

Get a lot. For not a lot.™

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and handmade salsa. 1030 cal | 7.49
Add seasoned ground beef for free. 50 cal

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with Buffalo sauce and served with our homemade ranch. 810 cal | 9.99

CHEESE & QUESO FRIES

Homemade queso with bacon. 2250 cal. Served with our homemade ranch. 370 cal | 10.79

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter. 440 cal | 1.99

CHEESE & QUESO FRIES

Choose three homestyle appetizers. Chips & Homemade Queso, Santa Fe Spinach Dip, Hand-Breaded Chicken Tenders, Wisconsin Cheese Bites or Cheddar's Queso Fries. 1650 - 2810 cal | 12.99

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. 750 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 12.99

CAESAR PASTA SALAD

Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons. 860 / 940 cal

Chicken: 13.29 Salmon*: 15.78

BAKED POTATO SOUP

A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon. 570 / 330 cal

Bowl: 5.49 Cup: 4.49

DRESSINGS

Chunky Bleu Cheese 280 cal • Honey Mustard 210 cal
Homemade Ranch 220 cal • Thousand Island 260 cal
Balsamic Vinaigrette 110 cal • Honey Lime 260 cal

GRILLED CHICKEN PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. 620 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 13.79

650 calories or less when paired with Southern green beans & sweet baby carrots

*THESE ITEMS ARE COOKED TO ORDER AND 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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

** CONTAINS PORK

Cheddar's white fish is imported, sustainably farmed swai.

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CHICKEN

Add a house or Caesar salad | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 15.49



COMFORT FOOD

Add a house or Caesar salad | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. 620 cal. With two sides. | 14.99

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides. 560 - 1960 cal | 11.49



COUNTRY FRIED CHICKEN

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

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon glaze. 650 cal. With two sides. | 14.79

STEAK TIPS* LIMITED TIME

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

SEAFOOD

Add a house or Caesar salad | 3.99

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. 1080 cal. With two sides. | 14.99

GRILLED WHITE FISH

Two white fish fillets grilled with lemon pepper seasoning or blackened over rice. 490 / 510 cal. With two sides. | 14.99

BEER-BATTERED FISH & SHRIMP PLATTER

Three pieces of beer-battered white fish and four large, crispy shrimp served with tartar and cocktail sauce. 1310 cal. With two sides. | 15.49

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. 790 cal. With two sides. | 16.49

BOURBON-GLAZED SALMON* & SHRIMP

Salmon and grilled shrimp, glazed with our homemade bourbon sauce over rice. 750 / 600 cal. With two sides. | 8 oz: 20.99 5 oz: 17.99

GRILLED SALMON*

Grilled, blackened or bourbon-glazed over rice. 750 - 440 cal. With two sides.

8 oz: 18.79 5 oz: 15.79



COMBINATIONS

Served with two sides.
Add a house or Caesar salad | 3.99



Ribs & Chicken Tenders

Half rack of our slow-smoked baby back ribs and hand-breaded chicken tenders. 1540 cal | 20.99

CHICKEN TENDERS & SHRIMP

Grilled or beer-battered shrimp with our hand-breaded tenders. 1120 / 1460 cal | 17.29

RIBS & SHRIMP

Half rack of our slow-smoked baby back ribs with grilled or beer-battered shrimp. 1120 / 1230 cal | 21.49

TOP SIRLOIN STEAK* & SHRIMP

6 oz. center-cut top sirloin with grilled or beer-battered shrimp. 560 / 670 cal | 18.99

TOP SIRLOIN STEAK* & RIBS

6 oz. center-cut top sirloin with a half rack of our slow-smoked baby back ribs. 1070 cal | 24.99

TOP SIRLOIN STEAK* & CHICKEN TENDERS

6 oz. center-cut top sirloin and hand-breaded chicken tenders. 980 cal | 18.99

Upgrade TO 8 OZ. SIRLOIN* | ADD 80 CAL | 2.00

STEAKS & RIBS

Served with two sides. Add a house or Caesar salad | 3.99
Add sautéed mushrooms or onions 100 / 70 cal | 1.29

6 OZ. FIRE-GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. 250 cal | 14.99

8 OZ. FIRE-GRILLED SIRLOIN STEAK*

Center-cut top sirloin, grilled over an open flame. 330 cal | 16.99

14 OZ. RIBEYE*

Our most juicy and flavorful steak, grilled over an open flame. 890 cal | 23.49

16 OZ. BONE-IN RIBEYE*

LIMITED TIME

16 oz. USDA Choice ribeye, fire-grilled and topped with our house-made garlic butter. 920 cal | 24.99

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16 oz. USDA Choice ribeye, fire-grilled and topped with our house-made garlic butter. 9

COCKTAILS & BEVERAGES

Signature MARGARITAS



TEXAS MARGARITA

Made with gold tequila and triple sec, served on the rocks or frozen. 340 / 400 cal | 6.49

TEXAS FROZEN SWIRL

Texas Margarita swirled with your choice of strawberry, mango, peach or raspberry. 410 - 420 cal | 6.99

GRANDE TOP SHELF MARGARITA

Sauza Hacienda Gold Tequila, Grand Marnier, on the rocks or frozen. Available in strawberry swirl. 450 - 540 cal | 9.49

EL PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citróne, sweet & sour, on the rocks. 230 cal | 10.49

Hand-Crafted COCKTAILS

ISLAND TIKI

Captain Morgan and Malibu Rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao. 230 cal | 8.49

PRESIDENTE SANGRIA

Beso Del Sol Sangria, Presidente Brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges. 170 cal | 7.49

CHEDDAR'S LONG ISLAND ICED TEA

House liquors, sweet & sour and a splash of Coca-Cola®. 230 cal | 6.49

TEXAS SWEET TEA

Spiked Sweet Tea Vodka, amaretto, lemonade and more vodka. 230 cal | 6.49

CLASSIC MULE

Tito's Handmade Vodka, lime juice and ginger beer. 130 cal | 7.49



Cheddar's PAINKILLER

Pusser's Rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg. 350 cal | 8.49

COCONUT PINEAPPLE MULE

A mule with a tropical twist. Malibu Coconut Rum, pineapple juice, ginger beer and a toasted coconut rim. 160 cal | 7.49

ICE COLD BEERS

DRAFT

Pint 16 oz. Pilsner 23 oz.

BUD LIGHT

2.99 4.90 140 / 200 cal

BLUE MOON

4.99 5.99 200 / 290 cal

STELLA ARTOIS

4.99 5.99 200 / 290 cal

BOTTLES/CANS

DOMESTIC

4.49 BUDWEISER 150 cal

MILLER LITE

100 cal

MICHELOB ULTRA

100 cal

IMPORTED & PREMIUM

5.49 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

Cheddars-2007

DESSERTS

HOT FUDGE Cake SUNDAE

A huge slice of chocolate fudge cake with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 2510 cal | 8.79

PREPARE TO Share



CLASSIC CHEESECAKE

A slice of creamy cheesecake with a shortbread cookie crust, topped with our strawberry purée. 760 cal | 6.99

CARROT CAKE

A generous slice of carrot cake, layered with cream cheese icing and topped with caramel sauce, toasted coconut and candied pecans. 1100 cal | 7.79



CHEESE'S LEGENDARY MONSTER COOKIE

House-made chocolate chip cookie, baked to order, with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 1390 cal | 7.99

FRIED Apple PIE

A golden, flaky crust hand-filled with apples and cinnamon. Topped with caramel sauce, cinnamon sugar and powdered sugar. With a side of vanilla bean ice cream. 1080 cal | 6.99

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. 140 - 220 cal

SOFT DRINKS

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



COFFEE

100% Colombian coffee. 0 cal

KIDS

For kids 12 and under.

Kids meals served with milk. Apple juice and soft drinks served upon request. 0 - 120 cal



CHICKEN TENDERS

Hand-breaded tenders with our homemade ranch. 630 cal. With one side. | 6.99

GRILLED CHEESE

American cheese on Texas toast. 420 cal. With one side. | 5.99

JUNIOR BURGER

A quarter-pound burger served plain or with American cheese. 450 / 520 cal. With one side. | 6.99

PENNE PASTA

With choice of butter, homemade marinara or alfredo. Served with garlic bread. 490 - 700 cal | 5.99

FRIED SHRIMP

Four crispy shrimp served with cocktail dipping sauce. 410 cal. With one side. | 6.99

GRILLED CHICKEN

Grilled or BBQ chicken over rice. 280 / 390 cal. With one side. | 6.99

HOMESTYLE Sides

Substitute any side for a house or Caesar salad 140 / 290 cal | 0.99

Add a side to any order | 2.99

BROCCOLI CHEESE CASSEROLE

220 cal

LOADED BAKED POTATO

430 cal

IDAHO MASHED POTATOES

160 cal

FRENCH FRIES

460 cal

SOUTHERN GREEN BEANS

** 60 cal

HOMEMADE QUESO & BACON FRENCH FRIES

650 cal | Add 1.49

FRESH STEAMED BROCCOLI

100 cal

RED BEANS & RICE

** 230 cal

SWEET BABY CARROTS

35 cal

SEASONED RICE

150 cal

FRESHLY MADE COLESLAW

170 cal

BUTTERED OFF-THE-COB CORN

110 cal

TOP IT OFF

CHEESE & BACON MASHED POTATOES

350 cal | Add 1.49

LOADED BAKED POTATO WITH BACON

540 cal | Add 0.99



Guest Favorite WISCONSIN CHEESE BITES

Hand-battered, lightly fried. Served with a side of homemade ranch dressing. | 8.99



Limited Time 16 OZ. BONE-IN RIBEYE*

16 oz. USDA Choice ribeye, fire-grilled and topped with our house-made garlic butter. With two sides | 24.99

Get a lot. For not a lot.™

Lunch SPECIALS

\$8.79

CLASSIC Cheeseburger*

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

CLASSIC Chicken SANDWICH

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

Vegetarian PHILLY

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

\$9.99

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. 710 cal. With fries. 460 cal

Chicken POT PIE

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

\$10.99

PHILLY Cheesesteak

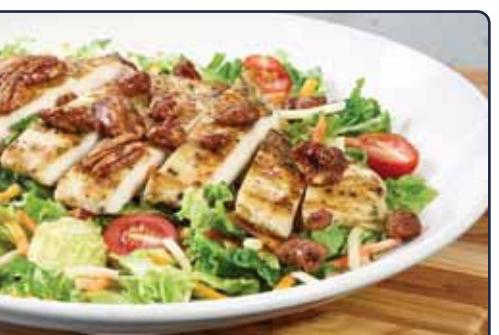
Grilled steak, sautéed mushrooms, onions and peppers stuffed in a hoagie roll. Topped with melted American cheese. 960 cal. With fries. 460 cal

GRILLED WHITE Fish

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

SALADS & SOUP

Add grilled shrimp. 80 cal | 3.99
Substitute blackened salmon*. 260 cal | 2.49



GRILLED Chicken PECAN SALAD

Grilled chicken, tomatoes, carrots, cheddar jack cheese and glazed pecans. 620 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 13.79

CRISPY CHICKEN TENDER SALAD
Hand-breaded tenders, cheddar jack cheese, tomatoes and carrots. 750 cal. Served over freshly chopped lettuce with honey mustard dressing. 370 cal | 12.99

CAESAR PASTA SALAD
Lemon pepper chicken or blackened salmon, penne pasta, freshly chopped romaine lettuce and croutons. 860 / 940 cal
Chicken: 13.29 Salmon*: 15.78

BAKED POTATO SOUP
A creamy, house-made soup with diced potatoes, celery, onions, cheddar cheese and crispy bacon. 570 / 330 cal
Bowl: 5.49 Cup: 4.49

DRESSINGS

Chunky Bleu Cheese 280 cal • Honey Mustard 210 cal
Homemade Ranch 220 cal • Thousand Island 260 cal
Balsamic Vinaigrette 110 cal • Honey Lime 260 cal

*650 calories or less when paired with Southern green beans & sweet baby carrots
**THESE ITEMS ARE COOKED TO ORDER AND 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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED ON THE MENU. 2000 CALORIES A DAY IS USED FOR GENERAL NUTRITIONAL ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION IS AVAILABLE UPON REQUEST.

** CONTAINS PORK
Cheddar's white fish is imported, sustainably farmed swai.

® RCR Enterprises, LLC ® Kyle Busch Group, LLC

SHAREABLE APPETIZERS

CHIPS & HOMEMADE QUESO

House-fried tortilla chips, queso and handmade salsa. 1030 cal | 7.49
Add seasoned ground beef for free. 50 cal

BUFFALO BEER-BATTERED SHRIMP

Six large, crispy shrimp topped with Buffalo sauce and served with our homemade ranch. 810 cal | 9.99

CHEDDAR'S QUESO FRIES

Homemade queso with bacon. 2250 cal. Served with our homemade ranch. 370 cal | 10.79

HONEY BUTTER CROISSANTS

Go ahead, enjoy two more flaky golden croissants with our signature honey butter. 440 cal | 1.99

CHEDDAR'S TRIO SAMPLER NEW OPTIONS

Choose three homestyle appetizers.
Chips & Homemade Queso, Santa Fe Spinach Dip, Hand-Breaded Chicken Tenders, Wisconsin Cheese Bites or Cheddar's Queso Fries. 1650 - 2810 cal | 12.99

HOMEMADE ONION RINGS

Fresh-cut, hand-battered and made to order. 1140 cal. Served with our homemade ranch and Cajun dipping sauce. 500 cal | 8.49

WISCONSIN CHEESE BITES

Hand-battered, lightly fried. 1200 cal. Served with a side of homemade ranch. 220 cal | 8.99



Santa Fe SPINACH DIP

House-made spinach dip with a creamy three-cheese blend. Served with salsa and house-fried tortilla chips. 1230 cal | 9.49

COMFORT FOOD

Add a house or Caesar salad | 3.99

HOMESTYLE MEATLOAF

Two slices of our classic meatloaf with a heavy pour of our savory brown gravy. 620 cal. With two sides. | 14.99



COUNTRY FRIED Chicken

Hand-breaded on Texas toast with country gravy**. 610 / 1030 cal. With two sides.
Single: 14.79 Double: 16.79

SPASAGNA

Our twist on lasagna. Spaghetti layered with four cheeses then baked and finished with our homemade alfredo and marinara sauce. With garlic bread. 1540 cal | 11.99

Add Chicken Tenders or Grilled Chicken. 490 / 160 cal | 3.99

NEW ORLEANS PASTA

Shrimp, chicken, smoked sausage, peppers, onions and penne pasta in a spicy homemade Cajun alfredo sauce with garlic bread. 1540 cal | 16.29

COUNTRY FRIED STEAK

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

VEGETABLE PLATE

House salad or bowl of Baked Potato Soup with four homestyle sides. 560 - 1960 cal | 11.49

GRILLED PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon-glaze. 650 cal. With two sides. | 14.79

STEAK TIPS* LIMITED TIME

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

SANDWICHES & HALF-POUND BURGERS

Served with fries. 460 cal. Burgers grilled medium-well. Add sautéed mushrooms or onions. 100 / 70 cal | 1.29

MONTE Cristo

Smoked ham, smoked turkey and cheese, battered and fried, with raspberry preserves and powdered sugar. 1460 cal | 12.99

BACON CHEESEBURGER*

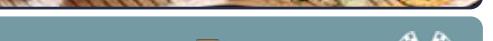
A half-pound burger served with four slices of crispy bacon, cheddar cheese, lettuce, tomato, pickles, onions. 1100 cal | 12.99

SMOKEHOUSE BURGER*

A half-pound burger served with crispy bacon, cheddar cheese, BBQ sauce, tomato, pickles, caramelized onions. 1040 cal | 12.49

BUFFALO Chicken WRAPPER

Hand-breaded tenders, cheddar cheese, cabbage, pickles and our homemade ranch, wrapped in a flour tortilla. 1830 cal | 13.49



CHICKEN

Add a house or Caesar salad | 3.99

GRILLED CHICKEN ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1540 cal | 15.49



LEMON PEPPER CHICKEN

Two grilled chicken breasts, served over rice. 520 cal. With two sides. | 13.99

DIJON CHICKEN & MUSHROOMS

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

KEY WEST CHICKEN & SHRIMP

Grilled chicken and shrimp topped with pineapple pico de gallo over rice. 550 cal. With two sides. | 15.79

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. 1050 - 1250 cal. With two sides. | 13.49



FIRE-GRILLED Sirloin*

Center-cut top sirloin, grilled over an open flame. 330 / 250 cal 8 oz: 16.99 6 oz: 14.99

SEAFOOD

Add a house or Caesar salad | 3.99

GRILLED SHRIMP ALFREDO

Penne pasta, broccoli, homemade alfredo with garlic bread. 1600 cal | 16.99

CORNMEAL WHITE FISH PLATTER

Hand-breaded, lightly fried, with tartar sauce. 1080 cal. With two sides. | 14.99

BEER-BATTERED FISH & SHRIMP PLATTER

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

BOURBON-GLAZED SALMON* & SHRIMP

Salmon and grilled shrimp, glazed with our homemade bourbon sauce over rice. 750 / 600 cal. With two sides. | 8 oz: 20.99 5 oz: 17.99

BEER-BATTERED SHRIMP PLATTER

Eight large, crispy beer-battered shrimp served with cocktail sauce. 790 cal. With two sides. | 16.49

GRILLED Salmon*

Grilled, blackened or bourbon-glazed over rice. 750 - 440 cal. With two sides. | 18.79 5 oz: 15.79



COCKTAILS & BEVERAGES

Signature MARGARITAS



TEXAS MARGARITA

Made with gold tequila and triple sec, served on the rocks or frozen. 340 / 400 cal | 6.49

TEXAS FROZEN SWIRL

Texas Margarita swirled with your choice of strawberry, mango, peach or raspberry. 410 - 420 cal | 6.99

GRANDE TOP SHELF MARGARITA

Sauza Hacienda Gold Tequila, Grand Marnier, on the rocks or frozen. Available in strawberry swirl. 450 - 540 cal | 9.49

EL PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citróne, sweet & sour, on the rocks. 230 cal | 10.49

Maui MARGARITA

Half strawberry, half mango, frozen margarita accented with kiwi and a shot of DeKuyper Cactus Juice. 470 cal | 7.49

Hand-Crafted COCKTAILS

ISLAND TIKI

Captain Morgan and Malibu Rums, tropical mango purée, pineapple juice, sweet & sour and blue curaçao. 230 cal | 8.49

PRESIDENTE SANGRIA

Beso Del Sol Sangria, Presidente Brandy and sweet & sour shaken with strawberries, fresh lemons, limes and oranges. 170 cal | 7.49

CHEESE'S LONG ISLAND ICED TEA

House liquors, sweet & sour and a splash of Coca-Cola®. 230 cal | 6.49

TEXAS SWEET TEA

Spiked Sweet Tea Vodka, amaretto, lemonade and more vodka. 230 cal | 6.49

CLASSIC MULE

Tito's Handmade Vodka, lime juice and ginger beer. 130 cal | 7.49



LIMIT TWO Per Guest

Cheddar's PAINKILLER

Pusser's Rum, cream of coconut, pineapple juice, orange juice, toasted coconut rim, topped with nutmeg. 350 cal | 8.49

COCONUT PINEAPPLE MULE

A mule with a tropical twist. Malibu Coconut Rum, pineapple juice, ginger beer and a toasted coconut rim. 160 cal | 7.49

ICE COLD BEERS

DRAFT

Pint 16 oz. Pilsner 23 oz.

BUD LIGHT

2.99 3.99 140 / 200 cal

BLUE MOON

4.99 5.99 200 / 290 cal

STELLA ARTOIS

4.99 5.99 200 / 290 cal

BOTTLES/CANS

DOMESTIC

4.49 BUDWEISER 150 cal

MILLER LITE

100 cal

MICHELOB ULTRA

100 cal

IMPORTED & PREMIUM

5.49 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

DESSERTS

HOT FUDGE Cake SUNDAE

A huge slice of chocolate fudge cake with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 2510 cal | 8.79



PREPARE TO Share

CLASSIC CHEESECAKE

A slice of creamy cheesecake with a shortbread cookie crust, topped with our strawberry purée. 760 cal | 6.99

CARROT CAKE

A generous slice of carrot cake, layered with cream cheese icing and topped with caramel sauce, toasted coconut and candied pecans. 1100 cal | 7.79



CHEESE'S LEGENDARY MONSTER COOKIE

House-made chocolate chip cookie, baked to order, with vanilla bean ice cream, homemade hot fudge, whipped cream, chopped nuts and a cherry on top. 1390 cal | 7.99

FRIED Apple PIE

A golden, flaky crust hand-filled with apples and cinnamon. Topped with caramel sauce, cinnamon sugar and powdered sugar. With a side of vanilla bean ice cream. 1080 cal | 6.99



RASPBERRY
ICED TEA

PEACH
ICED TEA

RASPBERRY LEMONADE STRAWBERRY LEMONADE



Guest Favorite WISCONSIN CHEESE BITES

Hand-battered, lightly fried. Served with a side of homemade ranch dressing. | 8.99



Grilled PORK CHOPS

Two boneless pork chops topped with caramelized onions and bourbon glaze. With two sides. | 14.79

HOMESTYLE Sides

Substitute any side for a house or Caesar salad 140 / 290 cal | 0.99

Add a side to any order | 2.99



BROCCOLI CHEESE CASSEROLE

220 cal

LOADED BAKED POTATO

430 cal

IDAHO MASHED POTATOES

160 cal

FRENCH FRIES

460 cal

SOUTHERN GREEN BEANS

** 60 cal

FRESH STEAMED BROCCOLI

100 cal

RED BEANS & RICE

** 230 cal

SWEET BABY CARROTS

35 cal

SEASONED RICE

150 cal

FRESHLY MADE COLESLAW

170 cal

BUTTERED OFF-THE-COB CORN

110 cal

TOP IT OFF

HOMEMADE QUESO & BACON FRENCH FRIES

650 cal | Add 1.49

CHEESE & BACON MASHED POTATOES

350 cal | Add 1.49

LOADED BAKED POTATO WITH BACON

540 cal | Add 0.99

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**

\$7.79



HOMEMADE
Onion Rings

\$8.49

CHEDDAR'S
Queso Fries

\$10.79



CHIPS &
Homemade Queso

\$7.49



Add ground beef for free