

# Cheddar's

SCRATCH KITCHEN

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 our name, it's also our promise to you.

## APPETIZERS

**CHIPS & HOMEMADE QUESO** 4.49  
Add seasoned ground beef for free

**SANTA FE SPINACH DIP** 5.59  
Simmered with sour cream, spices, four cheeses and topped with mozzarella

**CHEDDAR'S CHEESE FRIES** Small 5.89 7.39  
Golden fries covered with cheddar and jack cheese, bacon. Served with a side of homemade ranch dressing

**CHICKEN TENDER SAMPLER**  
8 pc: 10.49 6 pc: 8.79 4 pc: 7.29  
Hand-breaded chicken tenders tossed in choice of two flavors: Classic, Buffalo or Honey Hot

**LOADED RUSSET POTATO SKINS** 6.79  
Topped with cheese, bacon, sour cream

**CHICKEN FAJITA QUESADILLA** 8.99  
Cheddar and jack cheese, bacon, fresh pico de gallo, sour cream

**ULTIMATE NACHOS** 9.19  
Chicken or beef, refried beans, cheddar and jack cheese, homemade queso, sour cream, jalapeños, fresh pico de gallo

**HOMEMADE ONION RINGS** 4.89  
Fresh-cut, hand-battered and made to order. Served with homemade ranch and Cajun dipping sauce

**WISCONSIN CHEESE BITES** 7.39  
Hand-battered, lightly fried to order. Served with a side of homemade marinara sauce

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

## HOMEMADE SOUPS

**HOMEMADE CHICKEN TORTILLA SOUP**  
Bowl 4.29  
Cup 3.29  
Grilled chicken, tomatoes, onions simmered with Southwestern spices, grated cheddar cheese, topped with crispy tortilla strips

**HOMEMADE BAKED POTATO SOUP**  
Bowl 4.29  
Cup 3.29  
Russet potatoes, celery, onions, grated cheddar cheese, crispy bacon

## SCRATCH BURGERS

Smashed and grilled medium well.\*  
Add sautéed mushrooms to any burger, .99  
Add a side, 2.49

**THE ORIGINAL** 5.89 Add cheddar cheese 6.19  
Lettuce, tomato, pickles, onions, honey mayo

**BACON CHEESEBURGER** 6.79  
Four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions, honey mayo

**SMOKEHOUSE BURGER** 6.59  
Bacon, cheddar cheese, BBQ sauce, tomato, pickles, crispy onion straws

## MADE-FROM-SCRATCH SIDES

Substitute any side for a House or Caesar salad for an additional .99

- Steamed Fresh Broccoli
- Buttered Off-The-Cob Corn
- Freshly Made Coleslaw
- French Fries
- Idaho Mashed Potatoes
- Homemade Black Beans
- Mac & Cheese
- Broccoli Cheese Casserole
- Baked Sweet Potato
- Loaded Baked Potato
- Seasoned Rice
- Southern Green Beans

Add a side to any order, 2.49  
Honey Butter Croissants, 3 for 2.99

## SALADS

Add shrimp or substitute salmon, 1.99

**CHICKEN CAESAR PASTA SALAD** 8.59  
Grilled chicken, penne pasta tossed with romaine lettuce in our creamy Caesar dressing and topped with homemade croutons

**CRISPY CHICKEN TENDER SALAD** 8.79  
Hand-breaded chicken tenders, fresh greens, cheddar and jack cheese, tomatoes, carrots, honey mustard dressing

**GRILLED CHICKEN PECAN SALAD** 8.79  
Grilled chicken, fresh greens, tomatoes, carrots, cheddar and jack cheese, glazed pecans

**SIGNATURE SHRIMP & CHICKEN SALAD** 10.29  
Blackened shrimp, grilled chicken, fresh greens, pineapple, tomatoes, carrots, toasted coconut, drizzled with bourbon glaze, sweet vinaigrette

Dressings: Homemade Ranch, Honey Mustard, Chunky Bleu Cheese, Tomato Herb Vinaigrette, Balsamic Vinaigrette, Sweet Vinaigrette, Thousand Island, Honey Lime, Vermont Honey French, Light Italian

Salads are served with a warm honey-butter croissant upon request

## COUNTRY FRIED STEAK

Hand-breaded, served with mashed potatoes, gravy, Southern green beans, Texas toast

## NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta tossed in spicy homemade Cajun Alfredo sauce. Served with toasted garlic bread

## VEGETABLE PLATE

House salad or bowl of homemade soup, choice of four made-from-scratch sides. Croissant on request

## KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with freshly prepared pineapple pico de gallo over rice, two sides

## GIGI'S BAKED SPASAGNA

Our unique twist on lasagna. Spaghetti layered with cheeses and baked with meat or marinara sauce. Served with toasted garlic bread

## STEAKS

Served with two sides. Add a House or Caesar salad, 3.29



**6 OZ. TOP SIRLOIN STEAK\*** 9.99

**8 OZ. TOP SIRLOIN STEAK\*** 11.49

**12 OZ. RIBEYE\*** 15.99

**20 OZ. BONE-IN RIBEYE\*** 19.99

Add savory crab sauce 2.99

Add sautéed mushrooms or bourbon glaze .99

## HOUSE SMOKED BABY BACK RIBS

Add a House or Caesar salad, 3.29

**HALF RACK** 10.99 **FULL RACK** 15.99

Homemade rub, slow smoked in-house, and grilled with a honey BBQ sauce. Served with French fries and coleslaw

## SANDWICHES

Sandwiches served with one side

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

**BUFFALO CHICKEN WRAPPER** 8.49  
Tenders (grilled or fried), cheddar cheese, shredded cabbage, pickles, homemade ranch dressing, wrapped in a flour tortilla

**CHEDDAR'S CLUB** 7.89  
Smoked ham, smoked turkey, bacon, American cheese, cheddar cheese, lettuce, tomato, honey mayo on toasted potato bread

**MONTE CRISTO** 8.79  
Smoked ham, smoked turkey, two cheeses, battered and fried until golden, with raspberry preserves and dusted with powdered sugar

**BLACKENED REDFISH SANDWICH** 9.99  
Blackened redfish, lettuce, tomato, pickles and topped with Cajun tartar sauce

**PHILLY CHEESESTEAK** 8.49  
Sautéed mushrooms, peppers, onions, melted cheese on toasted hoagie roll

## FAVORITES

Add a House or Caesar salad, 3.29

9.99

11.19

7.99

10.59

9.79

## COMBINATIONS

Served with two sides. Add a House or Caesar salad, 3.29

**CHICKEN TENDERS & SHRIMP** 11.19

Grilled or hand-battered fried shrimp with our homemade chicken tenders

**TOP SIRLOIN STEAK\* & CHICKEN TENDERS** 13.89  
Center cut Top Sirloin grilled and served with our homemade chicken tenders

**TOP SIRLOIN STEAK\* & RIBS** 15.89  
Center cut Top Sirloin grilled with a half rack of our slow smoked Baby Back Ribs

**HALF RACK OF RIBS & SHRIMP** 14.99  
Half rack of our slow smoked Baby Back Ribs with grilled or fried shrimp

**BBQ CHICKEN & HALF RACK OF RIBS** 13.89  
Slow-roasted BBQ chicken quarter and Baby Back Ribs, glazed with scratch-made honey BBQ sauce

**TOP SIRLOIN STEAK\* & SHRIMP** 14.99  
Center cut Top Sirloin grilled to your liking with grilled or fried shrimp

**HALF RACK OF RIBS & CHICKEN TENDERS** 13.89  
Half rack of our slow smoked Baby Back Ribs and our homemade chicken tenders

## LIGHTER SIDE

HAND-CRAFTED UNDER 545 CALORIES

## LEMON PEPPER WHITE FISH

Flaky white fish grilled with lemon pepper seasonings. Served with ginger rice and a garden salad. 369 CAL

## GRILLED BAJA CHICKEN

Seasoned chicken breast served on homemade black beans and savory rice. Topped with fresh pico de gallo. 485 CAL

## CITRUS MISO GLAZED SALMON

Hand-cut salmon fillet glazed with citrus miso sauce. Served over ginger rice with a side of steamed broccoli. 487 CAL

## SWEET HEAT CHICKEN & SHRIMP

Chicken with grilled shrimp, glazed with mango chili sauce over ginger rice. Served with a garden salad. 542 CAL

## CHICKEN

Add a House or Caesar salad, 3.29

**CHICKEN TENDER PLATTER** 9.79  
Hand-breaded, made-to-order, tenders (Classic, Buffalo or Honey Hot), French fries, coleslaw, honey mustard dipping sauce

**BBQ CHICKEN PLATTER** 8.99  
Slow-roasted BBQ chicken quarters, glazed with scratch-made honey BBQ sauce. Served with French fries and coleslaw

**HOMEMADE CHICKEN POT PIE** 7.99  
Scratch-made cream sauce, vegetables, chicken, light flaky crust. Served with a house salad

**DIJON CHICKEN & MUSHROOMS** 10.49  
Honey Dijon, sautéed mushrooms over rice with two sides

**LEMON PEPPER CHICKEN** 9.89  
Grilled with lemon pepper seasonings, over rice, two sides

**GRILLED CHICKEN ALFREDO** 9.99  
Vegetables, pasta, Alfredo sauce, toasted garlic bread

**COUNTRY FRIED CHICKEN** Lunch 9.49 11.99  
Hand-battered. Served with mashed potatoes, gravy, Southern green beans, Texas toast

## FISH

Add a House or Caesar salad, 3.29

**GRILLED SALMON** Lunch 8.99 11.99  
Hand-cut in house and grilled, blackened or bourbon glazed over rice, two sides

**CORNMEAL WHITE FISH** Lunch 8.49 9.79  
Hand-breaded, lightly fried, served with French fries, coleslaw and tartar sauce

**GRILLED WHITE FISH** Lunch 8.49 9.79  
Lemon pepper or blackened over rice, two sides

**GRILLED TILAPIA AND SHRIMP WITH MANGO SALSA** 10.49  
Topped with mango salsa over rice, two sides

**BLACKENED REDFISH W/ CRAB SAUCE** 13.99  
Blackened and topped with savory crab sauce over rice. Served with two sides

**BEER-BATTERED FRIED SHRIMP** 10.89  
Hand-breaded, lightly fried to order served with French fries, coleslaw and spicy cocktail sauce

Cheddar's white fish is an imported and sustainably farmed fish known as Swai.



## LUNCH COMBINATIONS

Combine your made-from-scratch favorites for lunch

### CLASSIC LUNCH COMBO

6.79

Select two of the following:

- HALF CHEDDAR'S CLUB
- HALF MONTE CRISTO
- BOWL OF SOUP
- HOUSE SALAD
- CAESAR SALAD
- LOADED BAKED POTATO
- BAKED SWEET POTATO

### SELECT LUNCH COMBO

8.99

Select any one item from the Classic Lunch Combo, plus one of the following:

- HALF SIGNATURE SHRIMP SALAD
- HALF CHICKEN CAESAR PASTA SALAD
- HALF BLACKENED SHRIMP ALFREDO
- HALF BUFFALO CHICKEN WRAPPER
- THE ORIGINAL CHEESEBURGER\*

## KIDS

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

<b>GRILLED CHEESE</b> Served with a choice of one side	4.99
<b>CHICKEN TENDERS</b> Hand-breaded tenders served with homemade ranch dressing and one side	4.99
<b>JUNIOR BURGER*</b> A quarter-pound burger served plain with one side	4.99
<b>MAC &amp; CHEESE</b> A traditional favorite with two creamy cheeses, served with toasted garlic bread	4.99
<b>PENNE PASTA MARINARA</b> Penne pasta with mild marinara sauce, served with toasted garlic bread	4.99
<b>GRILLED CHICKEN</b> Grilled or BBQ chicken over seasoned rice with one side	4.99

## DESSERTS

Our desserts are made by hand, from scratch

<b>HOT FUDGE CAKE SUNDAE</b> 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
<b>CHEDDAR'S LEGENDARY MONSTER COOKIE</b> 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
<b>SEASONAL CRISP A LA MODE</b> 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 refills

We proudly serve *Coca-Cola* products

<b>HAND-CRAFTED LEMONADES</b> Raspberry, strawberry or regular
<b>FRESH BREWED ICED TEAS</b> Peach, raspberry, strawberry, mango or regular
<b>SOFT DRINKS</b> Coca-Cola®, Coke Zero®, Diet Coke®, Diet Dr Pepper®, Dr Pepper®, Barq's Root Beer®, Sprite®
<b>COFFEE</b> 100% Colombian coffee

## HAND-CRAFTED MARGARITAS & SPECIALTY COCKTAILS

Ask your server or view the beverage book for additional seasonal cocktails

<b>TEXAS MARGARITA</b> Made with gold tequila and fine liqueurs, served on-the-rocks or frozen	6.20	<b>TEXAS SWEET TEA</b> Firefly Sweet Tea vodka, amaretto, lemonade and more vodka. <i>Limit 2 per guest</i>	6.20	<b>CHEDDAR'S LONG ISLAND ICED TEA</b> House liquors, sweet & sour and a splash of Coca-Cola®	7.45
<b>SHAKER MARGARITA</b> On-the-rocks, hand-shaken margarita made with Jose Cuervo Gold, Grand Marnier and Presidente Brandy	7.45	<b>EL PATRÓN</b> Patrón Silver tequila, Patrón Citrónge, sweet & sour, on-the-rocks	8.50	<b>TOP SHELF LONG ISLAND ICED TEA</b> SKYY vodka, Tanqueray gin, BACARDI rum, triple sec, sweet & sour, splash of Coca-Cola®	8.50
<b>GRANDE TOP SHELF</b> Sauza Conmemorativo tequila, Grand Marnier, on-the-rocks or frozen, also in Strawberry or Sangria Swirl	8.50	<b>ISLAND TIKI</b> Captain Morgan, Malibu rums, tropical mango puree, pineapple juice, sweet & sour and blue curacao	6.75	<b>PRESIDENTE SANGRIA</b> Beso Del Sol Sangria, Presidente Brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges	6.25
<b>TOP SHELF SHAKER</b> Make it a top shelf with one of these premium tequilas. Patrón Silver • Cabo Wabo Reposado Patrón Añejo • Sauza Conmemorativo Añejo	8.25	<b>SKINNY MARGARITA</b> Sauza Gold tequila, Cheddar's skinny agave sour. 195 CAL	6.45	<b>CHEDDAR'S PAINKILLER</b> Pusser's rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg. <i>Limit 2 per guest</i>	7.45
<b>TEXAS FROZEN SWIRL</b> Frozen Texas Margarita swirled with your choice of Strawberry or Sangria	6.20	<b>SPIKED CHERRY LIMEADE</b> SKYY vodka, Monin Pomegranate, sweet & sour, fresh lime, Sprite®	6.70	<b>SPICY MANGO MOJITO</b> Cruzan Mango rum, fresh mint and lime juice	6.70
<b>MAUI MARGARITA</b> Half strawberry, half mango, accented with kiwi and a shot of DeKuyper Cactus Juice	6.70	<b>CHEDDAR'S PIÑA COLADA</b> Appleton Estate Signature Blend rum, real fruit puree, splash of sweet & sour, topped with Myers's Original Dark rum and garnished with a toasted coconut rim and fresh pineapple wedge	7.25	<b>MOONSHINE MARY</b> Firefly White Lightning Moonshine, Zing Zang bloody mary mix	6.70
		<b>PASSION PUNCH</b> Pearl Plum vodka, X-Rated Fusion liqueur, sweet & sour, cranberry juice, pineapple juice	6.45	<b>GEORGIA MOONSHINE PUNCH</b> Firefly White Lightning Moonshine, sweet & sour, pineapple juice, peach puree, lemon, lime and orange squeezes, splash of grenadine and Sprite®	6.70

## WINE

	GLASS	BOTTLE
<b>SWEET WHITE/BLUSH</b>		
White Zinfandel, Beringer California Collection, CA	5.50	20.00
Sparkling, Korbel Brut, CA		7.50 (split)
Moscato, Cavit	6.00	22.00
<b>WHITE</b>		
Pinot Grigio, Ecco Domani, Italy	7.25	27.00
Chardonnay, Yellow Tail, Australia	6.00	22.00
Chardonnay, Kendall-Jackson Vintner's Reserve, CA	8.00	30.00
<b>RED</b>		
Pinot Noir, Mark West, CA	6.00	22.00
Merlot, Fetzer Eagle Peak, CA	6.00	22.00
Merlot, Sterling Vintner's Collection, CA	8.00	30.00
Cabernet Sauvignon, Barefoot, CA	6.00	22.00
Cabernet Sauvignon, Beringer Founder's Estate, CA	6.75	25.00

## BEER

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

<b>DOMESTIC DRAFT</b>	
<b>BUD LIGHT</b>	Pint 3.50 Pilsner 4.50
<b>BLUE MOON</b>	Pint 4.50 Pilsner 5.50
<b>DOMESTIC BOTTLED BEER</b>	3.50
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra	
<b>IMPORTED/PREMIUM BEER</b>	4.50
Angry Orchard, Corona Extra, Corona Light, Dos Equis, Heineken, Modelo Especial, New Belgium Fat Tire, Newcastle, Samuel Adams, Sierra Nevada, Stella Artois	

\*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
Please drink responsibly. All specified weights are pre-cooked weights.

# CHEDDAR'S GLUTEN-SENSITIVE SELECTIONS

Please let your server know you are avoiding gluten and ordering from our gluten-sensitive menu

## CHEDDAR'S CHEESE FRIES

## LOADED RUSSET POTATO SKINS

## HOMEMADE CHICKEN TORTILLA SOUP

*Order without tortilla strips*

## SCRATCH BURGERS\*

*Order without a bun and onion straws*

## CHICKEN CAESAR SALAD

*Order without pasta and croutons*

## GRILLED CHICKEN PECAN SALAD

## KEY WEST CHICKEN & SHRIMP

*Order without bourbon glaze*

## 6 OZ. TOP SIRLOIN STEAK\*

*Order without onion straws*

## 8 OZ. TOP SIRLOIN STEAK\*

*Order without onion straws*

## 12 OZ. RIBEYE\*

## 20 OZ. BONE-IN RIBEYE\*

## HOUSE SMOKED BABY BACK RIBS

*Order without coleslaw*

## LEMON PEPPER WHITE FISH

## GRILLED BAJA CHICKEN

## BBQ CHICKEN PLATTER

*Order without coleslaw*

## DIJON CHICKEN & MUSHROOMS

## LEMON PEPPER CHICKEN

## TOP SIRLOIN STEAK\* & RIBS

*Order without onion straws*

## TOP SIRLOIN STEAK\* & SHRIMP

*Order shrimp grilled, without onion straws and bourbon glaze*

## BBQ CHICKEN & HALF RACK OF RIBS

## BLACKENED REDFISH

*Order without crab sauce*

## GRILLED SALMON

## MADE-FROM-SCRATCH SIDES

Steamed Fresh Broccoli

Buttered Off-The-Cob Corn

Loaded Baked Potato

Homemade Black Beans

Seasoned Rice

Southern Green Beans

French Fries

Baked Sweet Potato

Cheddar's white fish is an imported and sustainable farmed fish known as Swai.

Gluten-sensitive items are modified to be made without gluten-containing ingredients.

Our menu items are freshly prepared in our kitchens, which are not free of gluten.

Cross-contact with other food items that contain gluten is possible. While we aim to accommodate the dietary needs of our guests, we cannot ensure that these items meet the definition of "gluten-free."

\*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.