**Supplemental Text 1: Criteria for Scoring Entrées with Multiple Options**

Multiple options for a single entrée were evaluated separately if the options were restricted to adding or exchanging a single component and nutrition information was available for each option (e.g., individual pizzas could be ordered with either “regular” or whole grain crust, or salad could be ordered with or without chicken). If nutrition information for side dishes (e.g., seasonal vegetable) that were integral components of the entrée was provided as a range, the mean value was used. If multiple choices of side dishes were offered for an entrée, two versions of the entrée were included, the “most healthy” and the “least healthy”, as determined by consensus between two investigators. A scoring system was not used to determine the “most healthy” and “least healthy” side dishes, as the score was designed to evaluate the nutrient quality of an entire entrée thus was not applicable to side dishes. If additional options were offered (e.g., multiple sauces, additional cheese), in addition to two side dishes, the entrée was excluded due to the arbitrary nature of multiple potential variations. When there was a choice of salad dressing, ranch was selected because it is one of the most widely used dressing in the U.S.[[1]](#footnote-1) Due to the lack of nutrition information and inability to capture potential consumption, items offered at no cost to the customer, e.g., bread, and not a formal part of the entrée, were excluded.

1. Gellman L. You can’t corral some folks’ taste for Ranch Dressing. The Wall Street Journal. 2014. <https://www.wsj.com/articles/despite-healthier-habits-you-cant-corral-americans-taste-for-ranch-dressing-1405652418>. Accessed August 18, 2015. [↑](#footnote-ref-1)