



The Cheesecake Factory®

To Place Your Take Out Order Please Call:
(845) 727-1000
Palisades Center
1612 Palisades Center Drive
West Nyack



Curbside To-Go
Service
Your Order Delivered
to Your Car!

Cocktails

SPECIALTY DRINKS

TROPICAL TIKI PUNCH 320 cal

Sailor Jerry and Bacardi Lime Rums Infused with Pineapple, Fresh Ginger and Lime

PINEAPPLE MOSCOW MULE 320 cal

Stolichnaya with Fresh Lime, Pineapple and Ginger Beer

GEORGIA PEACH 330 cal

Skyy Vodka, Peach Liqueur and Peaches Blended with a Swirl of Raspberry

RED RASPBERRY 250 cal

Raspberry Infused Tito's Vodka, Agave, Fresh Lemon Sour and Prosecco

J.W.'s PINK LEMONADE™ 300 cal

Skyy Citrus Vodka, Black Raspberry Liqueur and Our Signature Lemonade

BLOOD ORANGE APEROL SPRITZ 260 cal

Sparkling Prosecco with Aperol, Blood Orange and Elderflower

RED SANGRIA 160 cal † 120 cal

A Spanish Creation with Rich Red Wine and Fresh Fruit, Served over Ice

FACTORY PEACH BELLINI 250 cal

Champagne and Peach Liqueur Blended with Peaches

MAI TAI 350 cal

One of the World's Best Loved Cocktails.

Mt. Gay, Sailor Jerry and Kraken Rums Shaken with Tropical Juices

WHISKY & GINGER 270 cal

Monkey Shoulder Whisky, Lime, Fresh Ginger and Honey

WHISKEY SMASH 190 cal

Bulleit American Rye, Aperol and Fresh Lemon Sour with Passion Fruit

MARTINIS & DAIQUIRIS

Served Up

GUAVA DAIQUIRI 290 cal

Bacardi Lime, Guava, Pineapple and Fresh Lime

PINEAPPLE GINGER DAIQUIRI 290 cal

Absolut Vodka and Pineapple with Fresh Lime and Ginger

RASPBERRY LEMON DROP 240 cal

Raspberry Infused Tito's Vodka and Fresh Lemon, Chilled and Served Up with a Sugared Rim

THE WELL-MANNERED DIRTY MARTINI 250 cal

Our Version of a "Dirty Martini" with Ketel One Vodka and Blue Cheese Stuffed Olives

CUCUMBER MARTINI 260 cal

Reyka Small Batch Vodka and St-Germain with Crisp Cucumber and Lemon

STRAWBERRY BLOSSOM 180 cal

Strawberry Infused Botanist Gin, Agave, Fresh Lime and a Splash of Prosecco

BOURBON & HONEY 280 cal

Four Roses Bourbon, Orange Blossom Honey, Fresh Lemon and a Sprig of Thyme

† These Cocktails Prepared Skinny-Style have 150 Calories or Less

Cocktails

MARGARITAS & MOJITOS

MARGARITA 200 cal † 140 cal

Our Classic Margarita with Gold Tequila, Triple Sec and Fresh Sweet & Sour

THE ULTIMATE MARGARITA 280 cal

Altos Plata Tequila with Cointreau and Grand Marnier Shaken with Fresh Lime and Agave Nectar

EL DIABLO 290 cal

Blanco Tequila, Spicy Ancho Reyes Verde and Fresh Sweet & Sour with a Chili-Salt Rim

BLOOD ORANGE MARGARITA 310 cal

100% Agave Tequila with Solerno Blood Orange Liqueur and Fresh Lime

PASSION FRUIT MARGARITA 240 cal

Milagro Silver Tequila, St-Germain and Passion Fruit Chilled and Served Up

MOJITO 240 cal † 150 cal

Bacardi Lime and Don Q Cristal Rums Muddled with Fresh Mint and Lime on the Rocks

COCONUT MOJITO 260 cal

Bacardi Superior and RumHaven Crafted with Coconut, Mint and Fresh Lime

PINEAPPLE MOJITO 260 cal

Cruzan Pineapple Rum and Don Q Muddled with Mint, Lime and More Pineapple

PASSION FRUIT MOJITO 270 cal

Don Q and Sailor Jerry Rums Muddled with Mint, Lime and Passion Fruit

DRAFT BEERS

120-180 cal per glass

STELLA ARTOIS

BLUE MOON BELGIAN WHITE

SAM ADAMS SEASONAL SELECTIONS

BOTTLED BEERS

100-150 cal per bottle

HEINEKEN

GOOSE ISLAND I.P.A.

CORONA

BUDWEISER

DOS EQUIS SPECIAL LAGER

BUD LIGHT

GUINNESS DRAUGHT

COORS LIGHT

SAMUEL ADAMS BOSTON LAGER

MICHELOB ULTRA

ANGRY ORCHARD CRISP CIDER

NON-ALCOHOLIC SPECIALTIES

PASSION MINT FIZZ 110 cal

Passion Fruit, Agave Nectar and Fresh Mint Topped with Soda

ORANGE COCONUT CREAM SODA 220 cal

Coconut, Blood Orange and Lime, Shaken and Topped with Soda

PINEAPPLE CHERRY LIMEADE 140 cal

Pineapple, Cherry and Fresh Lime Served Cold and Sparkling

TROPICAL GINGER COOLER 140 cal

Island Juices and Fresh Ginger, Topped with a Splash of Lime and Soda

GUAVA BLOOD ORANGE SPARKLER 150 cal

Guava, Blood Orange and Pineapple with Fresh Lime and Soda

Wines

SPARKLING

 130 cal  600 cal

PROSECCO

Ruffino, Italy

9.50 36.00

SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley

9.00 34.00

Mumm Napa, Brut Prestige, Napa Valley

split 13.00

Chandon, Brut Classic, California

42.00

CHAMPAGNE

Veuve Clicquot, Brut, Yellow Label, France

half bottle 44.00 80.00

WHITES

 160 cal  220 cal  630 cal

MOSCATO

Seven Daughters, Italy

9.50 13.00 36.00

RIESLING

Chateau Ste. Michelle, Columbia Valley

9.00 12.50 34.00

ROSÉ

M. Chapoutier, Belleruche, France

9.50 13.00 36.00

PINOT GRIGIO

The Cheesecake Factory Private Reserve, Washington

9.00 12.50 34.00

Estancia, California

10.00 13.50 38.00

SAUVIGNON BLANC

Matua, New Zealand

9.00 12.50 34.00

Kim Crawford, Marlborough

11.00 14.50 42.00

CHARDONNAY

The Cheesecake Factory Private Reserve, California

9.50 13.00 36.00

Kendall-Jackson, Vintner's Reserve, California

10.50 14.00 40.00

Sonoma-Cutrer, Russian River Ranches, Sonoma

13.00 18.00 50.00

REDS

 160 cal  220 cal  630 cal

PINOT NOIR

The Cheesecake Factory Private Reserve, California

9.50 13.00 36.00

Lyric by Etude, Santa Barbara County

11.00 14.50 52.00

MERLOT

The Cheesecake Factory Private Reserve, California

9.50 13.00 36.00

MALBEC

Alta Vista, Vive, Mendoza

9.50 13.00 36.00

RED BLEND

Pessimist by DAOU, Paso Robles

10.50 14.00 40.00

CABERNET SAUVIGNON

The Cheesecake Factory Private Reserve, California

9.50 13.00 36.00

Francis Coppola, Diamond Collection Claret, California

11.00 14.50 42.00

St. Francis, Sonoma County

12.50 16.50 48.00

Small Plates & Snacks

LITTLE HOUSE SALAD 260 cal 5.95
Tossed in Our Vinaigrette


CHICKEN TAQUITOS 390 cal 7.50
Crispy Corn Tortillas Filled with Grilled Chicken, Green Chile, Corn, Onion, Cilantro and Cheese. Served with Avocado Cream and Salsa Verde

KOREAN FRIED CAULIFLOWER 1150 cal 8.50
Crispy Cauliflower Tossed with Sweet and Spicy Sauce, Toasted Sesame Seeds and Green Onion

STUFFED MUSHROOMS 510 cal 8.95
Fontina and Parmesan Cheese, Garlic and Herbs in a Wine Sauce

CRISPY BRUSSELS SPROUTS 630 cal 8.50
Roasted Brussels Sprouts and Crispy Leaves Tossed with Bacon and Vermont Maple Butter Glaze

LOADED BAKED POTATO TOTS 1030 cal 8.50
Crispy Potato Tots Filled with Cheese, Bacon and Green Onion. Served with Sour Cream and Sriracha Mayo


BEET AND AVOCADO SALAD 290 cal 8.95  *Upon Request*
Glazed Beets, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce

CHEESEBURGER SPRING ROLLS 850 cal 8.50
Ground Certified Angus Beef®, Lots of Melted Cheese and Grilled Onions Rolled in a Crispy Wrapper

CHICKEN SAMOSAS 480 cal 8.50
Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce

FRIED ZUCCHINI 780 cal 7.50
Lightly Breaded and Topped with Parmesan Cheese. Served with Ranch Dressing

CRISPY FRIED CHEESE 1080 cal 7.50
Mozzarella and Fontina Cheeses with Marinara Sauce

EDAMAME 100 cal 6.95  *Upon Request*
Soy Beans Steamed in Their Pods

DYNAMITE SHRIMP 570 cal 8.95
Crispy Tempura Shrimp with Our Spicy Dynamite Sauce

CRISPY CRAB BITES 410 cal 8.95
Bite-Sized Little Crab Cakes. Served with Mustard Sauce

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

Appetizers

All of Our Appetizers are Perfect for Sharing

ROADSIDE SLIDERS* 800 cal 10.95

Bite-Sized Burgers on Mini-Buns Served with Grilled Onions, Pickles and Ketchup

HUMMUS 10.95

A Smooth, Creamy Blend of Garbanzo Beans, Tahini, Garlic, Lemon and Olive Oil. Served with Warm Pita Chips 1610 cal or Fresh Vegetables 730 cal

AVOCADO EGGROLLS 930 cal 12.95

Avocado, Sun-Dried Tomato, Red Onion and Cilantro Fried in a Crisp Wrapper. Served with a Tamarind-Cashew Dipping Sauce

PRETZEL BITES WITH CHEDDAR CHEESE FONDUE 1010 cal 12.50

Baked Soft and Warm with Cheddar Cheese Sauce and Whole Grain Mustard

CHICKEN POT STICKERS 420 cal 11.95

Asian Dumplings Pan-Fried in the Classic Tradition.

Served with Our Soy-Ginger Sesame Sauce

QUESADILLA 1030 cal 11.50

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles. Garnished with Guacamole, Salsa and Sour Cream with Chicken add 120 cal 13.50

FIRE-ROASTED FRESH ARTICHOKE 1170 cal 13.50  Upon Request

Fresh Artichoke Fire-Roasted and Served with Garlic Dip (Seasonal)

AVOCADO TOAST 820 cal 10.50

Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Arugula, Radish and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon

FRIED MACARONI AND CHEESE 1310 cal 13.95

Crispy Crumb Coated Macaroni and Cheese Balls. Served over a Creamy Marinara Sauce

SOUTHERN FRIED CHICKEN SLIDERS 1290 cal 12.50

Crispy Fried Chicken Breast on Mini-Buns Served with Lettuce, Tomato and Pickles

HOT SPINACH AND CHEESE DIP 1770 cal 13.95

Spinach, Artichoke Hearts, Shallots, Garlic and a Mixture of Cheeses Served Bubbly Hot with Tortilla Chips and Salsa. Enough for Two

TEX MEX EGGROLLS 930 cal 12.50

Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese. Served with Avocado Cream and Salsa

FRIED CALAMARI 1520 cal 14.50

Fried Light and Crisp. Served with Garlic Dip and Cocktail Sauce

WARM CRAB & ARTICHOKE DIP 1170 cal 14.50

A Delicious Blend of Crab, Artichokes and Cheese Served Warm

BUFFALO BLASTS® 1670 cal 14.50

Chicken, Cheese and Our Spicy Buffalo Sauce all Stuffed in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing

SWEET CORN TAMALES 1340 cal 12.95  Upon Request

Topped with Sour Cream, Salsa, Cilantro, Avocado and Salsa Verde

EGGROLL SAMPLER 1340 cal 14.50

A Variety of All of Our Rolls with Avocado, Tex Mex, Cheeseburger Spring Rolls and Chicken Taquitos

THAI LETTUCE WRAPS 15.50

Create Your Own Thai Lettuce Rolls!


Satay Chicken Strips 850 cal or Grilled Avocado 830 cal, Carrots, Bean Sprouts, Coconut Curry Noodles and Lettuce Leaves with Three Delicious Spicy Thai Sauces – Peanut, Sweet Red Chili and Tamarind-Cashew

SOUP OF THE DAY 310-560 cal / 410-800 cal 7.50 / 8.50

Appetizers

All of Our Appetizers are Perfect for Sharing


FACTORY NACHOS 2670 cal 13.95
Crisp Tortilla Chips Covered with Melted Cheeses, Guacamole, Red Chile Sauce, Sour Cream, Jalapeños, Green Onions and Salsa with Spicy Chicken add 280 cal 15.95

GUACAMOLE AND CHIPS 1420 cal 12.95  *Upon Request*
Avocado, Onion, Tomato, Chiles, Cilantro and Fresh Lime. Served with Tortilla Chips, Salsa and Sour Cream

BUFFALO WINGS 1120 cal 14.95
Fried Wings Covered in Hot Sauce and Served with Blue Cheese Dressing and Celery Sticks
Buffalo Chicken Strips 1090 cal 11.95


A P P E T I Z E R S A L A D S

TOSSED GREEN SALAD 220-610 cal 7.95  *Upon Request*
Mixed Greens, Assorted Vegetables, Tomato and Croutons with Your Choice of Dressing

CAESAR SALAD 860 cal 11.95  *Upon Request*
The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing Available with Fresh Kale 1360 cal with Chicken add 230 cal 16.50

GREEK SALAD 740 cal 11.95
Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion and Vinaigrette

FRENCH COUNTRY SALAD 500 cal 11.95  *Upon Request*
Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Vinaigrette

FACTORY CHOPPED SALAD 790 cal 14.50  *Upon Request*
Delicious Blend of Julienne Romaine, Grilled Chicken, Tomato, Avocado, Corn, Bacon, Blue Cheese and Apple with Our Vinaigrette

F L A T B R E A D P I Z Z A S

All Flatbread Pizzas may be prepared with a Cauliflower Crust add 10 cal 2.50 extra

CHEESE 1000 cal 8.50
Mozzarella and Tomato Sauce

MARGHERITA 760 cal 8.95
Fresh Mozzarella, Basil and Tomato Sauce

PEPPERONI 1110 cal 8.95
Hot Honey on Request 1140 cal

FRESH BASIL, TOMATO AND CHEESE 850 cal 8.95
With Mozzarella, Fontina and Parmesan

SPINACH AND MUSHROOM 1160 cal 9.95
With Mozzarella, Parmesan, Garlic, Herbs and Extra Virgin Olive Oil

THE EVERYTHING 1160 cal 10.50
Pepperoni, Sausage, Peppers, Onions, Mushrooms, Mozzarella and Tomato Sauce. Kalamata Olives on Request 1240 cal

MOLTO MEAT 1270 cal 10.95
Prosciutto, Sausage, Housemade Meatball, Pepperoni and Smoked Bacon with Parmesan, Mozzarella and Tomato Sauce

Specialties

“SUPER” FOODS

These nutrient rich special recipes were developed with ingredients found in nature

CALIFORNIA GUACAMOLE SALAD 890 cal 13.50

Mixed Greens, Avocado, Tomato, Corn, Black Beans, Onion, Radish, Crispy Tortillas, Feta Cheese and Cilantro Tossed with Mildly Spicy Avocado Dressing

WELLNESS SALAD 810 cal 13.50

A Delicious Blend of Salad Greens, Spinach, Kale, Avocado, Broccoli, Grapes, Roasted Pear, Wild Blueberries, Onion, Sunflower Seeds and Almonds with Lemon-Blueberry Vinaigrette

VEGAN COBB SALAD 1080 cal 13.95

Crisp Lettuce Topped with Grilled Asparagus, Green Beans, Roasted Beets, Avocado, Cucumber, Tomato, Garbanzo Beans, Quinoa, Farro, Almonds and Sunflower Seeds with House Vinaigrette

ALMOND-CRUSTED SALMON SALAD* 1040 cal 17.50

Pan Seared and Served Over Kale, Shaved Brussels Sprouts, Arugula, Avocado, Quinoa, Cranberries and Radishes. Tossed with Our Vinaigrette

ADDITIONS

*Avocado add 160 cal 3.50 • Grilled Chicken add 220 cal 4.50 • Grilled Shrimp add 90 cal 6.50
Grilled Salmon* add 220 cal 6.95 • Chargrilled Steak* add 200 cal 7.95*

LUNCH SPECIALS

Served Until 5:00 p.m.

RENEE'S SPECIAL 14.50

*One-Half of a Fresh Turkey Sandwich 790 cal
or Chicken-Almond Salad Sandwich 830 cal,
a Cup of Our Soup 310-560 cal
and a Small Green Salad 260 cal
or with a Small Caesar Salad 440 cal 1.00 extra*

LUNCH SALADS 13.50

*Choose from Our Selection of Lunch Sized Salads:
Cobb 1050 cal, Impossible® Taco Salad 1120 cal,
Santa Fe 1140 cal, Chinese Chicken 1050 cal,
Barbeque Ranch Chicken Salad 1250 cal or
Sheila's Chicken and Avocado Salad 1130 cal*

LUNCH CHICKEN SPECIALS 14.50

*Your Choice of: Crusted Chicken Romano 1010 cal,
Chicken Piccata 1300 cal or Orange Chicken 1370 cal*

LUNCH SOUP AND SALAD 9.95

*A Cup of Soup 310-560 cal
and a Small Green Salad 260 cal*

LUNCH FLATBREAD PIZZAS AND SALAD 13.50

*Cheese 1000 cal, Margherita 760 cal, Pepperoni 1110 cal, Fresh Basil, Tomato and Cheese 850 cal,
Spinach and Mushroom 1160 cal, The Everything 1160 cal or Molto Meat 1270 cal
with a Small Green Salad 260 cal with a Small Caesar Salad 440 cal 1.00 extra*

LUNCH PASTA 14.50

Choose from Our Selection of Lunch Sized Pastas:

*Pasta Pomodoro 1000 cal, Fettuccini Alfredo 1450 cal, Four Cheese 950 cal,
Pasta Carbonara 1470 cal, Chicken & Broccoli Pasta 1000 cal, Pasta da Vinci 1180 cal,
Impossible® Pasta Bolognese 1150 cal, Spaghetti and Meatballs 1390 cal, Louisiana Chicken 1290 cal,
Spicy Chicken Chipotle Pasta 1290 cal or Evelyn's Favorite 1160 cal*

LUNCH FAVORITES 13.95

A Smaller Portion of Some of Your Favorites. Your Choice of:

Famous Factory Meatloaf 1200 cal, Shepherd's Pie 1080 cal or Fish & Chips 1680 cal

LUNCH SALMON* 16.50


Your Choice of:


Herb Crusted Filet of Salmon 1120 cal, Miso Salmon* 1000 cal or Fresh Grilled Salmon* 940 cal*

Glamburgers®*

All Served with French Fries add 530 cal or Green Salad add 130 cal
Sweet Potato Fries add 510 cal 1.00 extra


We use premium Certified Angus Beef® for all of Our Burgers


OLD FASHIONED BURGER* 990 cal 14.50  Upon Request
Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato,
Onion, Pickles and Mayonnaise

STUFFED CHEDDAR BURGER* 1180 cal 15.50  Upon Request
Our Charbroiled Burger Stuffed with Cheddar and American Cheese with Grilled Onions
and Special Sauce. Served on a Toasted Brioche Bun with Lettuce, Tomato and Pickles


CLASSIC BURGER* 1340 cal 14.95
A Chop House Hamburger. Served with a Slice of Grilled Onion, Lettuce and Tomato

SMOKEHOUSE B.B.Q. BURGER* 1580 cal 15.50
Smoked Bacon and Melted Cheddar with Crispy Onion Strings and B.B.Q. Ranch Sauce

MUSHROOM BURGER* 1470 cal 15.50  Upon Request
Our Charbroiled Burger Covered with Sauteed Mushrooms, Onions,
Melted Swiss, Fontina Cheese and Mayo

AMERICANA CHEESEBURGER* 1400 cal 15.50  Upon Request
American and Cheddar Cheese, Crunchy Potato Crisps, Lettuce, Tomato,
Grilled Onions, Pickles and Secret Sauce

MACARONI AND CHEESE BURGER* 1340 cal 15.95
Charbroiled and Topped with Our Creamy Fried Macaroni and Cheese Balls and
Cheddar Cheese Sauce. Served with Lettuce, Tomato, Pickles and Onion

BACON-BACON CHEESEBURGER* 1590 cal 15.95  Upon Request
Charbroiled and Covered with Melted Cheddar and American Cheese,
Crispy Bacon, Thick-Cut Slow Roasted Smoked Bacon and Secret Sauce

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SPICY CRISPY CHICKEN SANDWICH 15.50
Crispy Chicken Breast Covered with Melted Cheese and Your Choice of
Spicy Buffalo Sauce 1010 cal or Chipotle Mayo 1090 cal. Served on a Brioche Bun

FACTORY TURKEY BURGER 1110 cal 15.50  Upon Request
Combined with Fresh Mushrooms, Garlic and Spices. Charbroiled with Fontina Cheese, Avocado,
Tomato, Arugula and Grilled Onion. Served on a Wheat Brioche Bun with Garlic Aioli

VEGGIE BURGER 1160 cal 15.50
A Delicious "Burger" Made with Brown Rice, Farro, Mushrooms, Black Beans and Onion.
Served on a Toasted Wheat Brioche Bun with Melted Fontina Cheese, Avocado, Cucumber,
Tomato, Arugula, Pickles and Garlic Aioli

IMPOSSIBLE® BURGER 1010 cal 17.50
A Delicious Plant-Based Burger with Melted Cheese, Lettuce, Tomato, Pickles,
Onion and Our Special Sauce on a Toasted Brioche Bun

Impossible® is a registered trademark of Impossible Foods Inc.

Specialties

THAI COCONUT-LIME CHICKEN 1870 cal 15.95

Tender Pieces of Chicken, Snow Peas, Shiitake Mushrooms, Onions and Garlic in a Thai Coconut-Curry Sauce with Cashews and Mango. Served with White Rice

CRISPY PINEAPPLE CHICKEN AND SHRIMP 1580 cal 16.50

Crispy Chicken and Shrimp with Snow Peas, Mushrooms, Onions, Garlic, Peppers and Cilantro in a Sweet and Spicy Sauce. Served with White Rice

CHICKEN RIESLING 1430 cal 16.95

Chicken Breast, Mushrooms, Bacon, Onions and Garlic in a White Wine Riesling Cream Sauce Served with Buttered Parmesan Pasta

TRUFFLE-HONEY CHICKEN 1680 cal 18.50

Fried Chicken Breast with Truffle-Honey, Asparagus and Mashed Potatoes

CHICKEN PARMESAN "PIZZA STYLE" 1940 cal 16.95

Chopped Chicken Breast Coated with Breadcrumbs, Covered with Marinara Sauce and Lots of Melted Cheese. Topped with Angel Hair Pasta in an Alfredo Cream Sauce

WHITE CHICKEN CHILI 590 cal 15.95

A Generous Bowl of Chicken, White Beans, Roasted Green Chiles, Onions and Garlic with a Touch of Cream. Garnished with Steamed White Rice and Fresh Salsa

CHICKEN ENCHILADAS 1910 cal 15.95

Covered with Our Red Chile Sauce and Melted Cheese. Served with Black Beans and Cilantro Rice

CAJUN CHICKEN "LITTLES" 2130 cal 16.95

Boneless Breast of Chicken Pieces, Spiced, Breaded and Fried Crisp. Served with Mashed Potatoes and Fresh Corn Succotash

SHEPHERD'S PIE 1520 cal 16.95 Upon Request

Ground Beef, Carrots, Peas, Zucchini and Onions in a Delicious Mushroom Gravy Covered with a Mashed Potato-Parmesan Cheese Crust

BAJA CHICKEN TACOS 1250 cal 16.50

Soft Corn Tortillas Filled with Mildly Spicy Chicken, Cheese, Tomato, Avocado, Onion, Chipotle and Cilantro. Served with Rice and Beans

FISH TACOS 17.50

Soft Corn Tortillas Filled with Grilled Fish 1030 cal or Crispy Beer Battered Fish 1380 cal, Avocado, Tomato, Chipotle Sauce, Marinated Onions and Cilantro. Served with Rice and Beans

GRILLED STEAK TACOS* 1060 cal 17.50

Soft Corn Tortillas, Chargrilled Steak, Avocado, Tomato, Chipotle Sauce, Crispy Onions and Cilantro. Served with Rice and Beans

FACTORY BURRITO GRANDE 2150 cal 16.95

A Monster Burrito with Chicken, Cheese, Rice, Onions, Peppers and Cilantro. Served with Guacamole, Cilantro, Sour Cream, Salsa and Black Beans

FAMOUS FACTORY MEATLOAF 1800 cal 18.95

Served with Mashed Potatoes, Mushroom Gravy, Grilled Onions and Corn Succotash

MEDITERRANEAN GRILLED CHICKEN 1170 cal 18.50

Tender Pieces of Chicken Breast Charbroiled with Olive Oil, Garlic and Herbs. Served with Quinoa-Almond Pilaf and Fresh Vegetables


Specialties

CHICKEN MADEIRA 1180 cal 19.95

Our most popular chicken dish! Sauteed Chicken Breast Topped with Fresh Asparagus and Melted Mozzarella Cheese. Covered with Fresh Mushroom Madeira Sauce and Served with Mashed Potatoes

CRISPY PORK SCHNITZEL 2030 cal 17.95

Golden Brown Pork Loin with Lemon-Mustard Sauce Served with Mashed Potatoes and Braised Red Cabbage

BRICK CHICKEN 1100 cal 20.50  Upon Request

Fresh All Natural Deboned Half Chicken Pan Seared Under a Brick until Golden Brown. Served with Crispy Potatoes, Sauteed Onions and Peppers

CHICKEN BELLAGIO 1790 cal 18.50

Crispy Coated Chicken Breast over Basil Pasta and Parmesan Cream Sauce Topped with Prosciutto and Arugula Salad

CHICKEN & BISCUITS 1610 cal 18.95

A Cheesecake Factory "Comfort Classic." Sauteed Chicken Breasts Covered with a Rich Pan Gravy, Served with Our Mashed Potatoes, Mushrooms, Vegetables and Buttermilk Biscuits

CRUSTED CHICKEN ROMANO 1660 cal 18.95

Breast of Chicken Coated with a Romano-Parmesan Cheese Crust. Served with Pasta in a Light Tomato Sauce

ORANGE CHICKEN 1690 cal 18.95

Deep Fried Pieces of Chicken Breast Covered in a Sweet and Spicy Orange Sauce. Served with White Rice and Vegetables

PARMESAN-HERB CRUSTED CHICKEN 1330 cal 18.95

Sauteed Chicken Breasts Coated with Parmesan-Garlic Breadcrumbs and Herbs. Served with Mashed Potatoes and Green Beans

CRISPY CHICKEN COSTOLETTA 1760 cal 18.95

Chicken Breast Lightly Breaded and Sauteed to a Crisp Golden Brown. Served with Lemon Sauce, Mashed Potatoes and Fresh Asparagus

CHICKEN PICCATA 1470 cal 18.95

Sauteed Chicken Breast with Lemon Sauce, Mushrooms and Capers. Served with Angel Hair Pasta

SPICY CASHEW CHICKEN 1820 cal 18.95

A Very Spicy Mandarin-Style Dish with Green Onions and Roasted Cashews. Served over Rice

TERIYAKI CHICKEN 1550 cal 18.50

Charbroiled Chicken with Teriyaki Sauce. Served with Steamed Rice

CHICKEN MARSALA AND MUSHROOMS 1510 cal 20.95

Chicken Breast Sauteed with Fresh Mushrooms in a Rich Marsala Wine Sauce. Served over Bow-Tie Pasta

BANG-BANG CHICKEN AND SHRIMP 1410 cal 20.95

A Spicy Thai Dish with the Flavors of Curry, Peanut, Chile and Coconut. Sauteed with Vegetables and Served over Steamed White Rice

Specialties

P A S T A

- LASAGNA VERDE 1400 cal 16.95
Layers of Fresh Spinach Pasta, Mozzarella, Fontina and Parmesan Cheese Covered with Our Housemade Tomato-Mushroom and Marinara Sauces (Full-size portion only)
- PASTA POMODORO 1380 cal 15.50 [Ⓢ]Upon Request
Spaghetti Tossed with Our Housemade Marinara Sauce, Imported Cherry Tomatoes and Fresh Basil
- FETTUCCINI ALFREDO 2040 cal 18.50
A Rich Parmesan Cream Sauce with Chicken add 270 cal 22.95
- PASTA NAPOLETANA 2480 cal 16.95
Italian Sausage, Pepperoni, Housemade Meatball, Mushrooms, Peppers, Bacon, Onions and Garlic in a Rich Tomato Sauce. Served Over Parmesan Cream Pasta (Full-size portion only)
- TOMATO BASIL PASTA 1580 cal 16.50
Grilled Chicken, Fresh Mozzarella, a Touch of Garlic and Penne Pasta. Light and Fresh (Full-size portion only)
- PASTA CARBONARA 2070 cal 18.50
Spaghetti with Smoked Bacon, Green Peas and a Garlic-Parmesan Cream Sauce with Chicken add 270 cal 22.95
- CHICKEN & BROCCOLI PASTA 1360 cal 16.95
Rigatoni Pasta Tossed with Sauteed Chicken, Broccoli, Lots of Garlic, Tomatoes, Parmesan and Olive Oil
- IMPOSSIBLE® PASTA BOLOGNESE 1510 cal 18.50 [Ⓢ]Upon Request
An Unbelievably Delicious Meatless Tomato Sauce with Sauteed Mushrooms, Onions, Garlic and Herbs. Tossed with Spaghetti
- FOUR CHEESE PASTA 1280 cal 17.95 [Ⓢ]Upon Request
Penne Pasta, Mozzarella, Ricotta, Romano and Parmesan Cheeses, Marinara Sauce and Fresh Basil with Chicken add 270 cal 22.50
- SPAGHETTI AND MEATBALLS 1920 cal 18.50
Housemade Meatballs Made with Beef, Italian Sausage and Parmesan with Our Tomato Sauce and Basil
- EVELYN'S FAVORITE PASTA 1690 cal 18.50 [Ⓢ]Upon Request
Spaghetti Tossed with Broccoli, Tomato, Zucchini, Eggplant, Peppers, Kalamata Olives, Onions, Garlic, Parmesan and Fresh Herbs
- PASTA DA VINCI 1560 cal 18.50
Sauteed Chicken, Mushrooms and Onions in a Delicious Madeira Wine Sauce Tossed with Penne Pasta
- LOUISIANA CHICKEN PASTA 2120 cal 18.50
Parmesan Crusted Chicken Served Over Pasta with Mushrooms, Peppers and Onions in a Spicy New Orleans Sauce
- FARFALLE WITH CHICKEN AND ROASTED GARLIC 2060 cal 18.50 [Ⓢ]Upon Request
Bow-Tie Pasta, Chicken, Mushrooms, Tomato, Pancetta, Peas and Caramelized Onions in a Roasted Garlic-Parmesan Cream Sauce
- SPICY CHICKEN CHIPOTLE PASTA 1760 cal 18.50
Penne Pasta, Honey Glazed Chicken, Asparagus, Red and Yellow Peppers, Peas, Garlic and Onion in a Spicy Chipotle Parmesan Cream Sauce
- BISTRO SHRIMP PASTA 2010 cal 20.50
Crispy Battered Shrimp, Fresh Mushrooms, Tomato and Arugula Tossed with Spaghetti and a Basil-Garlic-Lemon Cream Sauce
- SHRIMP WITH ANGEL HAIR 1390 cal 20.50 [Ⓢ]Upon Request
Large Shrimp Sauteed with Tomatoes, Lemon, Garlic, Herbs and Fresh Basil on Top of Angel Hair Pasta with a Touch of Marinara Sauce
- CAJUN JAMBALAYA PASTA 1560 cal 20.50
Shrimp and Chicken Sauteed with Tomato, Onions and Peppers in a Very Spicy Cajun Sauce. All on Top of Fresh Linguini (Full-size portion only)

Lunch-Sized Portions are Available until 5:00 P.M. 14.50 - 19.95

Specialties

F I S H & S E A F O O D

FISH & CHIPS 1860 cal 18.95

*Hand Battered and Fried Crisp. Served with Cole Slaw,
French Fries and Tartar Sauce*

FRIED SHRIMP PLATTER 1920 cal 19.50

Lightly Breaded and Fried Crisp with French Fries and Cole Slaw

SHRIMP AND CHICKEN GUMBO 1450 cal 19.50

*Shrimp, Chicken, Andouille Sausage, Tomatoes, Peppers, Onions and
Garlic Simmered in a Spicy Cajun Style Broth with Cream. Topped with Steamed White Rice*

SHRIMP SCAMPI 1350 cal 20.95


*Paris Bistro-Style! Sauteed with Whole Cloves of Garlic, White Wine,
Fresh Basil and Tomato. Served with Angel Hair Pasta*

JAMAICAN BLACK PEPPER SHRIMP 1260 cal 20.95

*Sauteed Shrimp with a Very Spicy Jamaican Black Pepper Sauce.
Served with Rice, Black Beans, Plantains and Marinated Pineapple
with Chicken 1350 cal 18.95 with Chicken and Shrimp 1300 cal 20.95*

PAN SEARED BRANZINO WITH LEMON BUTTER 880 cal 20.95

A Mild, Delicate Sauteed White Fish Served with Fresh Vegetables and Lemon Sauce

FRESH GRILLED SALMON* 1240 cal 20.50  Upon Request

Served with Mashed Potatoes and Broccoli

HERB CRUSTED FILET OF SALMON* 1310 cal 23.50

Fresh Salmon with a Delicious Lemon Sauce, Asparagus and Mashed Potatoes

MISO SALMON* 1340 cal 23.50

Fresh Miso Marinated Salmon Served with Snow Peas, White Rice and a Delicious Miso Sauce

F A C T O R Y C O M B I N A T I O N S

Served with Mashed Potatoes

SHRIMP SCAMPI AND STEAK DIANE* 1780 cal 23.95

CHICKEN MADEIRA AND STEAK DIANE* 1550 cal 23.95


STEAK DIANE* AND HERB CRUSTED SALMON* 1710 cal 23.95

Or Any Combination of the Above

Specialties


S T E A K S*

CARNE ASADA STEAK* 1260 cal 17.50
*Steak Medallions Covered with Sauteed Peppers, Onions and Cilantro.
Served with Creamy Ranchero Sauce, Fresh Corn and White Rice*

STEAK DIANE* 1150 cal 22.95  Upon Request
*Medallions of Steak Covered with Black Peppercorns and a Rich Mushroom Wine Sauce.
Served with Mashed Potatoes and Grilled Onions*



HIBACHI STEAK* 1380 cal 23.95
*Certified Angus Beef® Hanger Steak with Shiitake Mushrooms, Onions,
Bean Sprouts, Wasabi Mashed Potatoes and Vegetables*

CHARGRILLED NEW YORK STEAK* 980 cal 24.95  Upon Request
Served with Mashed Potatoes and Vegetable

GRILLED RIB-EYE STEAK* 1230 cal 30.95  Upon Request
Served with Mashed Potatoes and Vegetable

FILET MIGNON* 860 cal 32.95  Upon Request
Our Most Tender Steak. Served with Mashed Potatoes and Vegetable

S I D E D I S H E S

French Fries 1060 cal 4.95  Upon Request Green Beans 150 cal 5.95  Upon Request

Sweet Potato Fries 1010 cal 5.95 Corn Succotash 300 cal 5.95  Upon Request

Mashed Potatoes 450 cal 4.95  Upon Request Sauteed Spinach 250 cal 5.95  Upon Request

Macaroni & Cheese 1550 cal 6.95 Broccoli 280 cal 5.95  Upon Request

Grilled Asparagus 130 cal 6.95

* * *


*Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 or more, but payment of that amount is not required.
Our guests always have the right to determine how much they'd like to tip.*

All substitutions charged a la carte.

*Not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.*

*Sales tax will be added to the retail price on all taxable items.
Prices subject to change without notice.*

Salads

CAESAR SALAD 1270 cal 14.95  Upon Request

*The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar Dressing
Available with Fresh Kale 1790 cal
with Chicken add 230 cal 19.50*

THAI CHICKEN SALAD 1210 cal 15.95

*Satay Chicken Strips, Lettuce, Carrots, Rice Noodles, Cucumbers,
Bean Sprouts, Cilantro, Peanuts and Sesame Seeds Tossed with Thai Vinaigrette*

SHEILA'S CHICKEN AND AVOCADO SALAD 1830 cal 15.95

*Grilled Chicken, Fresh Avocado, Mixed Greens,
Crisp Tortilla Strips, Carrots, Cilantro and Cashews
Tossed in a Citrus-Honey-Peanut Vinaigrette*

CHINESE CHICKEN SALAD 1740 cal 15.95

*Chicken Breast, Rice Noodles, Lettuce, Green Onions,
Almonds, Crisp Wontons, Bean Sprouts, Orange and Sesame Seeds.
Tossed in Our Special Chinese Plum Dressing*

BARBEQUE RANCH CHICKEN SALAD 2150 cal 15.95

*Avocado, Tomato, Grilled Corn, Black Beans, Cucumber and Romaine
All Tossed with Our Barbeque Ranch Dressing.
Topped with Lots of Crispy Fried Onion Strings for Crunch*

SANTA FE SALAD 1730 cal 16.50

*Marinated Chicken, Fresh Corn, Black Beans, Cheese,
Tortilla Strips, Tomato and Romaine with a Spicy Peanut-Cilantro Vinaigrette*

COBB SALAD 1540 cal 16.95  Upon Request

*Chicken Breast, Avocado, Blue Cheese, Bacon, Tomato,
Egg and Mixed Greens Tossed in Our Vinaigrette*

IMPOSSIBLE® TACO SALAD 1500 cal 16.95

*Plant-Based Seasoned Taco Meat, Mixed Greens, Avocado, Corn, Black Beans, Tomato,
Onion, Cilantro and Cheese. Tossed with Our Vinaigrette and Crispy Tortillas*

Sandwiches

*All Served with French Fries add 530 cal or Green Salad add 130 cal
Sweet Potato Fries add 510 cal 1.00 extra*

RENEE'S SPECIAL 14.50

*One-Half of a Fresh Turkey Sandwich 790 cal or Chicken-Almond Salad Sandwich 830 cal,
a Cup of Our Soup 310-560 cal and a Small Green Salad 260 cal
or with a Small Caesar Salad 440 cal 1.00 extra*

CHICKEN SALAD SANDWICH 1140 cal 13.95

*Housemade with Roasted Almonds, Lettuce, Tomato and Mayonnaise.
Served on Grilled Brioche Bread*

THE CLUB 1210 cal 15.50

Freshly Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on White Toast

GRILLED CHICKEN AND AVOCADO CLUB 1080 cal 15.50

*Grilled Chicken Breast with Avocado, Bacon, Tomato,
Melted Swiss and Herb Mayonnaise*

CUBAN SANDWICH 1190 cal 14.95

*Slow Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise
on a Grilled and Pressed Roll*

SOUTHWEST CHICKEN SANDWICH 1160 cal 14.95

*Grilled Chicken Breast, Crushed Avocado, Tomato, Onion, Cilantro, Jalapeño Peppers
and Chipotle Mayo on a Toasted French Baguette*

CHICKEN PARMESAN SANDWICH 1960 cal 15.50

*Tender Chicken Lightly Coated in Parmesan Breadcrumbs, Tomato Sauce
and Melted Cheese on a Freshly Grilled French Roll*

CALIFORNIA CHEESESTEAK 1470 cal 15.50


*Thinly Sliced Grilled Steak Covered with Sauteed Mushrooms, Onions,
Peppers and Cheese on a Toasted Roll*

CRISPY FRIED CHICKEN SANDWICH 1720 cal 15.50

*Chicken Breast Fried Crisp with Cheese, Cole Slaw, Tomato, Pickles and Mayonnaise.
Served on a Grilled Brioche Roll*

Eggs* & Omelettes

Served All Day

FARM FRESH EGGS* 260 cal 8.95  Upon Request

Two Farm Fresh Grade A Eggs Served with Potatoes or Tomatoes,
Toast, Bagel or English Muffin
with Old Smokehouse® Bacon add 210 cal or Grilled Ham add 170 cal 12.50

FACTORY HUEVOS RANCHEROS* 1020 cal 13.50

Black Beans Topped with Crispy Tortillas, Sunny Side Up Eggs,
Spicy Ranchero Sauce, Cheese, Salsa, Sour Cream and Avocado

BRIOCHE BREAKFAST SANDWICH 1000 cal 12.95

Scrambled Egg, Smoked Bacon, Ham, Grilled Tomato, Melted Cheddar Cheese
and Mayonnaise on Grilled Brioche Bread.
Served with Potatoes

BREAKFAST TACOS 1480 cal 13.95

Soft Corn Tortillas, Cheesy Eggs, Chicken Chorizo, Pico de Gallo, Chipotle
and Cilantro. Served with Black Beans, Guacamole and Sour Cream

FACTORY CREATE AN OMELETTE 610 cal 13.95  Upon Request

Select Any Four of the Following: Bacon 140 cal, Ham 60 cal, Cheddar 230 cal, Jack 210 cal,
Swiss 220 cal, Fontina 180 cal, Goat Cheese 80 cal, Avocado 40 cal, Roasted Peppers 20 cal,
Fresh Mushrooms 15 cal, Asparagus 20 cal, Spinach 5 cal, Bell Peppers 15 cal,
Fresh Tomato 10 cal, Red Onions 10 cal or Green Onions 5 cal

CALIFORNIA OMELETTE 1140 cal 13.95  Upon Request

Avocado, Mushrooms, Green Onion, Tomato,
Garlic and Shallots, Jack, Cheddar and Swiss Cheese with Sour Cream

SPINACH, MUSHROOM, BACON AND CHEESE OMELETTE 700 cal 13.95  Upon Request

Fresh Spinach, Sauteed Mushrooms, Smoked Bacon, Green Onions and Melted Cheese

BREAKFAST BURRITO 1950 cal 14.95

A Warm Tortilla Filled with Scrambled Eggs, Bacon, Chicken Chorizo,
Cheese, Crispy Potatoes, Avocado, Peppers and Onions, Over Spicy Ranchero Sauce.
Served with Sour Cream, Salsa and Black Beans

Breakfast Potatoes 630 cal, Sliced Tomatoes 25 cal,
White Toast 330 cal, Wheat Toast 270 cal, Bagel 360 cal,
English Muffin 190 cal, Sourdough Baguette 260 cal, Wheat Baguette 370 cal

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Saturday & Sunday Brunch

Saturdays and Sundays Until 2:00 p.m. Our Entire Menu is Also Available

GIANT BELGIAN WAFFLE 690 cal 7.95
with Strawberries, Pecans and Chantilly Cream 990 cal 10.95

FRIED CHICKEN & WAFFLES 1190 cal 14.95
Our Freshly Made Giant Belgian Waffle Topped with Crunchy Fried Chicken

BUTTERMILK PANCAKES 1370 cal 7.95
with Wild Blueberries 1460 cal 9.95

CINNAMON ROLL PANCAKES 2040 cal 10.50
Two Breakfast Favorites are Even Better Together with
Our Buttermilk Pancakes Swirled with Cinnamon-Brown Sugar

LEMON-RICOTTA PANCAKES 1680 cal 10.95
Our Buttermilk Pancakes with Ricotta Topped with Lemon Glaze, Strawberries and Blueberries

BRUNCH COMBO* 1100 cal 11.50
Two Eggs with Two Slices of Bacon and Two Buttermilk Pancakes

BRULÉED FRENCH TOAST 1980 cal 12.95
The "Best" French Toast Ever! Thick Slices of French Bread Grilled Golden Brown
Topped with Powdered Sugar and Served with Maple-Butter Syrup
with Bacon add 200 cal or Grilled Ham add 160 cal 15.50

EGGS BENEDICT WITH CANADIAN BACON AND HOLLANDAISE* 1230 cal 14.50

FRIED CHICKEN & WAFFLES BENEDICT* 1670 cal 15.50
Our Belgian Waffle Topped with Crispy Fried Chicken Strips, Poached Eggs and Hollandaise.
Served with Maple-Butter Syrup

GREEN CHILAQUILES WITH CARNITAS AND EGGS* 14.50
Tender Slow-Cooked Pork 1640 cal or Chicken 1610 cal
with Roasted Poblano Peppers, Cheese, Onions, Cilantro and Crisp Corn Tortillas.
Garnished with Tomatillo-Chile Sauce, Tomato and Sour Cream

MONTE CRISTO SANDWICH 1880 cal 14.50
Crunchy French Toast Stuffed with Bacon, Grilled Ham, Scrambled Eggs and Melted Swiss Cheese
Dusted with Powdered Sugar and Served with Strawberry Preserves

JAMBALAYA HASH & EGGS* 1480 cal 14.95 ^{GF} Upon Request
Spicy Cajun Andouille Sausage Sauteed with Tomatoes, Peppers, Onion and
Potatoes in a Spicy Sauce. Served Over White Rice and Topped with Fried Eggs

KIDS' BRUNCH 8.95
A Small Order of French Toast 1140 cal or Buttermilk Pancakes 680 cal,
Bacon and Fresh Fruit (Kids 10 and Younger)

Cheesecakes

ORIGINAL 830 cal

The One that Started it All!

Our Famous Creamy Cheesecake with a Graham Cracker Crust and Sour Cream Topping

FRESH STRAWBERRY 1000 cal

The Original Topped with Glazed Fresh Strawberries. Our Most Popular Flavor for over 40 Years!

PINEAPPLE UPSIDE-DOWN CHEESECAKE 1260 cal

Pineapple Cheesecake Between Two Layers of Moist Buttery Pineapple Upside-Down Cake

CELEBRATION CHEESECAKE 1380 cal

Layers of Vanilla Cake, Cheesecake, Strawberry, Chocolate and Vanilla Mousse with Cream Cheese Frosting

CARAMEL APPLE CHEESECAKE 1210 cal

Our Creamy Original Cheesecake Loaded with Caramel Apples, Topped with More Caramel on a Graham Crust

VERY CHERRY **GHIRARDELLI**[®] CHOCOLATE CHEESECAKE 1160 cal

Cherry Cheesecake on a Layer of Fudge Cake, Loaded with Cherries and Ghirardelli[®] Chocolate

LOW-LICIOUS CHEESECAKE 570 cal  Upon Request

Low Carb, No Sugar Added and Gluten Free - Too Good to be True!

LOW-LICIOUS CHEESECAKE WITH STRAWBERRIES 580 cal  Upon Request

Low Carb, No Sugar Added and Gluten Free, with Fresh Strawberries

CINNABON[®] CINNAMON SWIRL CHEESECAKE 1370 cal

Layers of Cinnabon[®] Cinnamon Cheesecake and Vanilla Crunch Cake Topped with Cream Cheese Frosting and Caramel

GODIVA[®] CHOCOLATE CHEESECAKE 1400 cal  Upon Request

Flourless Godiva[®] Chocolate Cake, Topped with Godiva[®] Chocolate Cheesecake and Chocolate Mousse

SALTED CARAMEL CHEESECAKE 1240 cal

Caramel Cheesecake and Creamy Caramel Mousse on a Blonde Brownie all Topped with Salted Caramel

 DREAM EXTREME CHEESECAKE 1620 cal

Creamy Cheesecake Layered with Oreo[®] Cookies, Topped with Oreo[®] Cookie Mousse and Chocolate Icing

TOASTED MARSHMALLOW S'MORES GALORE[™] 1550 cal

Hershey's[®] Cheesecake Topped with Housemade Marshmallow and Honey Maid[®] Graham Crackers

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE 1280 cal

Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfinger[®] and Reese's[®] Peanut Butter Cups

ULTIMATE RED VELVET CAKE CHEESECAKE[™] 1580 cal

Layers of Red Velvet Cake and Cheesecake Covered in Cream Cheese Frosting. Finished with White Chocolate

REESE'S[®] PEANUT BUTTER CHOCOLATE CAKE CHEESECAKE 1530 cal

Reese's[®] Peanut Butter Cups in Our Original Cheesecake with Layers of Delicious Fudge Cake and Caramel

DULCE DE LECHE CARAMEL CHEESECAKE 1390 cal

Caramel Cheesecake Topped with Caramel Mousse and Almond Brickle on a Vanilla Crust

WHITE CHOCOLATE RASPBERRY TRUFFLE[®] 1220 cal

Creamy Cheesecake Swirled with White Chocolate and Raspberry

MANGO KEY LIME CHEESECAKE 1280 cal

Topped with Mango Mousse on a Vanilla Coconut Macaroon Crust

FRESH BANANA CREAM CHEESECAKE 1250 cal

Banana Cream Cheesecake Topped with Bavarian Cream and Fresh Sliced Banana

LEMON RASPBERRY CREAM CHEESECAKE 1060 cal

Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers and Lemon Mousse

CHOCOLATE MOUSSE CHEESECAKE 1220 cal

Silky Chocolate Cheesecake Topped with a Layer of Belgian Chocolate Mousse

CHOCOLATE TUXEDO CREAM[®] CHEESECAKE 1250 cal

Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse and Chocolate

Cheesecakes and Desserts

CHOCOLATE CARAMELICIOUS CHEESECAKE MADE WITH SNICKERS® 1410 cal
Original Cheesecake Swirled with Snickers® on a Brownie Crust with Chocolate, Caramel and Peanuts

CHOCOLATE HAZELNUT CRUNCH CHEESECAKE 1390 cal
Chocolate Hazelnut Cheesecake Topped with Hazelnut Crunch and Nutella®

LEMON MERINGUE CHEESECAKE 1170 cal
Lemon Cream Cheesecake Topped with Layers of Lemon Mousse and Meringue

HERSHEY'S® CHOCOLATE BAR CHEESECAKE 1380 cal
Hershey's® Cheesecake Between Moist Chocolate Cake with Creamy Chocolate Frosting and Chocolate Chips

30th ANNIVERSARY CHOCOLATE CAKE CHEESECAKE 1310 cal
Layers of Our Original Cheesecake, Fudge Cake and Chocolate Truffle Cream

WHITE CHOCOLATE CARAMEL MACADAMIA NUT CHEESECAKE 1560 cal
White Chocolate Chunk Cheesecake Swirled with Macadamia Nuts and Caramel on a Blonde Brownie Crust

VANILLA BEAN CHEESECAKE 1170 cal
Creamy Vanilla Bean Cheesecake, Topped with Vanilla Mousse and Whipped Cream

TIRAMISU CHEESECAKE 960 cal
Our Wonderful Cheesecake and Tiramisu Combined into one Amazing Dessert!

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE 1420 cal
Creamy Cheesecake Loaded with Our Chocolate Chip Cookie-Dough and Walnuts

KEY LIME CHEESECAKE 1160 cal
Key Lime Pie in a Cheesecake! Deliciously Tart and Creamy on a Vanilla Crumb Crust

CARAMEL PECAN TURTLE CHEESECAKE 1330 cal
Pecan Brownie and Caramel-Fudge Swirl Cheesecake, Topped with Caramel Turtle Pecans and Chocolate

PUMPKIN 1060 cal & PUMPKIN PECAN 1270 cal

World Famous! Available from September

Cheesecake from 7.95 to 8.95

A La Mode add 400 cal 1.95 Extra with Hot Fudge add 280 cal 1.95 Extra

SPECIALTY DESSERTS

LINDA'S FUDGE CAKE 1450 cal 8.95 BLACK-OUT CAKE 1560 cal 8.95
Layers of Rich Chocolate Cake and Fudge Frosting *Our Deepest, Richest Chocolate Cake with Chocolate Chips, Finished with Almonds*

CARROT CAKE 1720 cal 8.95 WARM APPLE CRISP 1530 cal 9.50
Deliciously Moist Layers of Carrot Cake and Our Famous Cream Cheese Icing *Our Delicious Crispy Nutty Topping and Vanilla Ice Cream*

LEMONCELLO CREAM TORTE™ 1150 cal 8.95 TIRAMISU 1270 cal 8.95
Layers of Vanilla Cake and Lemon Mascarpone Cream. Topped with Streusel and Served with Strawberries and Whipped Cream *Italian Custard Made with Mascarpone, Whipped Cream, Lady Fingers, Chocolate, Marsala and Coffee Liqueur*

CHOCOLATE TOWER TRUFFLE CAKE™ 1770 cal 8.95
Layers and Layers of Fudge Cake with Chocolate Truffle Cream and Chocolate Mousse


FRESH STRAWBERRY SHORTCAKE 1340 cal 9.95
Our Own Shortcake Topped with Vanilla Ice Cream, Fresh Strawberries and Whipped Cream


BOWL OF FRESH STRAWBERRIES 250 cal 7.95  Upon Request

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Desserts & Beverages

ICE CREAM DELIGHTS

Our Vanilla Ice Cream is made exclusively for The Cheesecake Factory by  Ice Cream

HOT FUDGE SUNDAE 1280 cal 9.50  Upon Request

The Best Hot Fudge Anywhere. Topped with Whipped Cream and Almonds


GODIVA® CHOCOLATE BROWNIE SUNDAE 1750 cal 9.95

Our own Fabulous Godiva® Chocolate Brownie,
Vanilla Ice Cream, Hot Fudge, Whipped Cream and Toasted Almonds

BOWL OF VANILLA ICE CREAM 750 cal 6.95  Upon Request

CREAMY MILKSHAKES

CHOCOLATE 1260 cal, VANILLA 1210 cal or STRAWBERRY 1210 cal 7.95
Our Classic Creamy Shakes

 MILKSHAKE 1630 cal 8.50
Oreo® Cookies Blended with Vanilla Ice Cream

ICED & FROZEN DRINKS

STRAWBERRY FRUIT SMOOTHIE 320 cal 7.95 TROPICAL SMOOTHIE 370 cal 7.95
Strawberries, Orange and Pineapple Juices,
Coconut and Banana All Blended with Ice Mango, Passion Fruit, Pineapple and
Coconut All Blended with Ice

PEACH SMOOTHIE 330 cal 7.95
Crushed Peaches and Juice All Blended
with Ice and Swirled with Raspberry

FROZEN ICED MANGO 370 cal 7.95
Mango, Tropical Juices and a Hint of Coconut
Blended with Ice and Swirled with Raspberry Puree

HOT DRINKS & ESPRESSO

CAFE LATTE 140 cal 4.75
Double Espresso, Extra Steamed Milk

CAFE MOCHA 630 cal 4.95
Espresso, Chocolate, Steamed Milk, Whipped Cream

CAPPUCCINO 100 cal 4.75
Double Espresso and Foamy Steamed Milk

DOUBLE ESPRESSO 5 cal 3.50

CARAMEL ROYALE MACCHIATO 660 cal 4.95
Double Espresso, Hot Caramel, Vanilla and Steamed Milk

FACTORY HOT CHOCOLATE 820 cal 4.50

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FRESHLY BREWED COFFEE 5 cal 3.95
Richly Roasted and Freshly Brewed, Our Signature Blend features
100% Arabica Coffee Beans from Central America

COLD BREW ICED COFFEE 5 cal 4.50
Our Signature Blend, Cold Brewed to Perfection

CERTIFIED ORGANIC BLACK AND HERB TEAS 0 cal 3.95

FRESHLY BREWED BLACK, GREEN OR TROPICAL ICED TEAS 0 cal 3.95

THE CHEESECAKE FACTORY SIGNATURE LEMONADE 310 cal 3.95
STRAWBERRY 330 cal 4.95 RASPBERRY 320 cal 4.95
CUCUMBER 340 cal 4.95 ARNOLD PALMER 160 cal 3.95

SOFT DRINKS 3.95
As always, refills are complimentary

     
100 0 0 110 100 100 cal

FIJI NATURAL ARTESIAN WATER 0 cal 3.95

SAN PELLEGRINO WATER 0 cal 3.95

FRESH ORANGE JUICE 170 cal 4.95

APPLE JUICE 190 cal 4.50

SkinnyLicious® is our collection of fresh and delicious menu options with lower calories and signature rich taste. SkinnyLicious® redefines low calorie flavor in The Cheesecake Factory tradition.

—Enjoy!

**The
Cheesecake
Factory**®

SKINNYLICIOUS® MENU

SKINNY COCKTAILS

LONG ISLAND ICED TEA † 110 cal
*A Potent Combination – Rum, Gin, Tequila,
Lemon, Lime & a Splash of Coca-Cola® Zero Sugar*

RED SANGRIA † 120 cal
Housemade with Red Wine. Served on the Rocks

MARGARITA † 140 cal
Our Classic Margarita with Gold Tequila, Triple Sec and Fresh Lime

MOJITO † 150 cal
Bacardi Lime Rum Handcrafted with Fresh Mint and Lime on the Rocks

COSMOPOLITAN † 110 cal
Skyy Citrus with a Splash of Cranberry Juice and Fresh Lime

SMALL PLATES & APPETIZERS

ALL 490 CALORIES OR LESS

BEET AND AVOCADO SALAD 290 cal 8.95 ^{GF}Upon Request
Glazed Beets, Avocado, Fresh Orange, Arugula and Honey-Yogurt Sauce

LITTLE HOUSE SALAD 260 cal 5.95
Tossed in Our Vinaigrette

EDAMAME 100 cal 6.95 ^{GF}Upon Request
Soy Beans Steamed in Their Pods

CHICKEN TAQUITOS 390 cal 7.50
*Crispy Corn Tortillas Filled with Grilled Chicken, Green Chile, Corn,
Onion, Cilantro and Cheese. Served with Avocado Cream and Salsa Verde*

CHICKEN SAMOSAS 480 cal 8.50
Crispy Wrappers Filled with Spiced Chicken. Served with Cilantro Dipping Sauce

SKINNYLICIOUS® GRILLED ARTICHOKE 450 cal 8.95 ^{GF}Upon Request
Served with Lemon-Garlic Aioli (Seasonal)

CRISPY CRAB BITES 410 cal 8.95
Bite-Sized Little Crab Cakes Served with Mustard Sauce

CHICKEN LETTUCE WRAP TACOS
Butter Lettuce Leaves Filled with Grilled Chicken and your Choice of:

ASIAN 450 cal 9.50	MEXICAN 220 cal 9.50 ^{GF} Upon Request
<i>Carrots, Bean Sprouts, Cucumber, Cilantro and Rice Noodles with Spicy Peanut and Cashew Sauces</i>	<i>Avocado, Tomato, Onion, Cilantro, Roasted Corn Salsa and Crema</i>

CHICKEN POT STICKERS 420 cal 11.95
*Asian Dumplings Pan-Fried in the Classic Tradition.
Served with Our Soy-Ginger Sesame Sauce*

SALADS

ALL 590 CALORIES OR LESS

TOSSED GREEN SALAD 220-250 cal 7.95

*Mixed Greens, Assorted Vegetables, Tomato and Croutons
with Your Choice of Our SkinnyLicious® Dressings*

FRENCH COUNTRY SALAD 500 cal 11.95  Upon Request

Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Vinaigrette

SKINNYLICIOUS® CAESAR SALAD 570 cal 11.95  Upon Request

*Romaine Lettuce, Croutons, Parmesan Cheese and Our Special Caesar Dressing
With Chicken add 230 cal 16.50*

SKINNYLICIOUS® FACTORY CHOPPED SALAD 530 cal 14.50

*A Delicious Blend of Julienne Romaine, Grilled Chicken, Tomato, Avocado,
Corn, Bacon, Blue Cheese and Apple with Our SkinnyLicious® Vinaigrette*

SKINNYLICIOUS® ASIAN CHICKEN SALAD 590 cal 15.95

*Grilled Chicken, Romaine, Carrots, Bean Sprouts, Green Onions, Cilantro, Rice Noodles,
Wontons, Almonds and Sesame Seeds Served with Our SkinnyLicious® Sesame-Soy Dressing*


MEXICAN TORTILLA SALAD 570 cal 16.50

*Crispy Corn Tortilla Topped with Grilled Chicken Breast and Black Beans
with Mixed Greens, Fresh Corn, Green Onion and Cilantro. All Tossed in Our SkinnyLicious®
Vinaigrette and Garnished with a little Avocado Cream Sauce, Salsa and Sour Cream*

Modifications may change calorie count.

Our recipes are freshly prepared and handmade. Caloric values may vary.

Bread is not included in the calorie count and is served on request only.

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed in the menu. This symbol  Upon Request indicates that the menu item can be prepared upon request for guests with sensitivity to gluten. Our restaurants are not allergen or gluten free environments. Menu items may be prepared using shared equipment and fryers allowing for cross-contact with allergens and other ingredients. For these reasons, even when specially ordered, we are unable to guarantee that a menu item will be free of any allergen.

**Contains or may contain raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.*

SPECIALTIES

ALL 590 CALORIES OR LESS

SKINNYLICIOUS® HAMBURGER* 570 cal 13.95

*Our Hamburger on a Toasted Bun with Lettuce, Tomato, Onion, Pickles and Mayonnaise.
Served with a Green Salad*

SKINNYLICIOUS® VEGGIE BURGER 580 cal 14.95

*A Delicious "Burger" Made with Brown Rice, Farro, Mushrooms, Black Beans & Onion.
Served on a Toasted Bun with Lettuce, Tomato, Red Onion, Pickles & Mayo. Served with a Green Salad*

SKINNYLICIOUS® GRILLED TURKEY BURGER 560 cal 14.50

*Combined with Fresh Mushrooms, Garlic and Spices.
Served with Grilled Onions, Lettuce, Tomato, Mayo and a Green Salad*

SKINNYLICIOUS® TURKEY & AVOCADO SANDWICH 550 cal 14.50

*Freshly Roasted Turkey Breast, Smoked Bacon, Avocado, Tomato and Mayonnaise
on a Toasted Bun. Served with a Green Salad*

SKINNYLICIOUS® SOFT TACOS ^{GF}Upon Request

*Three Soft Corn Tortillas Filled with Spicy Chicken or Shrimp,
Avocado, Tomato, Onions, Cilantro and Crema. Served with Escabeche Vegetable Salad*
Chicken 510 cal 13.50 Shrimp 510 cal 16.50

SKINNYLICIOUS® CHICKEN PASTA 590 cal 15.95

Penne Pasta with Sauteed Chicken, Fresh Tomato, Marinara Sauce and Fresh Basil

SKINNYLICIOUS® CHICKEN POT PIE 590 cal 15.95

*Tender Pieces of Sauteed Chicken Breast, Potato, Mushrooms, Onion,
Peas and Carrots in a Light Cream Sauce. Topped with Buttery Puff Pastry*

WHITE CHICKEN CHILI 590 cal 15.95

*A Generous Bowl of Chicken, White Beans, Roasted Green Chiles, Onions and Garlic
with a Touch of Cream. Garnished with Steamed Rice and Fresh Salsa*

TUSCAN CHICKEN 590 cal 18.95

*Grilled Chicken Breast with Tomatoes, Artichokes, Capers, Fresh Basil
and Balsamic Vinaigrette. Served over Fresh Vegetables and Farro*

LEMON-GARLIC SHRIMP 520 cal 18.95

*Sauteed Shrimp, Basil, Tomato and Lemon-Garlic Sauce.
Served with Asparagus and Angel Hair Pasta*

SKINNYLICIOUS® GRILLED SALMON* 570 cal 19.95

Served with Assorted Fresh Vegetables

GRILLED STEAK MEDALLIONS* 440 cal 20.50

*Served with Fresh Asparagus, Shiitake Mushrooms, Sauteed Cherry Tomatoes,
Crushed Croutons, Mashed Potatoes and Madeira Wine Sauce*

GRILLED BRANZINO WITH MEDITERRANEAN SALSA 540 cal 20.50 ^{GF}Upon Request

*A Mild, Delicate White Fish Charbroiled and Topped with Tomatoes, Garlic,
Herbs and Olive Oil. Served with Fresh Vegetables*