

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

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

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.

© RCR Enterprises, LLC © Kyle Busch Group, LLC

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

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 / 610 cal. With two sides.

Double: 16.79 Single: 14.79

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 



GRILLED *Shrimp* ALFREDO

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



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



FALL-OFF-THE-PLATE BABY BACK *Ribs*

Slooooo-smoked in-house with our signature rub, grilled with honey BBQ sauce. 1630 / 810 cal

Full Rack: 22.49 Half Rack: 17.49

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

CLASSIC CHEESEBURGER*

A half-pound burger served with cheddar cheese, lettuce, tomato, pickles, onions. 830 cal | 11.49

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

COCKTAILS & BEVERAGES

Signature MARGARITAS



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

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

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 Citrónge, sweet & sour, on the rocks. 230 cal | 10.49



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	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		

WINES

WHITES 150 / 220 cal	Glass 6 oz.	Cheddar's Pour 9 oz.
CAVIT	6.49	8.49
Moscato, Italy		
CUPCAKE	6.49	8.49
Peach Moscato, Italy		
ECCO DOMANI	6.99	8.99
Pinot Grigio, Italy		
YELLOW TAIL	4.99	6.99
Chardonnay, Australia		
KENDALL-JACKSON	8.49	10.49
Vintner's Reserve, Chardonnay, CA		
REDS 160 / 230 cal		
MEIOMI	8.99	10.99
Pinot Noir, CA		
APOTHIC	7.99	9.99
Red Blend, CA		
ROBERT MONDAVI	4.99	6.99
Private Selection, Cabernet Sauvignon, CA		
BONANZA BY CAYMUS	8.49	10.49
Cabernet Sauvignon, CA		

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



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



CHEDDAR'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

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

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

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

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

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	FRESH STEAMED BROCCOLI 100 cal
LOADED BAKED POTATO 430 cal	RED BEANS & RICE** 230 cal
IDAHO MASHED POTATOES 160 cal	SWEET BABY CARROTS 35 cal
FRENCH FRIES 460 cal	SEASONED RICE 150 cal
SOUTHERN GREEN BEANS** 60 cal	FRESHLY MADE COLESLAW 170 cal
	BUTTERED OFF-THE-COB CORN 110 cal

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
---	--	--



TEXAS MARGARITA | 6.49
ISLAND TIKI | 8.49
STRAWBERRY TEXAS FROZEN SWIRL | 6.99



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

\$8⁷⁹

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

Veggie 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

\$9⁹⁹

CAJUN Chicken BOWL

Blackened chicken breast with red beans & rice**. Topped with homemade 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

\$10⁹⁹

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

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.

® 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

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

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

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

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

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*

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



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. 3 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

STEAKS, RIBS & COMBINATIONS

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

16 OZ. BONE-IN RIBEYE*

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

14 OZ. RIBEYE*

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

FALL-OFF-THE-PLATE BABY BACK RIBS

Sloooow-smoked in-house with our signature rub, grilled with honey BBQ sauce. 1630 / 810 cal

Full Rack: 22.49 Half Rack: 17.49

CHICKEN TENDERS & SHRIMP

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

RIBS & CHICKEN TENDERS

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

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* & CHICKEN TENDERS

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



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 WHITE FISH

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



GRILLED Salmon*

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

8 oz: 18.79 5 oz: 15.79 

COCKTAILS & BEVERAGES

Signature MARGARITAS



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

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

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 Citrónge, sweet & sour, on the rocks. 230 cal | 10.49



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 140 / 200 cal	2.99	3.99
BLUE MOON 200 / 290 cal	4.99	5.99
STELLA ARTOIS 200 / 290 cal	4.99	5.99
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

WINES

WHITES 150 / 220 cal	Glass 6 oz.	Cheddar's Pour 9 oz.
CAVIT <i>Moscato, Italy</i>	6.49	8.49
CUPCAKE <i>Peach Moscato, Italy</i>	6.49	8.49
ECCO DOMANI <i>Pinot Grigio, Italy</i>	6.99	8.99
YELLOW TAIL <i>Chardonnay, Australia</i>	4.99	6.99
KENDALL-JACKSON <i>Vintner's Reserve, Chardonnay, CA</i>	8.49	10.49
REDS 160 / 230 cal		
MEIOMI <i>Pinot Noir, CA</i>	8.99	10.99
APOTHIC <i>Red Blend, CA</i>	7.99	9.99
ROBERT MONDAVI <i>Private Selection, Cabernet Sauvignon, CA</i>	4.99	6.99
BONANZA BY CAYMUS <i>Cabernet Sauvignon, CA</i>	8.49	10.49

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

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



DRINKS Unlimited free refills.
HAND-CRAFTED LEMONADES
Enjoy traditional lemonade or add raspberry or strawberry for a fruity twist. 120 - 180 cal

SOFT DRINKS
We proudly serve Coca-Cola products. 0 - 160 cal

COFFEE
100% Colombian coffee. 0 cal

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

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



CHEDDAR'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



HOMESTYLE Sides

Substitute any side for a house or Caesar salad 140 / 290 cal | 0.99
Add a side to any order | 2.99

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



\$2⁹⁹

BUD LIGHT

16 oz. Draft



\$4⁹⁹

COCKTAILS & WINES

CLASSIC MARGARITA
(ROCKS OR FROZEN)

TITO'S & CRANBERRY

YELLOW TAIL
CHARDONNAY

ROBERT MONDAVI
CABERNET SAUVIGNON



CARROT
Cake

\$7⁷⁹



HOMEMADE
Onion Rings

\$8⁴⁹

CHEDDAR'S
Queso Fries

\$10⁷⁹

CHIPS &
Homemade Queso

\$7⁴⁹

Add ground beef for free