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What is the best menu item at cheesecake factory

Skip to main contentHome Food News RestaurantsNot that long ago, Cheesecake Factory shared a bunch of its famous recipes for us to enjoy while we hang out in our homes. I'm super thankful for that, by the way, 'cause I just can't get enough of those cinnamon roll pancakes.More recently, though, Cheesecake Factory has graced us with this new happy hour to-go menu!What's Included in the Happy Hour?We're glad you asked. Although the happy hour menu may not be as large as their usual menu, the 10 items you can order are still some of the best. Each item is a full-size appetizer and goes for \$7.50. You can order Tex Mex Rolls and Chicken Pot Stickers, both classics. You can also order the Factory Nachos, which will easily fill you up, and the Fried Macaroni and Cheese, which is so good. It's all perfect restaurant-quality comfort food.But that's just the beginning! The centerpiece of the happy hour menu is the "Happy Hour" Burger. It includes double patties, double cheese, grilled onions and the Cheesecake Factory's special sauce, all on a toasted brioche bun. I may or may not be ordering two.The happy hour menu also offers a variety of drinks. You can grab a \$15 bottle of wine, or 6-packs of Angry Orchard, Corona, Coors Light and Heineken (you can mix and match, too).How Long Will It Last?The happy hour menu is set to happen Monday-Friday from 2 p.m. to 4:30 p.m. for a limited time, so get your orders in as soon as you can. Remember that Cheesecake Factory is only doing to-go orders and curbside pickup. Enjoy!Easy Cheesecakes to Make for DessertI make this cheesecake in the summer for a flavorful and refreshing treat. I love the added bonus of not having to turn on the oven in hot weather.—Kristen Hoegl, Staten Island, New YorkCreamy chocolate-hazelnut spread tops a crust made of crushed Oreo cookies to make this irresistible baked cheesecake.—Nick Iverson, Milwaukee, WisconsinSugar cookie dough is a speedy way to turn ricotta and mascarpone cheeses topped with blackberries into beautiful bars.— Terri Crandall, Gardnerville, NevadaI've made many cheesecakes and enjoy them all, but they're usually time-consuming. When I first tried this recipe, my husband said it was better than the baked ones, and that was a big plus for me! —Joyce Mummau, Baltimore, MarylandI first made this irresistible dessert for some dinner guests. They were overwhelmed by it's rich flavor and appearance. My husband commented that it was the best dessert he had ever eaten in his whole life.—Heather Bennett, Dunbar, West VirginiaThis cheesecake is easy to make—but it's definitely not easy to wait till the next day to eat it! The recipe is from a friend I used to work with.—Darlene Brenden, Salem, OregonWhat do you get when you combine a popular mint-chocolate drink with a cheesecake? Pure delight! Garnish the top with piped whipped cream and cookie crumbs.—Marie Rizzio, Interlochen, MichiganFor an almost instant dessert, I spread homemade ganache and caramel sauce over pre-made cheesecake. It makes the holidays feel slightly less hectic.—Laura McDowell, Lake Villa, IllinoisTaste of HomeDo-ahead and delicious, this dessert is a favorite because of its pretty color, creamy texture and terrific flavor. A light, no-bake filling makes it easy. Try garnishing with fresh berries and sprigs of mint.—Julianne Johnson, Grove City, MinnesotaMy mother-in-law loved chocolate malts—and cheesecakes, too. Can you guess who passed this recipe on to me? Sometimes, I substitute pretzel crumbs for the graham cracker crumbs. They make a surprisingly good crust! —Anita Moffett, Rewey, WisconsinThese little cheesecakes make a fun dessert that's just right for cooks who don't have a lot of time for fussy recipes. Plus, you get to eat a whole mini cheesecake yourself! —Kay Keller, Morenci, MichiganTaste of HomeYou'll fall in love with this sweet treat. Each silky slice is topped with juicy raspberries. Yes, you can have cheesecake without breaking the calorie budget.—Taste of Home Test KitchenI reconstructed this dessert based on an old recipe that had been in the family for years but was never written down. The subtle cinnamon flavor of the zwieback crust reminds me of the cheesecake I enjoyed as a child, but substitute other crumbs if you like.—Mary Beth Jung, Hendersonville, North CarolinaTaste of HomeThis frosty orange pie is so easy to make. I have tried lemonade, mango and pineapple juice concentrates instead of orange, and my family loves each one.—Marie Przepierski, Erie, PennsylvaniaFor an airy delight on a summer afternoon, try this mouthwatering cheesecake from Hastings, Nebraska's Ken Gallagher. Because it doesn't contain eggs, it's lighter but also very creamy and refreshing.—Ken Gallagher, Hastings, NebraskaTaste of HomeWhen you don't have time to bake a real cheesecake, reach for this easy recipe. An almond-flavored dough serves as both crust and topping for a soft fudgy filling.—Louise Good, Flemington, New JerseyTaste of HomeMy grandparents grew a ton of stuff in their garden, including rhubarb and strawberries. We typically baked it into pies and cobblers, but then Mom found this recipe and it became a fresh, new favorite.—LeeAnn McCue, Charlotte, North CarolinaWhen I was a nurse, my coworkers and I regularly swapped recipes during lunch breaks. This creamy cheesecake was one of the best I received.—Georgiann Franklin, Canfield, OhioHere is a lovely no-bake dessert. Add a dash of cinnamon to the graham cracker crust if you'd like.—Margie Snodgrass, Wilmore, Kentucky Taste of HomeFor an easy, make-ahead dessert that's elegant and luscious, try this recipe. The perfect blend of mocha and chocolate is in each cool, refreshing slice.—Aelita Kivist, Glenview, IllinoisTaste of HomeThis refreshing cheesecake's delicate flavor is complemented by a coconut crust.—Inge Schermerhorn, East Kingston, New HampshireThis Oreo cheesecake pie recipe is so quick, you'll have it ready in less than 10 minutes. And it's so good! —Cathy Shortall, Easton, MarylandI made this for a Father's Day party, and it was a hit! I guarantee compliments when you serve this fantastic dessert.—Cher Anjema, Kleinburg, OntarioTaste of HomeI grew up on a farm and have had a lot of good recipes handed down to me. This is one of my favorite desserts to serve when guests come over or at family gatherings and church suppers.—Ruth Simon, Buffalo, New YorkThis dessert has long been a favorite with my family. I especially like the fact that it requires no baking—and who doesn't melt for the combination of peanut butter and chocolate?—Ruth Blair, Waukesha, Wisconsin Originally Published: May 06, 2020 Recipes from real home cooks, tested in our kitchens and delivered right to your inbox! Almost as impressive as the delicious cheesecake from The Cheesecake Factory is the whopping 21-page, 250-item menu. And restaurant-goers should thank the founder of The Cheesecake Factory for the huge menu.The first restaurant opened in 1978 with a 60-item menu including salads, sandwiches and omelets, according to Alethea Rowe, Senior Director of Public Relations & Global Branding at The Cheesecake Factory Incorporated. David Overton, the founder of The Cheesecake Factory, created a small menu on purpose. Overton had no restaurant experience, so keeping the original menu simple meant he could make everything himself, if necessary. There are plenty of items professional chefs simply don't like to cook, too.Although this strategy was great at first, as the restaurant grew, David added more and more menu items. "As he says, he 'didn't want to be left behind' if there were items that his guests wanted that weren't already on the menu," Rowe says. So the menu grew slowly to 200 items and expanded to 250 with the addition of the SkinnyLicious Menu. You'll never be able to memorize the menu, but you won't forget these sweet Cheesecake Factory facts.The large menu is also a clever business strategy, according to the book Talk Triggers: The Complete Guide to Creating Customers with Word of Mouth. The authors, Jay Baer and Daniel Lemin, discuss brands like The Cheesecake Factory and customer loyalty. "You might think it's too long, but for The Cheesecake Factory, it's just right. Why? Because the vastness of the restaurant's menu is so unusual that it compels conversation among its patrons," they write. Can't make it to the restaurant? Try these The Cheesecake Factory copycat recipes at home.Susan Montgomery/ShutterstockShake Shack via FacebookShutterstock / Michael Gorton Home Recipes Cooking StyleFrom cashew chicken to filet mignon, The Cheesecake Factory always satisfies. Bring your tasty faves to the kitchen with a copycat Cheesecake Factory recipe that tastes just like the real deal. 1 / 50I created this recipe to combine two of my all-time favorites: cheesecake for the grown-up in me and chocolate chip cookie dough for the little girl in me. Sour cream offsets the sweetness and adds a nice tang. Everyone who tries this scrumptious cookie dough cheesecake loves it.—Julie Craig, Kewaskum, WisconsinNew to making cheesecake? Check out our complete guide to homemade cheesecake. 2 / 50Taste of HomeThey say the way to a man's heart is through his stomach. So when I invite that special guy to dinner, I like to prepare something equally wonderful. This well-seasoned pasta dish has lots of flavor, and it won't hurt your budget! —Shari Neff, Takoma Park, Maryland 3 / 50Chili is one of our best cold-weather strategies. We use chicken and white beans for a twist on the regular bowl of red. It's soothing comfort food.—Rachel Lewis, Danville, Virginia 5 / 50Searching for a lighter alternative to traditional fried fish tacos, I came up with this crispy, crunchy entree. It's a hit with friends and family.—Jennifer Palmer, Rancho Cucamonga, California 6 / 50For an almost instant dessert, I spread homemade ganache and caramel sauce over pre-made cheesecake. It makes the holidays feel slightly less hectic.—Laura McDowell, Lake Villa, Illinois 8 / 50Made on the fly by Hollywood restaurateur Bob Cobb in 1937, the Cobb salad is a world-famous American dish. Here's a fresh take, with all the original appeal and an extra special presentation.—Taste of Home Test Kitchen 9 / 50Taste of HomeGo on a burger road trip in your own backyard. Grill the patties and load them sky-high. Peanut butter and bacon make them southern style; coleslaw and tomatoes, a northern version.—Susan Mahaney, New Hartford, New York 10 / 50Taste of HomeOur region is known for good seafood, and crab cakes are a traditional favorite. I learned to make them from a chef in a restaurant where they were a bestseller. The crabmeat's sweet and mild flavor is sparked by the blend of other ingredients.—Debbie Terenzini, Lusby, Maryland 12 / 50Out of all the panini recipes I make, this is my favorite. The Cuban sandwich is a twist on the old ham and cheese, usually with ham, Swiss, pickles, condiments and sometimes, as in this hearty version, smoked turkey.—Janet Sanders, Pine Mountain, Georgia 13 / 50When a man at church found out how much my family likes fettuccine, he shared his Italian grandmother's carbonara recipe with us. I've made it my own over the last 25 years. Grated Parmesan cheese works just as well as Romano.—Kristine Chayes, Smithtown, New York 14 / 50Although this is a simple recipe, the filet is rich and elegant enough for a special occasion. Add a salad and rolls, and dinner is done! —Jaaneen Hosking, Waterford, Wisconsin 18 / 50Our daughter, Stephanie, makes this pizza for her dad whenever he has a craving for it. Meat eaters will definitely get their fill with a slice of this deep-dish delight.—Nancy Jo Leffler, DePauw, Indiana 19 / 50A British pub classic turns crown jewel when you add horseradish, panko and Worcestershire. You can also try it with white fish like cod or haddock.—Linda Schend, Kenosha, Wisconsin 20 / 50Taste of HomeWhen I want to provide a memorable dinner but don't want to spend hours in the kitchen, this is the recipe I rely on. I've used it many times on holidays or other occasions for a quick, impressive main dish. We relish the savory steak Diane sauce.—Pheobe Carre, Mullica Hill, New Jersey 21 / 50Taste of HomeThis easy cheesecake recipe has been a family favorite for almost 20 years. It's fluffy, delicate and absolutely delicious. I've shared it at many gatherings over the years and have even started baking it for our friends instead of Christmas cookies.—Esther Wappner, Mansfield, Ohio 22 / 50Edamame (pronounced ay-dub-MAH-may) are young soybeans in their pods. In our Test Kitchen, we boiled and seasoned them with salt, ginger, garlic powder and red pepper flakes.—Taste of Home Test Kitchen, Milwaukee, Wisconsin 25 / 50This pasta dish, made with Alfredo sauce, is deliciously different from typical tomato-based recipes. Extra cheesy, it goes together quickly and is always popular at potlucks.—Lisa Varner, El Paso, Texas 28 / 50This is the perfect guilt-free version of a classic dessert. My friends even say that they prefer my lighter recipe over other tiramisu.—Ale Gambini, Beverly Hills, California 29 / 50These juicy veggie patties have major flavor with cumin, garlic and a little chill powder. They hold their own against any veggie burger you'd buy at the supermarket.—Marguerite Shaeffer, Sewell, New Jersey 30 / 50Pancake mix and carbonated water are the surprising secrets to these beautifully browned catfish filets. Serve with coleslaw or sweet potato fries, and get ready for smiles.—Taste of Home Test Kitchen 32 / 50I often make these fries for my husband and myself, especially when our garden is full of zucchini. The cornmeal coating gives them a nice crunch.—Sarah Gottschalk, Richmond, Indiana 34 / 50These juicy, tender patties on whole wheat buns make a wholesome, satisfying sandwich. We especially like to grill this turkey burger recipe, but you could also pan-fry them.—Sherry Hulsman, Elkton, Florida 35 / 50Because my recipe calls for baking the eggplant instead of frying it, it's much healthier than other parmesans! The prep time is a little longer than for some recipes, but the Italian flavors and rustic elegance are well worth it.—Laci Hooten, McKinney, Texas 36 / 50I've spent years trying to come up with the perfect pizza crust and sauce, and they're paired up in this recipe. I fix this crispy, savory pizza for my family often, and it really satisfies my husband and sons.—Susan Lindahl, Alford, Florida 37 / 50A little brining and a special dry rub go a long way to making the perfect pork chop. Once you've mastered how to cook thick pork chops, you'll be enjoying them all summer long.—Matthew Hass, Franklin, Wisconsin 38 / 50There are lots of recipes for cashew chicken, but my family thinks this one stands alone. We love the flavor from the fresh ginger and the crunch of the cashews. Another plus is it's easy to prepare.—Oma Rollison, El Cajon, California 39 / 50I used to think cheesecake sounded intimidating, but since I started making them I can't stop! This simple but special cookie-topped version will make your family feel fussed over.—Rose Yoder, Middlebury, Indiana 40 / 50This shrimp scampi recipe looks elegant enough to serve to company, but it's easy to prepare. The bright flavors of lemon and herbs enhance the shrimp. Serve it over pasta and wait for the compliments.—Lori Packer, Omaha, Nebraska 41 / 50Chicken topped with melting Gorgonzola is quick enough for weeknight cooking but also elegant enough for a dinner party. We live near the Faribault, MN, caves that are used to age the lovely AmalBlu Gorgonzola cheese, so this is a favorite for us.—Jill Anderson, Sleepy Eye, Minnesota 42 / 50I grew up helping my mom make a lot in our farmhouse kitchen: strawberry shortcakes, roasts, soups and pies. This sunny strawberry shortcake recipe brings back memories of family summers on the farm.—Janet Becker, Anacortes, Washington 44 / 50I love salmon, but my husband doesn't. So I combined flavors I knew he liked to create this grilled recipe, and now it's the only salmon he will eat. It's so easy and only requires a handful of ingredients.—Nicole Clayton, Prescott, Arizona 45 / 50This is the best shepherd's pie recipe I've ever tasted. It's very quick to make, and I usually have most—if not all—of the ingredients already on hand.—Tirzah Sandt, San Diego, California 46 / 50This chicken nachos recipe is delicious and so simple. Rotisserie (or leftover) chicken keeps it quick, and the seasonings and splash of lime juice lend fantastic flavor. My husband enjoys this snack so much that he often requests it for dinner! —Gail Cawsey, Geneseo, Illinois 49 / 50This slow cooker teriyaki chicken recipe always goes over big with my family. The chicken thighs turn out just right, every time.—Gigi Miller, Stoughton, Wisconsin 50 / 50I'm originally from Paraguay, and dulce de leche reminds me of where I came from. If you can't find it at your grocery store, try caramel ice cream topping instead. It tastes different, but this decadent dessert will still be amazing.—Sonia Lipham, Ranburne, Alabama Originally Published: September 16, 2018 Recipes from real home cooks, tested in our kitchens and delivered right to your inbox! what is the best item at cheesecake factory. what is the best thing on the cheesecake factory menu. what is the menu at cheesecake factory

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