STARTERS & SHAREABLES

CLASSIC NACHOS
Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. $14.75
Add Grilled Chicken $6.00 or Grilled Steak $7.00

ONE NIGHT IN BANGKOK SPICY SHRIMP™
Boz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.† $16.50

WINGS
Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. $16.75

ALL-AMERICAN SLIDERS
Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.† $15.75

SPECIALTY 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. $29.95

FILET MIGNON
USDA Choice 8oz center-cut filet, served with Yukon Gold mashed potatoes and fresh vegetables.* $38.95

TWISTED MAC, CHICKEN & CHEESE
100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. $22.50

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. $27.95

TUPELO CHICKEN TENDERS
Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. $18.95

CEDAR PLANK SALMON
Oven-roasted Norwegian salmon, served on a cedar plank with a sweet and spicy mustard glaze, served with grilled corn on the cob and a house salad.* $25.95

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD
8oz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. $19.95
Substitute Grilled Salmon* $22.90

STEAK SALAD
8oz grilled 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 crispy shoestring onions and blue cheese crumbles.* $19.95

GRILLED CHICKEN SANDWICH
8oz grilled chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripped tomato, served on a toasted fresh bun with honey mustard sauce. $16.95

BBQ PULLED PORK SANDWICH
Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. $16.50

THE BIG CHEESEBURGER
Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripped tomato and red onion.* $17.95

DOUBLE DECKER DOUBLE CHEESEBURGER
A tribute to our 1971 “Down Home Double Burger”
Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripped tomato and red onion.* $24.95

BBQ BACON CHEESEBURGER
Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripped tomato.* $18.95

THE IMPOSSIBLE™ BURGER
100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripped tomato.† $20.95

THE ORIGINAL LEGENDARY® BURGER
The burger that started it all! Steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripped tomato.* $17.95

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your fries for our Signature Onion Rings for $3.50

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 the time of order.† Contains nuts or seeds.
* These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.
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**All items include a 14% service charge.

SIGNATURE COCKTAILS

$17.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

HURRICANE
Our signature cocktail and a 1940s New Orleans classic! Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto. $17.99

CLASSIC CARIBBEAN MOJITO
A treasured favorite with a little extra jazz! Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. $14.50

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

BLACKBERRY SPARKLING SANGRIA
A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco. $12.50 | with glass $17.99

ROCKIN’ FRESH RITA
Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. $14.50 | with glass $17.99

ULTIMATE LONG ISLAND ICED TEA
Tito’s Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola. $12.99 | with glass $17.99

ALTERNATIVE ROCK
(ALKOHOL FREE)

STRAWBERRY BASIL LEMONADE
A refreshing lemonade muddled with fresh strawberries and basil. $7.50 | with glass $12.99

COOKIES & CREAM MINI-MILKSHAKE
All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. $9.99

DESSERTS

HOT FUDGE BROWNIE
Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry† $12.50

NEW YORK CHEESECAKE
Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch.† $9.50

LOVE ALL, SERVE ALL

99.99% GERM FREE

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