

THE CHEESE FACTORY RESTAURANT

BREAKFAST

Served until 2:00 p.m.

Juices

100% Florida orange juice, tomato or apple. Small 1.75 Large 2.50

HOMEMADE MUFFIN OF THE DAY 2.00

Two Eggs, Any Style 6.50

Served with our oven roasted potatoes, white or wheat toast butter and jelly.

Add 1.00 for two vegetarian sausage links.

Pancakes

Light and fluffy buttermilk or blueberry cakes with maple syrup and butter.

stack (3) 5.95 stack (2) 4.95 **Add 1.00 for Blueberry**

Combination Plate 8.95

Two eggs any style, two buttermilk cakes, two vegetarian sausage links and oven roasted potatoes.

ASK YOUR SERVER ABOUT THE DAILY SPECIALS!

OMELETTES

Eggbeaters® may be substituted for \$1.50 per serving.

Plain 6.95

Light and tender three egg omelette pan fried to perfection.

Served with our oven roasted potatoes and a croissant.

Add Wisconsin sharp cheddar, Swiss, American or Feta cheese. 7.95

American 10.95

Light and tender three egg omelette pan fried to perfection.

Wisconsin sharp cheddar with sautéed tomatoes, mushrooms and onions served with our oven roasted potatoes and a croissant.

Mediterranean 10.95

Light and tender three egg omelette pan fried to perfection.

Stuffed with Feta cheese, Kalamata olives, tomatoes, and a basil pesto served with our oven roasted potatoes and a croissant.

SIDES

Vegetarian Sausage Links 2.95

Oven Roasted Potatoes with Cheese 4.95

SANDWICHES

Served with Corn Tortilla Chips and our Homemade Salsa or Salad of Crisp Romaine and Organic Greens tossed with Honey Mustard Vinaigrette

Veggie Burger 7.95
with cheese 8.95

Our charbroiled burger (soy) is served on a grilled ciabatta bun with lettuce, tomato and onion.

Portobello Mushroom 10.95

Marinated and grilled Portobello mushroom with grilled onions, red peppers and pesto mayonnaise, served on a grilled ciabatta bun.

It's A Wrap 8.95

Flour tortilla filled with brown rice, fragrant chickpea stew, marinated grilled tofu and cranberry chutney.

Grilled Veggie Boat 9.95

Toasted multi-grain flatbread filled with grilled veggies, marinated tofu, smoked almonds and Romesco sauce.

Big Cheese 9.95

A grilled double decker of Wisconsin sharp cheddar and Swiss cheeses with Roma tomatoes on sourdough bread.

Rachael Ray of Food Network Fame
bills our **Big Cheese sandwich**
as one of four "over-the-top"
grilled cheese sandwiches
in the nation.

See us in the Nov. 09
issue of "Every Day
with Rachael Ray".



Black Bean Burrito 10.95

Flour tortilla filled with black beans, vegetarian chorizo sausage, rice, Monterey Jack cheese, grilled onions, green chilies and our Rojo Chipotle Sauce. Served with fresh greens, salsa and sour cream.

Quesadilla 10.95

A large grilled tortilla filled with grilled onions, peppers, green chilies, Monterey Jack and sharp cheddar cheeses. Served with black beans, salsa and sour cream.

SALADS, SOUPS AND LIGHTER FARE

Homemade Dressings: Creamy Herb Ranch, Raspberry Walnut, Balsamic Vinaigrette, Fat-free Sun-dried Tomato-Basil, Honey Mustard Vinaigrette

Dinner Salad 4.95

A light and crisp salad of romaine and organic greens, sprouts, cucumbers, tomatoes and house croutons. Choice of dressing and a sourdough roll.

Greek Fusion 12.95
smaller version 7.95

Crisp romaine and organic greens with feta cheese, tangy marinated beets, maple-crusting walnuts, cranberries, soft garlic croutons, Kalamata olives, roma tomatoes, cucumbers, red onions and red peppers tossed in a Balsamic herb vinaigrette.

Grilled "Chicken" Tofu Salad 12.95
smaller version. 7.95

Crisp romaine and organic greens with strips of flame-broiled marinated tofu, tomatoes, cucumbers, Manzanilla olives, red peppers, red onion rings, maple-crusting walnuts and tangy marinated beets. Served with raspberry walnut dressing and a sourdough roll.

OUR WISCONSIN BEER CHEESE SOUP, or homemade soup du jour. Served with a sourdough roll.

Soup cup 2.95
Soup bowl 4.95

Bowl of Soup and Dinner Salad 8.95

Veggie-Tofu Rice Bowl 10.95

Broccoli, carrots, mushrooms, baby corn, red peppers, onions, bean sprouts, organic tofu and organic brown rice in a light and flavorful sesame-ginger miso broth. Laced with toasted sesame seeds and scallions!

Hummus 6.95

A Middle Eastern spread of garbanzo beans, garlic, olive oil and tahini with flame-broiled Pita bread.

Mediterranean Medley 13.95

Toasted bulgur pilaf (cracked wheat grain, sundried tomatoes, scallions, sesame seeds), roasted sweet potatoes, roasted red peppers, flame-broiled Portobello mushroom, cucumber, tomato, tangy marinated beets, hummus, Feta cheese and Kalamata olives nestled in a bed of crisp romaine and organic greens.

Spicy Thai Lomein 8.95

Rice noodles tossed with grilled celery, onions, carrots, bean sprouts, toasted cashews, pineapple, scallions and our signature Thai sauce.

East Meets Midwest 6.95

Fragrant bowl of chickpea stew seasoned with aromatic Indian spice blend. Served with flame-broiled Pita bread and a side salad.

Fresh Fruit Plate 7.95

Assorted seasonal fresh fruit. Garnished with maple-crusting walnuts. Includes a fresh baked muffin of the day.

"Rattlesnake" Tofu 6.95

Our signature dish! Seasoned charbroiled tofu served with our homemade BBQ sauce and black beans.

GOURMET PIZZA

Served after 2:00 p.m.

Romesco	12.95	Three Cheese	10.95
Romesco Sauce (prepared from roasted red peppers, garlic and smoked almonds), sun dried tomatoes, grilled onions, Manzanilla olives and Mozzarella cheese.		Thin crust, 8 inch pizza with marinara sauce and Romano, Mozzarella and sharp cheddar cheeses.	
		Add mushrooms, olives, onions, peppers.	.75 ea
Mediterranean	12.95	Hawaiian	12.95
Basil pesto, zucchini, Kalamata olives, tomatoes, onions and Feta cheese.		BBQ sauce, grilled onions and peppers, pineapple, veggie ham, green olives and mozzarella cheese.	

CHEESE FACTORY CLASSICS

Served after 2:00 p.m.

Mushroom Stroganoff	12.95	Hungarian Goulash	13.95
Fresh, locally grown Portobello, Shiitake and button mushrooms in a rich and creamy Burgundy-sour cream sauce. Served on a bed of egg noodles.		Our rendition of an Eastern European classic includes scrumptious morsels of vegetables and tofu slowly simmered in a sour-cream paprika sauce. Served with pierogi (potato dumplings) and bread.	
Spanikopita	11.95	Malaysian Coconut Noodles	14.95
Puff pastry filled with spinach, Feta cheese, eggs and onion. Dressed with bulgur pilaf (cracked wheat grain, sundried tomatoes, scallions, sesame seeds), fresh sliced Roma tomatoes, Balsamic vinaigrette and grated Romano cheese.		Seriously scrumptious, this dish incorporates a medley of seasoned cabbage, carrots, red peppers, celery, pineapple, cashews and rice noodles smothered in a mildly spicy coconut milk red chili sauce - garnished with toasted coconut. (Soy, gluten and dairy free.)	
Ravioli Red White and Bleu	14.95	Delhi Delicious	13.95
Jumbo cheese-filled ravioli on a bed of beet coulis, served with roasted sweet potatoes, tangy marinated beets, and crumbled bleu cheese. Garnished with cranberries and maple-crusting walnuts.		A unique blend of flavors & textures filled with the aromatic spices of East meets West: roasted sweet potatoes, chickpea stew seasoned with fragrant Indian spice blend, served in a nest of organic brown rice. Garnished with cranberry chutney and sour cream.	
Thai Stir Fry (uses peanut oil)	12.95	Pasta Siciliana	9.95
An assortment of fresh vegetables and seasoned tofu stir-fried with our famous Thai peanut coconut curry sauce. Served with brown rice.		Fettuccine tossed with marinara sauce, veggie (soy) sausage, romano cheese, with grilled zucchini. Served with garlic toast.	
Fettuccine Pesto	14.95		
Fettuccine tossed with sundried tomatoes, feta cheese, roasted red peppers and toasted almonds in a pesto cream sauce. Served with garlic toast.			