Shiraz Cabernet Sauvignon</b>	CONO SUR, Chile	6.75	8.75	23.50
<b>Cabernet Sauvignon</b>	CALITERRA, Chile	6.75	8.75	23.50
<b>Cabernet Sauvignon</b>	J. LOHR SEVEN OAKS, California			38.50
<b>Cabernet Merlot</b>	TWO OCEANS, South Africa			23.50
<b>Beaujolais</b>	GEORGES DUBOUFF BEAUJOLAIS VILLAGES, France			29.00
<b>Zinfandel</b>	PEACHY CANYON INCREDIBLE RED, California	7.75	9.75	27.00
<b>Zinfandel</b>	RAVENSWOOD VINTNERS BLEND, California			29.00
<b>Valpolicella</b>	FOLONARI, Italy	7.75	9.75	27.00
<b>Montepulciano</b>	ILLUMINATI RIPAROSSO, Italy			28.75

## WHITE WINE

<b>Pinot Grigio</b>	E & J GALLO BAREFOOT, California			23.50
<b>Pinot Grigio</b>	FLAT ROOF MANOR, South Africa	7.50	9.50	26.00
<b>Chardonnay</b>	CONCHA Y TORO, Chile	6.75	8.75	23.50
<b>Chardonnay</b>	YELLOW TAIL, Australia			25.00
<b>Chardonnay</b>	OYSTER BAY, New Zealand			28.50
<b>Gewurztraminer</b>	PELEE ISLAND WINERY, Canada			28.75
<b>Sauvignon Blanc</b>	JACKSON-TRIGGS, Okanagan Valley			23.50
<b>Sauvignon Blanc</b>	STONELEIGH, New Zealand			28.50
<b>Sauvignon Blanc</b>	TWO OCEANS, South Africa			23.50
<b>Rheinhessen</b>	DR. ZEN ZEN KABINETT, Germany	7.75	9.75	27.00
<b>White Zinfandel</b>	GALLO RESERVE, California	6.75	8.75	23.50
<b>Chenin Blanc</b>	FAMILIA ZUCCARDI FUZION, Argentina			23.50
<b>Viogner</b>	CONO SUR, Chile	6.75	8.75	23.50

## CAKEMAKER WINES

		GLASS (6 oz)	BIG GLASS (8 oz)	BOTTLE
<b>Red Velvet</b>	<i>CUPCAKE VINEYARDS, California</i>	7.50	9.50	26.00
<b>Sauvignon Blanc</b>	<i>CUPCAKE VINEYARDS, New Zealand</i>	7.50	9.50	26.00
<b>Malbec</b>	<i>LAYER CAKE, Argentina</i>			39.00
<b>Primitivo (Zinfandel)</b>	<i>LAYER CAKE, Italy</i>			39.00
<b>Chardonnay</b>	<i>CUPCAKE VINEYARDS, California</i>			26.00
<b>Sauvignon Blanc</b>	<i>CAKEBREAD, California</i>			47.00

## BUBBLES

<i>MUMMS NAPA, California</i>	35.00
<i>FREIXENT BRUT CAVA, Spain</i>	10.00

## SPECIAL BRUNCH DRINKS

**Mimosa**

*Bubbles and fresh orange juice. 5.75*

**Raspberry Bellini**

*Raspberry Vodka, Champagne, raspberry slush topped with Raspberry Liqueur. 6.25*

**Asparagus Caesar**

*Vodka and our signature spicy Caesar mix, hand shaken and served with a pickled asparagus spear. 6.25*

**Screwdriver**

*Vodka and orange juice. 6.00*

**Pomegranate Mocktail**

*Pomegranate juice, lemonade and soda. 3.75*

**Brunch Smoothie**

*Banana, orange juice and raspberries blended ice cream. 4.75*

## BEER

**Domestic Bottled Beer** 5.50

**Import/Premium Bottled Beer** 6.50

**Make it a 'red eye' for .50**

**Stella Artois Draft**

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

**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*

**London Fog**

*Steamed milk, Earl Grey tea and vanilla flavouring. 4.00*

**Irish Coffee**

*Topped with Irish Whiskey. 6.25*

**Sunrise Coffee**

*Premium coffee with Bailey's. 6.25*

**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*

# BELGIAN WAFFLES

## **Wild Blueberry**

*Wild blueberry topping and Chantilly cream. 10.00*

## **Four Berry**

*Raspberry, strawberry, wild blueberry and sour cherry topping and Chantilly cream. 10.00*

## **Banana Pecan**

*Fresh cut bananas with warm pecan topping and Chantilly cream. 10.00*

## **Banana Callebaut**

*Fresh cut bananas with warm Callebaut\* milk chocolate and Chantilly cream. 10.00*

## **Original**

*Topped with syrup and Chantilly cream. 6.75*

**Add a side order of smoked bacon, country ham or beef sausages. 2.25**

# GREAT STARTS

## **Spa Breakfast**

*A plate of seasonal fresh fruit with your choice of either yogurt, granola and yogurt, or cottage cheese. 10.00*

## **Brunch Banana Split**

*Granola, yogurt, four berry sauce, banana and Chantilly cream. 8.00*

## **Protein Breakfast**

*Firegrilled chicken breast, cottage cheese, scrambled eggs and thick, ripe tomato slices. 11.00*

# 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. 12.00*

## **Florentine**

*Grilled back bacon, spinach, ripe tomato slices and poached eggs topped with hollandaise sauce. 12.50*

## **Smoked Salmon**

*Slices of smoked salmon, cream cheese, sliced onion and poached eggs topped with hollandaise sauce. 12.50*

## **California**

*Guacamole, ripe tomato slices, smoked bacon and poached eggs topped with hollandaise sauce. 12.50*

## **Great Northern**

*Grilled back bacon, ripe tomato slices, cheddar cheese, red onion and poached eggs topped with hollandaise sauce. 12.50*

## **Steak**

*Firegrilled sirloin steak, sauteed mushrooms and poached eggs topped with hollandaise sauce. 14.00*

## **Seafood**

*Fish Cakes, tartar sauce and poached eggs topped with hollandaise sauce. 13.00*

## **Blackstone**

*Smoked bacon, ripe tomato slices and poached eggs topped with hollandaise sauce. 12.00*

## **Grilled Shrimp**

*Smoked bacon, grilled shrimp, guacamole and poached eggs topped with hollandaise sauce. 13.00*

# BREAKFAST SANDWICHES

*Served with brunch potatoes and fresh fruit.*

## **Sante Fe Breakfast Wrap**

*Spicy chicken, scrambled eggs, cheddar cheese, guacamole and diced tomato wrapped in a flour tortilla. 12.00*

## **Smoked Salmon Ciabatta**

*Slices of smoked salmon, fried eggs, red onion and cream cheese on toasted ciabatta halves. 12.50*

## **The Breakfast Club Sandwich**

*Two fried eggs, smoked bacon, cheddar cheese, lettuce and tomato on your choice of white or multigrain toast. 12.00*

# HOMEMADE QUICHE

*Served with Cafe Chips and fresh fruit.*

## **Lorraine**

*A thick slice of house-made quiche filled with egg, Swiss cheese, smoked bacon and sauteed onions. 11.25*

# 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. 11.00*

## **Big Breakfast**

*Country ham, smoked bacon and beef sausages with three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 13.00*

## **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. 12.50*

## **Chicken Huevos Rancheros**

*A large tortilla topped with spicy chicken, scrambled eggs, salsa and melted cheddar cheese. Served with salsa, sour cream and guacamole. 12.50*

## **Steak and Eggs**

*Firegrilled 6 oz. Certified Angus Beef, sauteed mushrooms and three eggs cooked any style. Served with brunch potatoes, toast and fresh fruit. 15.00*

## **Eggs Only**

*Three eggs cooked any style.  
Served with brunch potatoes, toast and fresh fruit. 8.75*

# THREE EGG OMELETTES

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

## **Ham or Bacon and Cheese**

*Country ham or smoked bacon with cheddar, Monterey jack and Swiss cheeses. 12.00*

## **Farmers**

*Sauteed mushrooms and onion, diced tomato, Monterey jack and cheddar cheeses. 12.00*

## **Spanish**

*Chorizo sausage, sweet red peppers, diced tomato, green onion and tomato basil sauce. 12.00*

## **Mushroom Swiss**

*Sauteed mushrooms and Swiss cheese. 11.00*

## **French Country**

*Smoked bacon, sauteed mushrooms and green onions topped with hollandaise sauce. 12.00*

## **Western**

*Country ham, sweet red peppers, onion, cheddar, Monterey jack and Swiss cheeses. 12.00*

# KID'S BRUNCH MENU

*For our guests 10 and under. All meals include chocolate chip cookies with vanilla ice cream topped with chocolate sauce. 7.00*

## **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. 4.25*

## **Hummus**

*A blend of creamy goat cheese, sun-dried tomatoes, garbonzo beans and tahini. Served with baked pita chips. 4.25*

## **Tempura Green Beans**

*Crispy, green and healthy. Served with chipotle aioli. 3.50*

## **Seafood Risotto Bites**

*Three crisp, golden croquettes made with a blend of salmon, crab, squid and rice. Served with creamy marinara sauce. 5.00*

## **Cafe Chips**

*Our fresh, 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 Chicken**

*Tender chicken in sweet Thai chili sauce. 5.00*

# APPETIZERS AND SHARING PLATES

## **Tuscan Flatbread**

*Italian seasoning and jack and mozzarella cheeses on a crisp, house-made pizza crust. 5.75*

## **Pan Bread**

*Freshly baked focaccia sliced and grilled. Served with balsamic vinegar and olive oil. 4.75*

## **Garlic Cheese Bread**

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

## **Chicken Tenders**

*Tender chicken breast strips fried golden. Served on fries with house-made honey mustard dip. 10.25*

## **Spinach Artichoke Dip**

*Warm spinach, cream cheese, artichoke and parmesan cheese. Served with baked pita chips. 11.00*

## **Lettuce Wraps**

*Tender chicken breast or plump prawns tossed with peanuts, cool snow peas, carrots, water chestnuts and chow mein noodles sauteed in an Oriental stir-fry sauce. Served with crisp lettuce wrappers. 13.75*  
*Veggie 9.75*

## **Poutine Deluxe**

*Our version of a Quebec favourite. Crisp French fries topped with tender BBQ pulled pork, fontina cheese and gravy. 10.00*

## **Bruschetta**

*Ripe tomatoes blended with seasonings, garlic, onions and olive oil.  
Served on three slices of french bread. 8.00*

## **Sirloin Bites**

*Three tender sirloin steak slices each atop grilled house-made focaccia triangles.  
Topped with a dollop of herb and garlic boursin cheese. 7.00*

## **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. 13.25*

## **Mussels Frites**

*1/2 lb of mussels steamed with a Creole sauce. Served with fries and garlic aioli. 10.75*

## **Little Ribs**

*Meaty, seasoned, boneless dry ribs. Served with house-made honey mustard dip. 10.25*

# SOUP & SALADS

## Seasonal Soup

Ask your Server for this month's soup selection

★ **Cup** 4.50 ★ **Bowl** 6.25 ★ **Bread Bowl** 7.50

## Forest Mushroom

A full-flavoured creamy medley of forest mushrooms. ★ **Cup** 4.50 ★ **Bowl** 6.25 ★ **Bread Bowl** 7.50

## Broccoli Cheese Soup

A creamy medley of fresh broccoli and Velveeta cheese. ★ **Cup** 4.50 ★ **Bowl** 6.25 ★ **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. 6.75

## Nice Little Salad

Garden greens, red onion, cucumber, grape tomato and cranberries drizzled with our house-made green goddess dressing. 5.50

## Appetizer Caesar Salad

Crisp romaine lettuce, parmesan cheese, house-made croutons and our zesty Caesar dressing. 5.50

## 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. 10.25

### Toppings:

Smoked Bacon  
Goat Cheese

Cranberries  
Grape Tomatoes

Orange Slices  
Radish Sprouts

Sweet Roasted Red Peppers  
Green Apple

Sliced Egg  
Feta Cheese

Add an extra topping for only .50

Grilled add-on for only 4.00

Chicken

Shrimp

Salmon

## 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. 16.50

## Firegrilled Steak Salad

Tender sirloin steak slices, garden greens, sliced egg, smoked bacon, crumbled feta cheese, grape tomatoes and dusted onions in balsamic vinaigrette. 16.75

## Asian Prawn 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. 16.50

## Chipotle Chicken Salad

An edible crisp tortilla shell filled with fresh garden greens drizzled with house-made green goddess dressing then piled high with BBQ chipotle chicken, corn, black beans, grape tomatoes, cheddar cheese and tortilla strips. 16.50

## Nutritional Salads

### Bistro Salad

Crisp garden greens topped with crumbled feta cheese, radish sprouts, grape tomatoes, green onions, chopped pecans, green apple and cranberries. 12.50 With grilled chicken 16.50

### Beet and Goat Cheese Salad

Spinach leaves, tender red beets, green apples, pine nuts and crumbled goat cheese. 12.50  
With grilled chicken 16.50

# LUNCH FEATURES & COMBOS

## Lunch Chicken Madeira

Sauteed chicken medallions in mushroom Madeira sauce topped with melted mozzarella cheese. Served with mashed potatoes and seasonal vegetables. 12.75

## 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. 12.75

## Lunch Pasta Alfredo

Fettuccine noodles tossed in cream, garlic and parmesan cheese. 10.50

## 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. 12.50

## Old English Style Fish & Chips

Two pieces of cod battered to order with seasoned flour and our own Rocky Mountain Red Ale. Served over fries with house-made tartar sauce. 12.75

## 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. 12.50

## Ham & Swiss on Rye

Generous slices of Black Forest Ham piled high with swiss cheese, lettuce, tomatoes and sweet dijon mustard on marble rye. Served with our house-made Cafe Chips. 12.50

## Reuben Sandwich

Generous slices of warm Montreal smoked meat tossed with tangy sauerkraut and swiss cheese on toasted marble rye. Served with our house-made Cafe Chips. 13.00

## 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. Served with french fries. 12.50

## Soup & Salad

Our seasonal soup and a small Caesar or Nice Little Salad. Served with house-made Cafe Chips. 10.50

## Soup & Sandwich

Our seasonal soup and a half Country Club or half Beef Dip Sandwich. Served with house-made Cafe Chips. 11.50

## Salad & Sandwich

Half Country Club or half Beef Dip Sandwich and a small Caesar or Nice Little Salad. Served with house-made Cafe Chips. 11.50

## 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. 12.50

## Big Bamboo Asian Bowl

BBQ pork, prawns, wontons, crisp vegetables and Asian noodles simmered in a 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 fresh fruit. 11.75

# SANDWICHES

*Served with fries and fresh fruit. Substitute Sweet Potato Fries. 2.00*

## **Beef Dip Sandwich**

*8 oz. of slow-braised roast beef sliced thin and piled high with sauteed onions and melted Swiss cheese on grilled ciabatta. Served with house-made au jus. 13.75*

## **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. 13.50*

## **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. 13.00 Add turkey 16.00*

## **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. 13.25*

## **Pulled Pork Sandwich**

*Tender BBQ pulled pork topped with house-made coleslaw on grilled ciabatta. 12.75*

## **Lobster and Prawn Clubhouse**

*Lobster and prawns in a creamy cocktail sauce with smoked bacon, crisp lettuce and cheddar cheese on grilled ciabatta. 14.00*

## **Deluxe Grilled Cheese Sandwich**

*Melted fontina cheese, sliced green apples, marinated red onion and arugula leaves on grilled country bread. 13.25*

Steak Sandwiches are served with fries and thick, ripe tomato slices.

## **Big Steak Sandwich**

*Certified Angus Beef ® 8 oz. Top Sirloin topped with wild mushrooms on a slice of garlic toast. 17.50*

## **Steak Sandwich**

*Certified Angus Beef ® 6 oz. Top Sirloin topped with wild mushrooms on a slice of garlic toast. 14.50*

# BURGERS

*Our 1/2 lb hamburgers are hand-formed, premium ground beef cooked over an open flame. Served on a kaiser bun with fries and a salad. Substitute Sweet Potato Fries. 2.00*

## Deluxe Cheese Burger

*Topped with jack and cheddar cheeses, lettuce, tomato, garlic aioli and red onion. 13.75*

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

## Veggie Burger

*Money's™ veggie patty topped with cheddar cheese, lettuce, tomato, radish sprouts, garlic aioli and red onion. 12.75*

## BBQ Burger

*Topped with grilled back bacon, lots of shredded cheddar cheese, red onion, and our Really Good BBQ Sauce. 14.00*

## Wild Mushroom Swiss Burger

*Topped with a wild mushroom medley, Swiss cheese, lettuce, tomato, garlic aioli and red onion. 15.00*

## Buffalo Chicken Burger

*Breaded chicken breast tossed in medium hot sauce and topped with cheddar cheese, lettuce and tomato. 13.75*

## Chicken Cheese Burger

*Firegrilled chicken breast topped with jack and cheddar cheeses, lettuce, tomato, homemade green goddess dressing and red onion. 13.75*

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

# 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 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. 6.00*

### **Classic Carrot Cake**

*4 layers of moist carrot cake blanketed with cream cheese icing. 6.00*

### **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*

### **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. 7.50*

### **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**

*4.25*

### **Ice Cream**

*One scoop. 2.00 Two scoops. 3.00*

## DESSERT TO TAKE HOME

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



**Bistro · Bakery · Bar**

*www.cheesecakecafe.ca*

