



Cheddar's
SCRATCH  KITCHEN
Get a lot. For not a lot.™



SIGNATURE MARGARITAS

TEXAS MARGARITA

Gold tequila and triple sec, on the rocks or frozen.
340 / 400 cal | 5.99

TEXAS FROZEN SWIRL

Texas margarita swirled with your choice of strawberry, mango, peach or raspberry.
410 - 420 cal | 6.49

MAUI MARGARITA

Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper Cactus Juice.
470 cal | 6.99

GRANDE TOP SHELF MARGARITA

Sauza Hacienda Gold Tequila, Grand Marnier, served on the rocks or frozen. Available in strawberry swirl.
450 - 540 cal | 8.99

EL PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, sweet & sour, served on the rocks.
230 cal | 9.99

ICE-COLD BEERS

DRAFT

	PINT 16 oz.	PILSNER 23 oz.
BUD LIGHT 140 cal 200 cal	2.99	3.99
BLUE MOON 200 cal 290 cal	4.79	5.79
STELLA ARTOIS 200 cal 290 cal	4.79	5.79

BOTTLES/CANS

DOMESTIC | 3.99

BUDWEISER 150 cal
MILLER LITE 100 cal
MICHELOB ULTRA 100 cal

IMPORTED & PREMIUM | 4.99

CORONA EXTRA 150 cal
HEINEKEN 150 cal
MODELO ESPECIAL 150 cal
VOODOO RANGER IPA 200 cal
SAMUEL ADAMS 150 cal
ANGRY ORCHARD 200 cal
WHITE CLAW BLACK CHERRY 100 cal

*Ask your server
for local craft
selections!*



CHEDDAR'S PAINKILLER

Cheddars-2025

HAND-CRAFTED COCKTAILS

CHEDDAR'S PAINKILLER *Limit 2 Per Guest*

Pusser's Rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg.
350 cal | 7.99

ISLAND TIKI

Captain Morgan and Malibu Rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao.
230 cal | 7.99

TEXAS SWEET TEA

Firefly Sweet Tea Vodka, amaretto, lemonade and more vodka.
230 cal | 5.99

PRESIDENTE SANGRIA

Beso Del Sol Sangria, Presidente Brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges.
170 cal | 6.99

CHEDDAR'S LONG ISLAND ICED TEA

House liquors, sweet & sour and a splash of Coca-Cola®.
230 cal | 5.99

CLASSIC MULE

Tito's Handmade Vodka, lime juice and ginger beer.
130 cal | 6.99

COCONUT PINEAPPLE MULE

A mule with a tropical twist. Malibu Coconut Rum, pineapple juice, ginger beer and a toasted coconut rim.
160 cal | 6.99

WINES

Only \$2 more!

WHITES 150 | 220 cal

GLASS 6 oz. **CHEDDAR'S POUR** 9 oz.

ECCO DOMANI

Pinot Grigio, Italy

6.49

8.49

KENDALL-JACKSON

Vintner's Reserve, Chardonnay, CA

7.99

9.99

REDS 160 | 230 cal

ROBERT MONDAVI

Private Selection, Cabernet Sauvignon, CA

4.99

6.99

MEIOMI

Pinot Noir, CA

8.49

10.49

DRINKS

*Unlimited
free refills!*

HAND-CRAFTED LEMONADES

Enjoy traditional lemonade or add raspberry or strawberry for a fruity twist.
120 - 180 cal

FRESH-BREWED ICED TEAS

Choose classic iced tea or make it your own with peach, raspberry, strawberry or mango flavor.
0 - 220 cal

COFFEE

100% Colombian coffee.
0 cal

SOFT DRINKS

We proudly serve Coca-Cola® products.
0 - 160 cal





WISCONSIN CHEESE BITES

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and handmade salsa.
1030 cal | 7.29

Add seasoned ground beef for free. 50 cal

SANTA FE SPINACH DIP

House-made spinach dip with a creamy three-cheese blend. Served with salsa and house-fried tortilla chips.

1230 cal | 9.29

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with Buffalo sauce and served with our homemade ranch. 220 cal

810 cal | 9.79

CHEDDAR'S QUESO FRIES

Homemade queso with bacon. Served with our homemade ranch. 370 cal

2250 cal | 10.49

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter.

440 cal | 1.99

HOMEMADE ONION RINGS

Fresh-cut, hand-battered and made to order. Served with our homemade ranch and Cajun dipping sauce. 500 cal

1140 cal | 8.49

WISCONSIN CHEESE BITES

Hand-battered, lightly fried. Served with our homemade ranch. 220 cal

1200 cal | 8.79



HOMEMADE ONION RINGS

CHEDDAR'S TRIO SAMPLER

Choose three homestyle appetizers. 1650 - 2810 cal | 12.79

- Chips & Homemade Queso
- Santa Fe Spinach Dip
- Hand-Breaded Chicken Tenders
- Wisconsin Cheese Bites
- Cheddar's Queso Fries

Plenty on the plate!



CHEDDAR'S TRIO SAMPLER

SALADS & SOUP

Add grilled shrimp 80 cal | 3.99

Substitute blackened salmon* 260 cal | 2.49

CRISPY CHICKEN TENDER SALAD

Hand-breaded tenders, cheddar jack cheese, tomatoes and carrots. Served over freshly chopped lettuce with honey mustard dressing. 370 cal 750 cal | 12.79

GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. Served over freshly chopped lettuce with honey mustard dressing. 370 cal 620 cal | 13.49

CAESAR PASTA SALAD

Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons.

Chicken 860 cal | 12.79 Salmon* 940 cal | 15.28

BAKED POTATO SOUP

A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon.

Bowl 570 cal | 5.29 Cup 330 cal | 4.29

DRESSINGS

Homemade Ranch 220 cal

Thousand Island 260 cal

Chunky Bleu Cheese 280 cal

Honey Mustard 210 cal

Balsamic Vinaigrette 110 cal

Honey Lime 260 cal

GRILLED CHICKEN PECAN SALAD



Cheddars-2025

CHICKEN TENDER PLATTER



Winner, Winner...

CHICKEN

Add a house or Caesar salad 140 / 290 cal | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 14.99

LEMON PEPPER CHICKEN

Two grilled chicken breasts, served over rice. With two sides. 520 cal | 13.49

DIJON CHICKEN & MUSHROOMS

Two grilled chicken breasts with honey dijon and sautéed sliced mushrooms over rice. With two sides. 1060 cal | 15.99

KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. With two sides. 550 cal | 15.29

NO. 8 SPECIAL: CHICKEN TENDER PLATTER

A meal fit for a champion, our hand-breaded chicken tenders are made to order. Choose from classic, Buffalo or honey hot. With two sides. 1050 - 1250 cal | 12.99

OFFICIAL SPONSOR OF KYLE BUSCH AND THE RCR No. 8 RACE TEAM



GRILLED SHRIMP ALFREDO

COMFORT FOOD

Add a house or Caesar salad 140 / 290 cal | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. With two sides.
620 cal | 14.49

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides.
560 - 1960 cal | 10.99

COUNTRY FRIED CHICKEN

Hand-breaded on Texas toast with country gravy**. With two sides.
Double 1030 cal | 16.29 **Single** 610 cal | 14.29

SPASAGNA

Our twist on lasagna. Spaghetti layered with four cheeses then baked and finished with our homemade alfredo and marinara sauce. Served with garlic bread.
1540 cal | 11.49

Add chicken tenders or grilled chicken. 490 / 160 cal | 3.99

HOMEMADE CHICKEN POT PIE

Filled to the brim with roasted chicken, vegetables and our homemade cream sauce with a light, flaky crust. With a house salad.
940 cal | 11.99



HOMEMADE CHICKEN POT PIE

COUNTRY FRIED STEAK

Hand-breaded on Texas toast with country gravy**. With two sides.
1030 cal | 15.29

NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread.
1540 cal | 15.79

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon glaze. With two sides.
650 cal | 14.99

STEAK TIPS*

Tender sirloin steak tips prepared medium, sautéed mushrooms and caramelized onions, brown gravy, topped with sour cream over mashed potatoes or rice.
810 / 800 cal | 14.99



COUNTRY FRIED CHICKEN

SEAFOOD

Add a house or Caesar salad 140 / 290 cal | 3.99

GRILLED SHRIMP ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread.
1600 cal | 16.49

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. With two sides.
1080 cal | 14.49

GRILLED WHITE FISH

Two white fish fillets grilled with lemon pepper seasoning or blackened, over rice. With two sides.
490 / 510 cal | 14.49

BEER-BATTERED FISH & SHRIMP PLATTER

Three pieces of beer-battered white fish and four large, crispy shrimp served with tartar and cocktail sauce. With two sides.
1310 cal | 14.99

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. With two sides.
790 cal | 15.99

BOURBON-GLAZED SALMON* & SHRIMP

Salmon and four grilled shrimp, glazed with our homemade bourbon sauce over rice. With two sides.
8 oz. 750 cal | 20.49 **5 oz.** 600 cal | 17.49

GRILLED SALMON*

Grilled, blackened or bourbon-glazed over rice. With two sides.
8 oz. 750 cal | 18.29 **5 oz.** 440 cal | 15.29



FALL-OFF-THE-PLATE BABY BACK RIBS

STEAKS & RIBS

Add sautéed mushrooms or onions 100 / 70 cal | 1.29

Add a house or Caesar salad 140 / 290 cal | 3.99

6 OZ. FIRE GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. With two sides. 250 cal | 14.49

8 OZ. FIRE GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. With two sides. 330 cal | 16.49

14 OZ. RIBEYE*

Our most juicy and flavorful steak, grilled over an open flame. With two sides. 890 cal | 24.49

FALL-OFF-THE-PLATE BABY BACK RIBS

Sloooow-smoked in-house with our signature rub, grilled over an open flame with honey BBQ sauce. With two sides.

Full Rack 1630 cal | 21.99 Half Rack 810 cal | 16.99



MONTE CRISTO

SANDWICHES AND HALF-POUND BURGERS

Add sautéed mushrooms or onions 100 / 70 cal | 1.29

Add a house or Caesar salad 140 / 290 cal | 3.99

MONTE CRISTO

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar. With fries. 460 cal 1460 cal | 12.49

CLASSIC CHEESEBURGER*

A half-pound burger prepared medium-well, served with cheddar cheese, lettuce, tomato, pickles, onions. With fries. 460 cal 830 cal | 10.99

BACON CHEESEBURGER*

A half-pound burger prepared medium-well, served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions. With fries. 460 cal 1100 cal | 12.49

SMOKEHOUSE BURGER*

A half-pound burger prepared medium-well, served with crispy bacon, cheddar cheese, BBQ sauce, tomato, pickles, caramelized onions. With fries. 460 cal 1040 cal | 11.99

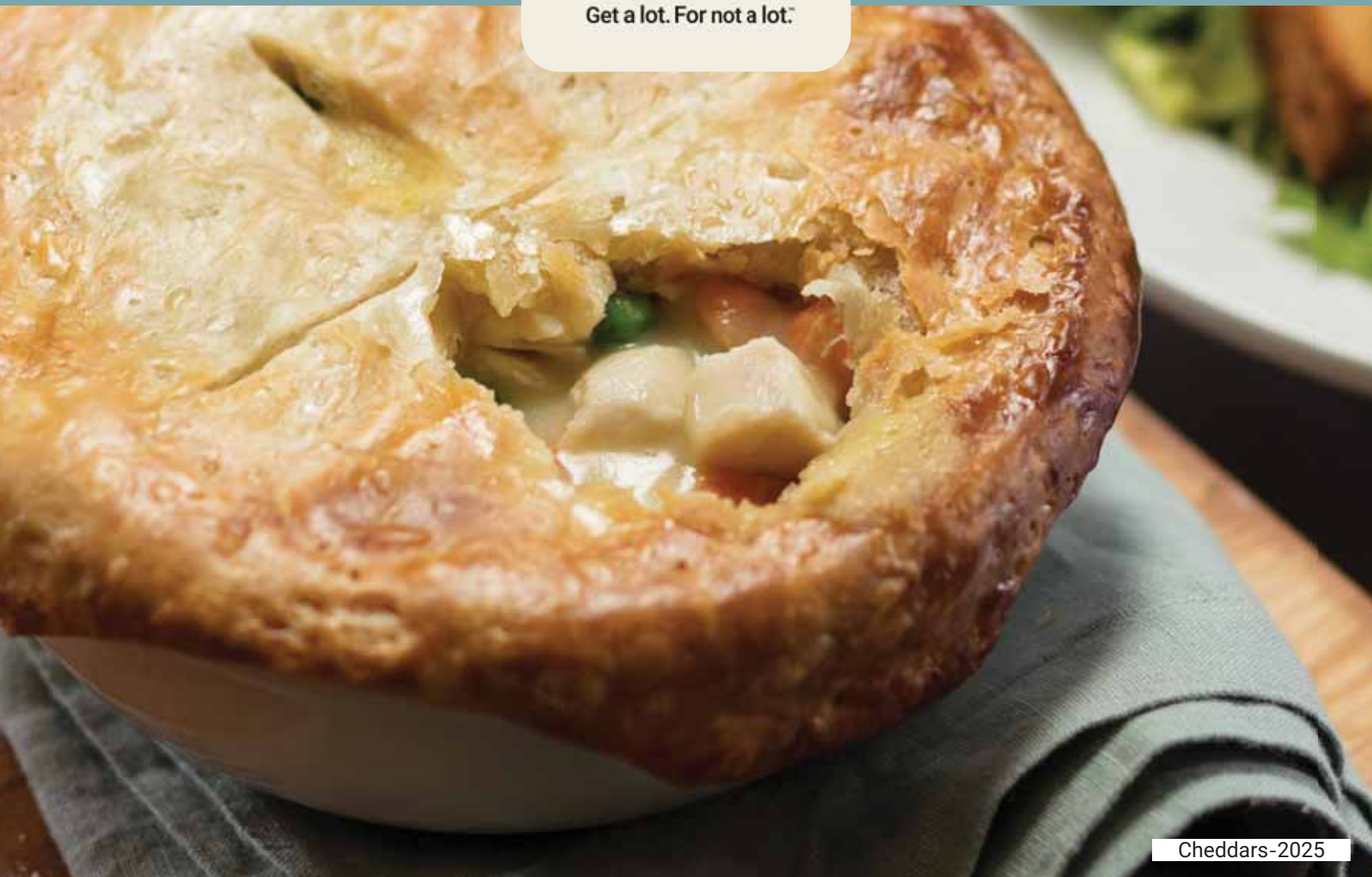
BUFFALO CHICKEN WRAPPER

Hand-breaded tenders, cheddar cheese, cabbage, pickles and our homemade ranch, wrapped in a flour tortilla. With fries. 460 cal 1830 cal | 13.29

Get your fill for less!



Cheddar's
SCRATCH  KITCHEN
Get a lot. For not a lot.™



SIGNATURE MARGARITAS

TEXAS MARGARITA

Gold tequila and triple sec, on the rocks or frozen.
340 / 400 cal | 5.99

TEXAS FROZEN SWIRL

Texas margarita swirled with your choice of strawberry, mango, peach or raspberry.
410 - 420 cal | 6.49

MAUI MARGARITA

Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper Cactus Juice.
470 cal | 6.99

GRANDE TOP SHELF MARGARITA

Sauza Hacienda Gold Tequila, Grand Marnier, served on the rocks or frozen. Available in strawberry swirl.
450 - 540 cal | 8.99

EL PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, sweet & sour, served on the rocks.
230 cal | 9.99

ICE-COLD BEERS

DRAFT

	PINT 16 oz.	PILSNER 23 oz.
BUD LIGHT 140 cal 200 cal	2.99	3.99
BLUE MOON 200 cal 290 cal	4.79	5.79
STELLA ARTOIS 200 cal 290 cal	4.79	5.79

BOTTLES/CANS

DOMESTIC | 3.99

BUDWEISER 150 cal
MILLER LITE 100 cal
MICHELOB ULTRA 100 cal

IMPORTED & PREMIUM | 4.99

CORONA EXTRA 150 cal
HEINEKEN 150 cal
MODELO ESPECIAL 150 cal
VOODOO RANGER IPA 200 cal
SAMUEL ADAMS 150 cal
ANGRY ORCHARD 200 cal
WHITE CLAW BLACK CHERRY 100 cal

*Ask your server
for local craft
selections!*



CHEDDAR'S PAINKILLER

Cheddars-2025

HAND-CRAFTED COCKTAILS

CHEDDAR'S PAINKILLER *Limit 2 Per Guest*

Pusser's Rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg.
350 cal | 7.99

ISLAND TIKI

Captain Morgan and Malibu Rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao.
230 cal | 7.99

TEXAS SWEET TEA

Firefly Sweet Tea Vodka, amaretto, lemonade and more vodka.
230 cal | 5.99

PRESIDENTE SANGRIA

Beso Del Sol Sangria, Presidente Brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges.
170 cal | 6.99

CHEDDAR'S LONG ISLAND ICED TEA

House liquors, sweet & sour and a splash of Coca-Cola®.
230 cal | 5.99

CLASSIC MULE

Tito's Handmade Vodka, lime juice and ginger beer.
130 cal | 6.99

COCONUT PINEAPPLE MULE

A mule with a tropical twist. Malibu Coconut Rum, pineapple juice, ginger beer and a toasted coconut rim.
160 cal | 6.99

WINES

Only \$2 more!

WHITES 150 | 220 cal

GLASS
6 oz.

CHEDDAR'S POUR
9 oz.

ECCO DOMANI

Pinot Grigio, Italy

6.49

8.49

KENDALL-JACKSON

Vintner's Reserve, Chardonnay, CA

7.99

9.99

REDS 160 | 230 cal

ROBERT MONDAVI

Private Selection, Cabernet Sauvignon, CA

4.99

6.99

MEIOMI

Pinot Noir, CA

8.49

10.49

DRINKS

*Unlimited
free refills!*

HAND-CRAFTED LEMONADES

Enjoy traditional lemonade or add raspberry or strawberry for a fruity twist.
120 - 180 cal

FRESH-BREWED ICED TEAS

Choose classic iced tea or make it your own with peach, raspberry, strawberry or mango flavor.
0 - 220 cal

COFFEE

100% Colombian coffee.
0 cal

SOFT DRINKS

We proudly serve Coca-Cola® products.
0 - 160 cal





WISCONSIN CHEESE BITES

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and handmade salsa.
1030 cal | 7.29

Add seasoned ground beef for free. 50 cal

SANTA FE SPINACH DIP

House-made spinach dip with a creamy three-cheese blend. Served with salsa and house-fried tortilla chips.

1230 cal | 9.29

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with Buffalo sauce and served with our homemade ranch. 220 cal

810 cal | 9.79

CHEDDAR'S QUESO FRIES

Homemade queso with bacon. Served with our homemade ranch. 370 cal

2250 cal | 10.49

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter.

440 cal | 1.99

HOMEMADE ONION RINGS

Fresh-cut, hand-battered and made to order. Served with our homemade ranch and Cajun dipping sauce. 500 cal

1140 cal | 8.49

WISCONSIN CHEESE BITES

Hand-battered, lightly fried. Served with our homemade ranch. 220 cal

1200 cal | 8.79



HOMEMADE ONION RINGS

CHEDDAR'S TRIO SAMPLER

Choose three homestyle appetizers. 1650 - 2810 cal | 12.79

- Chips & Homemade Queso
- Santa Fe Spinach Dip
- Hand-Breaded Chicken Tenders
- Wisconsin Cheese Bites
- Cheddar's Queso Fries

Plenty on the plate!



CHEDDAR'S TRIO SAMPLER

Lunch SPECIALS

\$8⁷⁹

CLASSIC CHEESEBURGER*

A half-pound burger prepared medium-well, served with cheddar cheese, lettuce, tomato, pickles, onions. With fries. 460 cal
830 cal

CLASSIC CHICKEN SANDWICH

Hand-breaded buttermilk fried chicken on a toasted bun with pickles and mayo. With fries. 460 cal
860 cal

VEGGIE PHILLY

This vegetarian Philly has sautéed mushrooms, onions and peppers stuffed in a hoagie roll. Topped with melted American cheese. With fries. 460 cal
610 cal

\$9⁹⁹

CAJUN CHICKEN BOWL

Blackened chicken breast with red beans & rice**. Topped with handmade pico de gallo.
570 cal

FISH & CHIPS

Three pieces of beer-battered white fish lightly fried, with tartar sauce. With fries. 460 cal
710 cal

HOMEMADE CHICKEN POT PIE

Filled to the brim with roasted chicken, vegetables and our homemade cream sauce with a light, flaky crust. With a house salad. 140 cal
940 cal

\$10⁹⁹

PHILLY CHEESESTEAK

Grilled steak, sautéed mushrooms, onions and peppers stuffed in a hoagie roll. Topped with melted American cheese. With fries. 460 cal
960 cal

GRILLED WHITE FISH

Single white fish fillet grilled with lemon pepper seasoning or blackened, over rice. With two sides.
340 / 350 cal

SALADS & SOUP

Add grilled shrimp 80 cal | 3.99

Substitute blackened salmon* 260 cal | 2.49

CRISPY CHICKEN TENDER SALAD

Hand-breaded tenders, cheddar jack cheese, tomatoes and carrots. Served over freshly chopped lettuce with honey mustard dressing. 370 cal
750 cal | 12.79

GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. Served over freshly chopped lettuce with honey mustard dressing. 370 cal
620 cal | 13.49

CAESAR PASTA SALAD

Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons.

Chicken 860 cal | 12.79 **Salmon*** 940 cal | 15.28

BAKED POTATO SOUP

A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon.

Bowl 570 cal | 5.29 **Cup** 330 cal | 4.29

DRESSINGS

Homemade Ranch 220 cal

Thousand Island 260 cal

Chunky Bleu Cheese 280 cal

Honey Mustard 210 cal

Balsamic Vinaigrette 110 cal

Honey Lime 260 cal



HOMEMADE CHICKEN POT PIE



GRILLED CHICKEN PECAN SALAD

SANDWICHES AND HALF-POUND BURGERS

Add sautéed mushrooms or onions 100 / 70 cal | 1.29

Add a house or Caesar salad 140 / 290 cal | 3.99

MONTE CRISTO

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar. With fries. 460 cal
1460 cal | 12.49

BACON CHEESEBURGER*

A half-pound burger prepared medium-well, served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions. With fries. 460 cal
1100 cal | 12.49

SMOKEHOUSE BURGER*

A half-pound burger prepared medium-well, served with crispy bacon, cheddar cheese, BBQ sauce, tomato, pickles, caramelized onions. With fries. 460 cal
1040 cal | 11.99

BUFFALO CHICKEN WRAPPER

Hand-breaded tenders, cheddar cheese, cabbage, pickles and our homemade ranch, wrapped in a flour tortilla. With fries. 460 cal
1830 cal | 13.29



CLASSIC CHEESEBURGER



BUFFALO CHICKEN WRAPPER



SPASAGNA

COMFORT FOOD

Add a house or Caesar salad 140 / 290 cal | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. With two sides. 620 cal | 14.49

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides. 560 - 1960 cal | 10.99

COUNTRY FRIED CHICKEN

Hand-breaded on Texas toast with country gravy**. With two sides. **Double** 1030 cal | 16.29 **Single** 610 cal | 14.29

SPASAGNA

Our twist on lasagna. Spaghetti layered with four cheeses then baked and finished with our homemade alfredo and marinara sauce. Served with garlic bread. 1540 cal | 11.49

Add chicken tenders or grilled chicken. 490 / 160 cal | 3.99

COUNTRY FRIED STEAK

Hand-breaded on Texas toast with country gravy**. With two sides. 1030 cal | 15.29

NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread. 1540 cal | 15.79

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon glaze. With two sides. 650 cal | 14.99

STEAK TIPS*

Tender sirloin steak tips prepared medium, sautéed mushrooms and caramelized onions, brown gravy, topped with sour cream over mashed potatoes or rice. 810 / 800 cal | 14.99



GRILLED CHICKEN ALFREDO



CHICKEN TENDER PLATTER

CHICKEN

Add a house or Caesar salad 140 / 290 cal | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 14.99

LEMON PEPPER CHICKEN

Two grilled chicken breasts, served over rice. With two sides. 520 cal | 13.49

DIJON CHICKEN & MUSHROOMS

Two grilled chicken breasts with honey dijon and sautéed sliced mushrooms over rice. With two sides. 1060 cal | 15.99

KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. With two sides. 550 cal | 15.29

NO. 1 SPECIAL: CHICKEN TENDER PLATTER

A meal fit for a champion, our hand-breaded chicken tenders are made to order. Choose from classic, Buffalo or honey hot. With two sides. 1050 - 1250 cal | 12.99

OFFICIAL SPONSOR OF KYLE BUSCH AND THE RCR No. 1 RACE TEAM

SEAFOOD

Add a house or Caesar salad 140 / 290 cal | 3.99

GRILLED SALMON*

Grilled, blackened or bourbon-glazed over rice. With two sides. 8 oz. 750 cal | 18.29 5 oz. 440 cal | 15.29

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. With two sides. 1080 cal | 14.49

GRILLED WHITE FISH

Two white fish fillets grilled with lemon pepper seasoning or blackened, over rice. With two sides. 490 / 510 cal | 14.49

BEER-BATTERED FISH & SHRIMP PLATTER

Three pieces of beer-battered white fish and four large, crispy shrimp served with tartar and cocktail sauce. With two sides. 1310 cal | 12.99

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. With two sides. 790 cal | 15.99

BOURBON-GLAZED SALMON* & SHRIMP

Salmon and four grilled shrimp, glazed with our homemade bourbon sauce over rice. With two sides. 8 oz. 750 cal | 20.49 5 oz. 600 cal | 17.49

GRILLED SHRIMP ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1600 cal | 16.49



GRILLED SALMON



GRILLED SHRIMP ALFREDO

All Day, Every Day.

HAPPY HOUR



\$2.99

BUD LIGHT

16 oz. Draft



\$4.99

COCKTAILS & WINES

CLASSIC MARGARITA
(ROCKS OR FROZEN)

TITO'S & CRANBERRY

YELLOW TAIL
CHARDONNAY

ROBERT MONDAVI
CABERNET SAUVIGNON



CARROT
Cake

\$7.49





CHEDDAR'S
Queso Fries

\$10⁴⁹

HOMEMADE
Onion Rings

\$8⁴⁹

CHIPS &
Homemade Queso

\$7²⁹

Add ground beef for free



Combination RIBS & CHICKEN TENDERS

Half rack of our slow-smoked baby back ribs and hand-breaded chicken tenders. With two sides. | 20.49

Cheddars-2007