



GLUTEN FREE MENU

SPECIALITY ENTRÉES

BABY BACK RIBS

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.

BBQ CHICKEN

Half chicken, brined then basted with our house-made barbecue sauce and roasted until fork-tender. Served with seasoned fries, coleslaw and ranch-style beans.

SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans.

NEW YORK STRIP STEAK

340g New York strip steak, grilled and topped with herb butter RIBEYE'd with seasoned fries and fresh vegetables.*

RIBEYE

397g grilled ribeye topped with herb butter, served with golden mashed potatoes and fresh vegetables.*

ASIAN NOODLE BOWL

Gluten-free ramen noodles tossed in a sesame-soy dressing over a bed of mixed greens topped with edamame, julienned carrots, red peppers, red cabbage, and green onions, served with grilled salmon.

SOUTHWESTERN CHICKEN BOWL

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing.

CHICKEN CAESAR SALAD

227g chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps and shaved parmesan cheese.

*Substitute Grilled Salmon**

STEAK SALAD

227g grilled Flat Iron steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with blue cheese crumbles.*

GRILLED CHICKEN SANDWICH

227g grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted gluten free bun with honey mustard sauce.

PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a gluten-free toasted fresh brioche bun with coleslaw and pickles.

STARTERS & SHAREABLES

WINGS

Our signature slow-roasted wings tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing.

LEGENDARY STEAK BURGERS

MOVING MOUNTAINS® BURGER

100% plant-based patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato on a gluten free bun.

Ask for a vegan option with our vegan bun!

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger, with smoked bacon, cheddar cheese, leaf lettuce and vine-ripened tomato on a gluten free bun.*

BBQ BACON CHEESEBURGER

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato on a gluten free bun.*

THE BIG CHEESEBURGER

Three thick slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onion on a gluten free bun.*

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"

Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion on a gluten free bun.*

COUNTRY BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with American cheese, leaf lettuce, vine-ripened tomato, red onion, pickles, house-made burger sauce and served with a side of sweet relish.*

SWISS MUSHROOM BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese and sautéed mushrooms, leaf lettuce, vine-ripened tomato, and Dijon mayonnaise.*

SPICY DIABLO BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Monterey Jack cheese, pickled jalapeños, leaf lettuce, vine-ripened tomato, and spicy mayonnaise.*

We are providing this information for items on the Hard Rock menu which are made without gluten so that our guests with food allergies can make informed food selections. Because we rely on our suppliers for accurate information, our made from scratch menu and normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, we cannot completely eliminate the risk of food items coming in contact with other food products

or the risk of inaccurate allergen information being provided to us. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

*Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical

conditions. We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy please ensure that your server is aware at time of order.