APPETIZERS

Chicken Tender Basket 8.99
Hand-breaded with fries and honey mustard. Try it Buffalo-style.

Texas Cheese Fries Small 4.99 / Lrg 7.99
Covered with cheddar, jack and bacon.

Santa Fe Spinach Dip 7.99
Blended with sour cream, spices, four cheeses and topped with mozzarella.

Chips & Homemae Queso 5.99
Add seasoned ground beef - no charge.

2 Dips and Tenders 10.49
Chips and Queso, Santa Fe Spinach Dip and our Crispy Chicken Tenders.

Homemade Onion Rings 5.99
Hand-battered to order, served with homemade ranch and Cajun dipping sauce.

Loaded Nacho Dip 6.99
Handmade guac, ground beef, sour cream, pico de gallo, refried beans and jalapenos.

Chicken or Beef Nachos 9.99
Grilled chicken or seasoned ground beef, refried beans, two cheeses, queso, jalapenos, fresh pico de gallo and loaded with toppings.

HOMEMADE SOUPS

Tortilla Soup Cup 3.59 Bowl 5.49
Simmered with chicken and spices, topped with cheddar cheese and crispy tortilla strips.

Baked Potato Soup Cup 3.59 Bowl 5.49
Select potatoes, celery and onions, grated cheddar and crisp bacon.

SANDWICHES

Sandwiches served with fries
Sweet potato fries, 69

World Class Chicken Sandwich 9.79
Grilled chicken breast topped with peppered brown sugar bacon, melted cheese, lettuce, tomatoes and honey lime dressing on a bun.

Buffalo Chicken Wrappr Lrg 8.79 / 9.79
Buffalo-style chicken tenders, cheddar cheese, coleslaw, pickles, ranch in a tomato tortilla.

Monte Cristo Lrg 8.79 / 9.79
Smoked turkey & ham, 2 cheeses, deep fried, with powdered sugar and raspberry preserves.

Philly CheeseSteak 9.99
Grilled, shaved ribeye steak, sautéed mushrooms, peppers, onions, melted cheese on a toasted roll.

Cheddar’s Club 9.49
Smoked ham and turkey bacon, cheddar cheese, lettuce, tomatoes and Cheddar’s Dressing.

ULTIMATE LUNCH COMBO

Choose 2 for 8.29
Choose 3 for 9.99

Bowl of Soup • House Salad

Caesar Salad

Loaded Baked Potato

Half Cheddar’s Club + Half Monte Cristo

Half Buffalo Chicken Wrappr

KIDS

Kids meals served with milk, apple juice, or soft drink

Chicken Tenders

Tenders are a kid’s side below.

Chicken Lollipops

Tenders, grilled to perfection and served on a stick. Choice of side sauce and one kid’s side below.

Junior Burger

A quarter-pound burger served plain, and one kid’s side below.

Penne Pasta Marinara

Pasta with mild marinara sauce, served with garlic bread.

Grilled Cheese

Served on one kid’s side below.

Cheddar’s Mac and Cheese 4.99
A traditional favorite served with garlic bread.

Kids’ Sides

French Fries, Corn, Southern Green Beans, Fresh Steamed Vegetables

APPETIZERS

Asian Salad

Fresh greens, mint, chicken, carrots, herbs, and mango stacked between wonton crisps, peanut sauce and sweet chili glaze.

Cocktail and Kale Salad

Grilled chicken breast or hand cut salmon, kale, romaine, shredded carrots, cranberries, broccoli florets, Parmesan cheese, campani tomatoes, chopped peanuts and vinaigrette dressing.

Chicken Caesar Pasta Salad

Grilled chicken breast and penne pasta tossed with romaine lettuce and our creamy Caesar dressing.

Chicken Tender Salad

Tenders on a bed of fresh greens with cheese, tomatoes, carrots and honey mustard dressing.

Grilled Chicken Salad

Grilled chicken breast on a bed of greens, tomatoes, carrots, cheddar cheese and honey roasted pecans.

BBQ Chicken Salad

BBQ chicken, fresh greens, corn, grape tomatoes, two cheeses, bacon, onion strings. Tossed with BBQ Ranch.

Dressings: Homemade Buttermilk Ranch, Honey Mustard. Chunky Blue Cheese, Herb Vinaigrettes, Balsamic Vinaigrettes, thousand island. (Coinoss optional)

SMOKED BABY BACK RIBS

Half Rack 11.49 Full Rack 18.49
Hickory-smoked in-house, and grilled with a tangy BBQ sauce. Served on two sides.

FISH

Add a House, Kale or Caesar salad, 2.99

Fish Tacos 9.79
Fish filets, fried or grilled with corn slaw on 2 corn or flour tortillas with one side.

Grilled Salmon Lunch 12.29 / 13.99
Grilled, blackened or bourbon glazed, served over rice with two sides.

Catfish Fillets Lunch 10.59 / 11.79
Catfish filets grilled with blackened or lemon pepper seasoning, or fried and two sides.

Grilled Tilapia with Mango Salsa 11.99
Grilled shrimp and mango salsa over tilapia. Served with rice and two sides.

Beer Battered Fried Shrimp 12.99
Served with spicy cocktail sauce and two sides.

Grilled Rainbow Trout 12.99
With lemon pepper, served with two sides.

SIDES

Add a side to any order, 2.49

Coleslaw

Baked Potato (loaded)

French Fries

Broccoli Cheese Casserole

Mashed Potatoes

Southern Green Beans

Buttered Fresh Broccoli

Steamoved Steamed Vegetables

Buttered Off-The-Cob Corn

Mac and Cheese

Sweet Baby Carrots

Sweet Potato Fries .69

Add a House, Kale or Caesar salad, 2.99

Honey Butter Croissants, 3 for 2.99

CHICKEN TENDER PLATTER 10.99

Served with a honey mustard sauce and two sides. Or, try it Buffalo-style.

LIGHTER SIDE

Grilled Baja Chicken 9.99
Blackened chicken breast, black beans, rice, and fresh pico de gallo.

Lemon Pepper Catfish 9.49
Grilled, ginger rice, rice with herb vinaigrette.

Citrus Soy Salmon 12.49
A filet with miso sauce, ginger rice, steamed broccoli.

Sweet Heat Chicken & Shrimp 11.99
Grilled chicken breast topped with grilled shrimp, and glazed with sweet chili sauce. Served on ginger rice with a garden-fresh salad tossed with herb vinaigrette.

FAVORITES

New Orleans Pasta 12.49
Shrimp, chicken, sausage and penne pasta tossed in Cajun Alfredo sauce, with toasted garlic bread.

Chicken Fried Steak 10.99
Steak and country gravy served with Texas toast, corn and mashed potatoes.

Vegetable Plate 8.69
House salad or bowl of soup and choice of four sides.

CHICKEN

Add a House, Kale or Caesar salad, 2.99

Homemade Chicken Pot Pie 9.99
Chicken and vegetables in a saucy sauce, topped with a flaky crust, served with a fresh house salad.

Grilled Chicken Alfredo 10.99
Chicken breast, crispy vegetables and pasta tossed in Alfredo sauce, served with toasted garlic bread.

Chicken Fried Chicken Lunch 9.99 / 10.99
Boneless chicken breast (2) fried served with mashed potatoes, gravy, corn and Texas toast.

Lemon Pepper Chicken 10.79
Two chicken breasts seasoned and grilled. Served on a bed of rice with two sides.

Dijon Chicken 11.99
Chicken breasts baked with our honey Dijon sauce and covered in sautéd mushrooms. Served on a bed of rice with two sides.

BURGERS

Burgers are served with fries
Sweet potato fries, 69

Cheeseburger* 9.19
Cheese, lettuce, tomato, pickles, onion, Cheddar’s Dressing.

Bacon Cheeseburger* 9.59
Bacon, lettuce, tomato, tomato, pickles and Cheddar’s Dressing.

Mushroom Swiss Cheeseburger* 9.59
Sautéed mushrooms, Swiss cheese, onion and Cheddar’s Dressing.

Jalapeno Cheese Burger* 9.59
Fried jalapenos, pepper jack, chipotle mayo, onion, tomato.

Smokehouse Burger* 9.59
Smoked bacon, cheddar cheese, honey BBQ sauce, tomato, pickles and crispy onion strands.

COMBINATIONS

Served on a bed of onion straws with two sides.

Add a House, Kale or Caesar salad, 2.99

6 OZ. TOP SIRLOIN STEAK* 10.99
8 OZ. TOP SIRLOIN STEAK* 12.99

12 OZ. RIBEYE STEAK* 17.99
20 OZ. BONE-IN RIBEYE STEAK* 21.99

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

In dedication to continuing Cheddar’s long tradition of delivering quality food and service, we will gladly replace any item that does not meet your expectations. All specified weights are pre-cooked weights.
DRINKS
Unlimited free refills

Soft Drinks
Coca-Cola®, Coke Zero®, Diet Coke®, Barq’s Root Beer®, Sprite®

Fresh Brewed Iced Teas
Peach, raspberry, strawberry, mango or regular

Hand-Crafted Lemonades
Raspberry, strawberry or regular

Coffee
100% Colombian Coffee (regular & decaf)

MARGARITAS

Texas Margarita
Gold Tequila and fine liquer, served frozen or on-the-rocks.

Grande Top Shelf
Sauza Conmemorativo Tequila and Grand Marnier, frozen or on-the-rocks. Also available in Strawberry or Sangria Swirl.

House Shaker Margarita
On-the-rocks, hand-shaken margarita made with Jose Cuervo Gold, Grand Marnier and Presidente Brandy.

Top Shelf Shaker

SPECIALTY COCKTAILS

The Painkiller
Pusser’s rum, cream of coconut, pineapple and orange juice. Limit 2 per guest.

Spiked Cherry Limeade
SKYY vodka, Monin Pomegranate, sweet & sour, fresh lime and Sprite®.

Texas Sweet Tea
Firefly Sweet Tea vodka, Amaretto and lemonade. Limit 2 per guest.

WINE

Sweet White/Blush
White Zinfandel, Beringer California Collection, CA
Resting Chateau Ste. Michelle, WA
Sparkling, Korbel Brut, CA
Moscato, Cavit

Red
Pinot Noir, Mirassou, CA
Merlot, Sterling Vineyard’s Collection, CA

White
Pinot Gris, Ecco Domani, Italy
Chardonnay, Yellow Tail, Australia
Chardonnay, Kendall-Jackson Vineyard’s Reserve, CA

Red
Cabernet Sauvignon, Beringer Founder’s Estate, CA
Red Blend, Ménage a Trois, CA

FEATURED WINES

Our featured wines change periodically. Please ask your server.

Glass
Bottle
Rodney Strong Sauvignon Blanc, CA
8
30

Chalk Hill Chardonnay, CA
9
34

Miraval Rose, CA
10
40

Dreaming Tree Pinot Noir, CA
10
40

Silver Palm Cabernet, CA
9
34

Alexander Valley Vineyards Cabernet, CA
10
40

Hot Fudge Cake Sundae
6.49
A huge slice of fudge cake and vanilla ice cream covered with hot fudge, caramel, whipped cream, chopped peanuts and a cherry.

Cheddar’s Legendary Monster Cookie
6.49
Chocolate chip cookie baked in a skillet, topped with premium vanilla ice cream, hot fudge, whipped cream, chopped peanuts and a cherry.

Please allow a few minutes for cookies.

Apple Pie a la Mode
5.99
Deep dish apple pie topped with premium vanilla ice cream and hot caramel sauce.

Hand-Dipped Shakes
3.99
Old-fashioned blender milkshakes made with hand-dipped premium ice cream. Vanilla, strawberry or chocolate.

CHEDDAR’S GIFT CERTIFICATES
PERFECT FOR ALL OCCASIONS

Texas Margarita
5.99
Half strawberry, half mango, with kiwi and a shot of DeKuyper cactus juice.

CHAIRLIFT
Frozen Top Shelf Margarita, swirled with our Homemade Sangria.

Strawberry Swirl
5.49
Frozen Texas margarita swirled with strawberry.

Skinny Margarita
5.49
Sauza Gold, Cheddar’s Skinny Agave Sour.

Beer

Domestic Draft
Pint
4.49
Colorado Craft
Pint
4.99

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

4.49 – 6.99

Founders Aubrey Good and Doug Rogers envisioned an inviting neighborhood restaurant offering handmade, high quality food at a reasonable price. They wanted their guests to feel valued and respected. And they were determined never to compromise these basic fundamentals.

Their dream became a reality in 1979 when Cheddar’s opened its doors in Arlington, Texas, starting a tradition of quality that guides us every day. We’re especially proud of our menu, including homemade favorites that are still prepared the same way, in-house and from scratch. We are also proud of our great team. They are attentive and dedicated to taking care of our guests each and every day.

At Cheddar’s, our goal is to live up to that original, simple idea: be a great restaurant that serves quality food fresh from the kitchen in a friendly, comfortable atmosphere at a fair price.