

MARGARITAS

Texas Margarita 3.99

Made with gold tequila and fine liqueurs, served on the-rocks or frozen.

Grande Top Shelf 7.49

Sauza Commemorative Tequila, Grand Marnier, on-the-rocks, or frozen, also available in Strawberry or Sangria Swirl.



Shaker Margarita 6.29

On-the-rocks, made with Jose Cuervo Gold, Grand Marnier and Presidente Brandy.

Top Shelf Shaker 7.29

Make it top shelf with our premium tequilas. Select from these premium tequilas: Patrón Añejo • Cabo Wabo Reposado • Patrón Silver • Patrón Reposado • Milagro Silver

Texas Frozen Strawberry Swirl 3.99

Texas Frozen Sangria Swirl 3.99

SCRATCH COCKTAILS

Spiked Cherry Limeade 5.49

SKYY vodka, Monin Pomegranate, sweet & sour, fresh lime, Sprite.

Texas Sweet Tea 3.99

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

Cheddar's Painkiller 5.99

Pusser's rum, cream of coconut, pineapple and orange juices. *Limit 2 per guest*



HOMEMADE SOUPS

Tortilla Soup Cup 2.99 Bowl 4.49

Grilled chicken, tomatoes, onions simmered with Southwestern spices, grated cheddar cheese, and crispy tortilla strips.

Baked Potato Soup Cup 2.99 Bowl 4.49

Made fresh from select potatoes, celery, onions, grated cheddar, and crisp bacon.

SALADS

Chicken Caesar Pasta Salad 8.79

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

Crispy Chicken Salad 8.99

Hand-breaded chicken tenders on fresh salad greens with cheese, tomatoes, carrots, honey mustard dressing.

Asian Chicken Salad 8.99

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

Grilled Chicken Pecan Salad 8.99

Grilled chicken breast on salad greens, tomatoes, carrots with cheddar cheese, honey roasted pecans.

Dressings: Homemade Ranch, Honey Mustard, Chunky Bleu Cheese, Herb Vinaigrette, Balsamic Vinaigrette, Thousand Island, Honey Lime, Light Italian.

APPETIZERS

Chips & Homemade Queso 4.99

Add seasoned ground beef for free.

Chicken Fajita Quesadilla 9.29

Two cheeses, bacon, pico de gallo, sour cream.

Santa Fe Spinach Dip 5.99

Blended with sour cream, spices, four cheeses and topped with mozzarella.

NEW Nacho Dip & Chips 7.49

Ground beef, refried beans, queso, Pico de Gallo, sour cream, pickled Jalapeños.

Homemade Onion Rings 4.99

Hand-battered, served with homemade ranch and Cajun dipping sauce.

Chicken Tender Basket 7.49

Hand-breaded tenders over fries with dipping sauce. Try it Buffalo-style.

NEW Wisconsin Cheese Bites 7.79

Hand battered, lightly fried to order. Served with a side of marinara sauce.

Texas Cheese Fries Small 5.99 7.79

Golden fries covered with cheddar and jack cheese, bacon, and ranch dressing.

NEW 2 Dips and Tenders 9.79

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

ULTIMATE LUNCH COMBO

Half sandwich & 1 pairing 6.49

Half sandwich & 2 pairings 7.49

Sandwiches: Double Decker Club

Monte Cristo or Buffalo Chicken Wrapper

Pairings: Bowl of soup • House salad •

Loaded baked potato • Caesar salad

CHEDDAR'S SCRATCH KITCHEN SPECIALTIES *For over thirty years we've here, on site, in our kitchen. And, there are several items we've become known seasoned with our special blend of spices. Pair them with other scratch specialties succulent chicken tenders or our Baby Back Ribs. They're hickory-smoked for 4*



BABY BACK RIBS

Half rack 10.79 Full rack 15.49

Hickory smoked in-house, and grilled with a tangy BBQ sauce. Served with two sides.



CHICKEN TENDERS 9.29

Served with French Fries & Cole Slaw.

Choose from the flavor options below.

NEW Classic • Buffalo • 50/50
Garlic Parmesan • Blazin BBQ

All Ribs, Chicken Tenders, Steaks, and Combos served with 2 sides. Add a House, Garden or Caesar salad, 2.49

LIGHTER SIDE

HANDCRAFTED UNDER 575 CALORIES

Lemon Pepper White Fish 8.29

Flaky white fish grilled with lemon pepper, ginger rice, garden salad with herb vinaigrette. 480 CAL.

Grilled Baja Chicken 8.99

Seasoned chicken breast served on homemade black beans and savory rice. Topped with fresh pico de gallo. 490 CAL.

Citrus Miso Glazed Salmon 8.99

A hand-cut salmon filet glazed with citrus miso sauce served on a bed of ginger rice with a side of steamed broccoli. 560 CAL.

Sweet Heat Chicken & Shrimp 9.49

Chicken breast, with grilled shrimp, glazed with sweet chili sauce over ginger rice with a garden salad tossed with tomato herb vinaigrette 562 CAL.

Add a garden salad with herb vinaigrette (75 cal.) 2.49

CHICKEN

Add a House, Garden or Caesar salad, 2.49

Dijon Chicken & Mushrooms 9.99

Grilled chicken, honey Dijon, sautéed mushrooms, rice, two sides.

Lemon Pepper Chicken 8.99

Grilled chicken with lemon pepper spices, rice, two sides.

Homemade Chicken Pot Pie 7.49

Chicken in a savory sauce, vegetables, with a light flaky crust, served with a house salad.

Grilled Chicken Alfredo 9.79

Vegetables, pasta, Alfredo sauce, with toasted garlic bread.

Country Style Chicken 10.79

Fried Chicken Lunch 9.49

With mashed potatoes, gravy, green beans, Texas toast.

FISH

Add a House, Garden or Caesar salad, 2.49

Fish Tacos 7.99

Hand-breaded, fried or grilled white fish, roasted corn slaw on 2 flour tortillas with one side.

Cornmeal White Fish Lunch 8.49 9.99

Fried, flaky white fish served with tartar sauce, fries, slaw.

Grilled White Fish Lunch 8.49 9.99

Lemon pepper or blackened, rice, two sides.

Beer Battered Fried Shrimp 10.79

Served with cocktail sauce, fries, slaw.

Grilled Tilapia with Mango Salsa 9.79

Topped with grilled shrimp, mango salsa, rice, two sides.

NEW Beer Battered Fish & Chips 8.99

Hand-breaded, fried white fish, served with French fries, tartar sauce.

Grilled Salmon Lunch 8.99 10.49

Hand-cut in house, grilled, blackened or Bourbon glazed, rice, two sides.

SANDWICHES

Sandwiches served with one side

Monte Cristo 8.79

Smoked turkey, smoked ham, two cheeses, fried until golden, with raspberry preserves.

Double Decker Club 7.99

Toasted potato bread, smoked ham, smoked turkey, bacon, cheddar cheese, lettuce, tomato, mayo.

Buffalo Chicken Wrapper 8.79

Buffalo-style or grilled chicken tenders, cheddar cheese, coleslaw, pickles, buttermilk ranch, flour tortilla.

NEW Tuscan Chicken Sandwich 8.49

Grilled chicken breast, bacon, lettuce, tomatoes, Fontina cheese, basil pesto mayo on Rosemary Focaccia bread.

Philly Cheesesteak 8.49

Grilled, shaved ribeye steak, sautéed mushrooms, peppers onions, melted cheese, toasted hoagie roll.

HALF-POUND BURGERS

Grilled medium well or well done.*
Add fries or coleslaw, 1.99.

Cheeseburger 6.29

Lettuce, tomato, pickles, onions, Cheddar's Dressing.

Bacon Cheeseburger 6.79

Bacon, lettuce, tomato, pickles, onions, cheese, Cheddar's Dressing.

Smokehouse Burger 6.49

Bacon, cheddar cheese, BBQ sauce, tomato, pickles, crispy onion straws.

Jalapeño Cheese Burger 6.79

Fried Jalapeños, pepper jack, chipotle mayo, onion, tomato.

SIDES

Mashed Potatoes

Homemade Black Beans

Buttered Off-The-Cob Corn

Freshly Made Coleslaw

Steamed Fresh Broccoli

French Fries

Loaded Baked Potato

Add bacon .50

Broccoli Cheese Casserole

Fresh Apple & Yogurt Medley

Southern Green Beans

NEW Mac & Cheese

Add a House or Caesar salad for 2.49

Honey Butter Croissants,
3 for 2.99 1 for .99

Add a side to any order, 1.99

been preparing much of what we serve from scratch with passion and pride--right for. Like our juicy, hand-selected, aged USDA Choice steaks, grilled to order and for the perfect mixed grill combination. And be sure to try our hand-breaded, hours and are fall-off-the bone tender and delicious.



STEAKS

8 oz. Top Sirloin Steak* 10.79

12 oz. Ribeye* 14.99

Our steaks are aged USDA choice cut and served with two sides.

COMBINATIONS

Chicken Tenders & Shrimp 11.49

Seasoned grilled, or hand-battered fried shrimp with our homemade Chicken Tenders.

Sirloin Steak* & Chicken Tenders 13.79

Center cut Top Sirloin grilled to your liking with our homemade Chicken Tenders.

Sirloin Steak* & 1/2 Rack of Ribs 14.99

Center cut Top Sirloin grilled to your liking with a half rack of our smoked Baby Back Ribs.

1/2 Rack of Ribs & Shrimp 14.79

Half rack of our smoked Baby Back Ribs with seasoned grilled or fried shrimp.

Sirloin Steak* & Shrimp 14.79

Center cut Top Sirloin grilled to your liking with seasoned grilled, or fried shrimp.

1/2 Rack of Ribs & Chicken Tenders 13.99

Half rack of our hickory smoked Baby Back Ribs and our homemade Chicken Tenders.

Top your steak with your choice of sauteed mushrooms or Bourbon glaze .99

FAVORITES

Baked Spasagna® 9.49

Baked spaghetti layered with cheeses, spices with meat or marinara sauce, toasted garlic bread.

New Orleans Pasta 10.99

Shrimp, chicken, smoked sausage, penne pasta tossed in Cajun Alfredo sauce, toasted garlic bread.

Vegetable Plate 6.99

House salad or bowl of soup, choice of four sides. Croissant, on request.

Chicken Fried Steak 9.29

Hand-breaded, country gravy, mashed potatoes, green beans, Texas toast.

Key West Chicken & Shrimp 9.99

Freshly grilled chicken topped with shrimp, pineapple pico de gallo, rice, two sides.

NEW Crispy Fish & Shrimp 11.49

Fried, flaky white fish and shrimp served with French fries, slaw.

KIDS

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

- Grilled Cheese** 4.99
Served with a choice of one side.
- Chicken Tenders** 4.99
Hand-breaded tenders served with ranch dressing and choice of one side.
- Junior Burger** 4.99
A quarter-pound burger served plain and choice of one side.
- Penne Pasta Marinara** 4.99
Penne pasta with mild marinara sauce, served with warm garlic bread.
- Grilled Chicken Breast** 4.99
Grilled chicken breast or BBQ chicken breast on a bed of seasoned rice with choice of one side.
- NEW Mac & Cheese** 4.99
A traditional favorite with two creamy cheeses. Served with warm garlic bread.
- Kid's Sides:** Fresh Apple & Yogurt Medley, French Fries, Fresh Steamed Vegetables, Mac and Cheese

DESSERTS

Our desserts are made by hand, from scratch.

- Hot Fudge Cake Sundae** 5.49
A huge slice of homemade fudge cake and vanilla ice cream covered with hot fudge, whipped cream, chopped nuts and a cherry.
- Cheddar's Legendary Monster Cookie** 5.29
A scratch-made chocolate chip cookie, topped with vanilla ice cream, hot fudge, whipped cream, nuts and a cherry. Please allow a few minutes, we make them to order.
- Chocolate Croissant Bread Pudding** 4.99
Our signature croissants blended with chocolate chips then baked until golden. Topped with vanilla ice cream, caramel sauce and almonds.

DRINKS

Soft Drinks

Coke, Coke Zero, Diet Coke, Diet Dr. Pepper, Dr Pepper, Barq's Root Beer, Sprite, Lemonade

Fruit Lemonades & Teas

Lemonade available in raspberry & strawberry. Fresh brewed iced tea available in peach, raspberry, strawberry or mango.

Tea & Coffee

Fresh brewed iced tea, 100% Colombian Coffee (regular & decaf)
Unlimited free refills

Cheddar's

In 1979, the year Aubrey Good and Doug Rogers founded the very first Cheddar's, we made a promise. We will prepare delicious food, made from scratch, at a price everyone can enjoy. And today, over 30 years later, that still holds true. So what does "made from scratch" mean exactly? Well, it means food prepared just for you by hand. But, to us, it means much more. Scratch cooking is our passion.

We believe it's simply better. We think it tastes better. We think it makes you feel better. And when you sit down with family and friends to enjoy a meal, it's scratch cooking that makes it all a little more special.

The truth is, being a scratch kitchen makes things a bit harder. It takes more effort. It takes more time. But the moment people taste what we prepare, all the effort is worth it. That moment is why our kitchens aren't just filled with sizzling sounds and amazing aromas. They're filled with people who love what they do.

And it all comes back to that very first Cheddar's. To the original vision of our founders. We will prepare delicious food, made from scratch, at a price everyone can enjoy.

It's our passion. It's our promise. And we intend to keep it.

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Please let us know if anything is not to your satisfaction and we will remedy it immediately.

Please drink responsibly. All specified weights are pre-cooked weights. Consuming raw or undercooked foods may increase risk of food borne illness.



TAKE A LOOK AT WHAT'S IN OUR INGREDIENT BASED, SCRATCH KITCHEN

CUMIN	CABBAGE	FRESH CILANTRO	GRANNY SMITH APPLES	MOZZARELLA CHEESE	GREEN PEAS	LONG GRAIN RICE
BAY LEAVES	BROCCOLI	RUSSET POTATOES	CHICKEN BREASTS	CHEDDAR CHEESE	SPINACH	HONEY
CAYENNE PEPPER	ROMAINE LETTUCE	COLLASSAL ONIONS	CHICKEN TENDERS	RICOTTA CHEESE	AVOCADO	MAPLE SYRUP
NUTMEG	CARROTS	LEMONS	SMOKED TURKEY	FONTINA CHEESE	MANGO	DRIED BLACK BEANS
MINCED GARLIC	CELERY	LIMES	SMOKED HAM	PEPPERJACK CHEESE	ALMONDS	DRIED RED BEANS
BLACK PEPPER	FRESH DILL	FRESH PARSLEY	BACON	SWISS CHEESE	PINEAPPLE	MOLASSES
PAPRIKA	FRESH MINT	GREEN BELL PEPPERS	SMOKED SAUSAGE	FRESH EGGS	COCUNUT	GOLDEN RAISINS
BASIL LEAVES	PLUM TOMATOES	FRESH JALAPENOS	ATLANTIC SALMON	SOUR CREAM	GRAHAM CRACKERS	BALSAMIC VINEGAR
CINAMMON	GREEN LEAF LETTUCE	GRAPE TOMATOES	TILAPIA	YOGURT	CAPERS	RED WINE VINEGAR
CORN TORTILLAS	BUTTON MUSHROOMS	FRESH GINGER ROOT	MONTEREY JACK	DIJON MUSTARD	PENNE PASTA	CHILI POWDER
FLOUR TORTILLAS	SPRING SALAD MIX	CUCUMBERS	PARMESAN CHEESE	CHILI POWDER	CHOCOLATE CHIPS	BAY LEAVES