Scratch cooking is about doing things the right way instead of the easy way. We invest time and effort to prepare your meal by hand using simple, honest ingredients. Scratch is in name, it’s also our promise to you.

### APPETIZERS

**CHIPS & HOMEMADE QUESO**
Add sauced ground beef for free
4.99

**SANTA FE SPINACH DIP**
Smothered with your choice of sour cream, chives, onions, or topped with Newtonsoft's®
5.99

**HOMEMADE CHEESE FRIES**
Small 5.79
Golden fries covered with cheddar and jack cheese, bacon. Served with a side of homemade ranch dressing

**COUNTRY FRIED STEAK**
Hand-breaded, served with mashed potatoes, gravy, Southern green beans, Texas toast
11.49

**NEW ORLEANS PASTA**
Shrimp, chicken, smoked sausage, peppers, onions and pine nuts tossed in spicy homemade Cajun Alfredo sauce. Served with garlic bread
7.99

**VEGETABLE PLATE**
Choice of four made-from-scratch sides. Croissant on request
10.69

**KEY LIME CHICKEN & SHRIMP**
Grilled chicken and shrimp topped with freshly prepared pineapple pico de gallo over rice, two sides
8.99

**GIGANTIC SPASAMANDA**
Our plan: feu de taffarel. A platter of charred, marinated and grilled meat served with rice and a side salad. Served with a side of garlic bread
10.99

### SALADS

**HOMEMADE ONION RINGS**
Fresh-cut, hand-battered and made to order. Served with a side of homemade barbecue sauce
3.79

**WISCONSIN CHEESE BITES**
Hand-battered, lightly fried to order. Served with a side of homemade marinara sauce
7.99

**TRIPLE TREAT SAMPLER**
Loaded Russel Potato Skins, hand-breaded chicken tenders, Wisconsin Cheese Blles
10.19

### COMBINATIONS

**CHICKEN TENDERS & SHRIMP**
Grilled or hand-battered fried shrimp with our homemade chicken tenders
11.49

**TOMATO HERB VINAIGRETTE**
Grilled chicken, fresh greens, tomatoes, carrots, grilled or fried shrimp
18.99

**20 OZ. BONE-IN RIBEYE**
Hand-cut, bone-in ribeye with all the sides
20.69

### SCRATCH BURGERS

**SMOKED HAM & BACON BURGER**
Hand-breaded, served with smoked ham, maple bacon, lettuce, tomato, cheese, and our homemade thousand island dressing
7.99

**MAPLE BACON CHICKEN SANDWICH**
Grilled chicken breast topped with bacon and cheddar cheese, served on a toasted Brioche bun
7.99

**BUFFALO CHICKEN WRAPPER**
Hand-breaded chicken tenders, fresh greens, cheddar and jack cheese, served on a flour tortilla
6.99

**CRISPY CHICKEN TENDER SALAD**
Hand-breaded chicken tenders, fresh greens, cheddar and jack cheese, tomatoes, carrots, honey mustard dressing
8.99

**CHICKEN CAESAR PASTA SALAD**
Grilled chicken, penne pasta tossed with romaine lettuce in our creamy Caesar dressing and topped with homemade croutons
8.79

**CRISPY CHICKEN TENDER SALAD**
Hand-breaded chicken tenders, fresh greens, cheddar and jack cheese, tomatoes, carrots, honey mustard dressing
8.99

**GRILLED CHICKEN PECAN SALAD**
Grilled chicken, fresh greens, tomatoes, carrots, cheddar and jack cheese, glazed pecans
8.99

**SIGNATURE SHRIMP & CHICKEN SALAD**
Blackened shrimp, grilled chicken, fresh greens, pineapple, tomatoes, carrots, radishes, crispy bacon, toasted with cajun dressing, served with parsley, lemon slices
10.99

**ROASTED RED PEPPER & PINEAPPLE SALAD**
Hand-breaded chicken tenders, roasted red peppers, pineapple, tomatoes, carrots, radishes, crispy bacon, toasted with cajun dressing, served with parsley, lemon slices
10.99

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**NEW BOURBON GLAZED PORK CHOP**
10 oz. center-cut, bone-in pork chop on a bed of mashed potatoes and topped with bourbon glaze and homemade onion rings. Served with a side of coleslaw
7.49

**LEMON PEPPER WHITE FISH**
Flaky white fish grilled with lemon pepper seasonings. Served with seasoned rice and a garden salad. 421 CAL
8.99

**GRILLED BAJA CHICKEN**
Blackened chicken breast served on homemade black beans and seasoned rice. Topped with fresh pico de gallo. 312 CAL
8.99

**NEW BLACKENED SALMON WITH MANGO SALSA**
Hand-cut salmon filet blackened and topped with mango salsa. Served over seasoned rice and a garden salad. 514 CAL
10.99

**SWEET HEAT CHICKEN & SHRIMP**
Chicken with grilled shrimp, glazed with mango chili sauce over rice. Served with a garden salad. 569 CAL
9.79

**PHILLY CHEESESTEAK**
Sautéed mushrooms, peppers, onions, melted cheese on toasted hoagie roll
7.99

**MAPLE BACON CHICKEN SANDWICH**
Grilled chicken breast topped with three slices of maple bacon, lettuce, tomato, cheddar, served on a toasted Brioche bun
7.99

**BUFFALO CHICKEN WRAPPER**
Tenders (grilled or fried), cheddar cheese, shredded cabbage, pickles, homemade ranch dressing, wrapped in a flour tortilla
8.79

**CHEDDAR’S CLUB**
Smoked ham, smoked turkey, bacon, American cheese, cheddar cheese, lettuce, tomato, honey mayo on toasted potato bread
4.89

**MONTE CRISTO**
Smoked ham, smoked turkey, two cheeses, battered and fried until golden, with raspberry preserves and dusted with powdered sugar
8.89

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**LUNCH COMBINATIONS**

Combine your made-from-scratch favorites for lunch

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<tr>
<th>CLASSIC LUNCH COMBO</th>
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**DESSERTS**

Our desserts are made by hand, from scratch

- HOT FUDGE CAKE SUNDAE: A huge slice of homemade fudge cake topped with vanilla ice cream, covered with homemade hot fudge, whipped cream, chopped nuts and a cherry. **5.79**
- CHEDDAR’S LEGENDARY MONSTER COOKIE: A scratch-made chocolate chip cookie, topped with vanilla ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry. Baked to order—Please allow a few extra minutes. **5.19**

**SEASONAL CRISP A LA MODE**

Seasonal fruit baked with cinnamon and vanilla, covered with a homemade golden crisp topping and drizzled with caramel sauce. Served with two scoops of vanilla ice cream. **4.99**

**DRINKS**

Unlimited free refs—We proudly serve **Coca-Cola** products

- HAND-CRAFTED LEMONADES: Raspberry, strawberry or regular
- FRESH BOTTLED ICED TEAS: Peach, raspberry, strawberry, mango or regular
- SOFT DRINKS: Coca-Cola®, Coke® Zero Sugar, Diet Coke®, Diet Dr Pepper®, Dr Pepper®, Barq’s Root Beer®, Sprite®
- COFFEE: 100% Colombian coffee

**WINE**

A wide selection of your favorite bottled domestics and imports plus new and local craft varieties are available. Ask your server for selections

**BEER**

A wide selection of your favorite bottled domestics and imports plus new and local craft varieties are available. Ask your server for selections

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<thead>
<tr>
<th>SWEET WHITE BLUSH</th>
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**KIDS**

Kids meals served with milk, apple juice, or soft drink. For kids 12 and under.

- GRILLED CHEESE: Served with a choice of one side **4.99**
- CHICKEN TENDERS: Hand-breaded tenders served with homemade ranch dressing and one side **4.99**
- JUNIOR BURGER*: A quarter pound burger served plain with one side **4.99**
- MAC & CHEESE: A traditional favorite with two creamy cheeses, served with toasted garlic bread **5.19**
- PENNE PASTA MARINARA: Penne pasta with mild marinara sauce, served with toasted garlic bread **4.99**

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