

# GLUTEN-FREE MENU

## STARTERS

### WINGS

Our signature slow-roasted jumbo wings tossed with your choice of classic buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing. \$15.99 (1740-1800 cal)

## SALADS & BOWLS

### 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 blue cheese crumbles.\* \$20.99 (1000 cal)  
*Without crispy shoestring onions.*

### GRILLED CHICKEN CAESAR SALAD

Fresh chicken breast grilled and sliced, with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese.\* \$16.99 (520 cal)  
Substitute Grilled Salmon \$20.99  
*Without croutons.*

### 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. \$16.99 (548 cal)

## LEGENDARY® STEAK BURGERS

### ORIGINAL LEGENDARY® BURGER

*The burger that started it all!* Fresh steak burger, with Applewood bacon, Tillamook® cheddar cheese, leaf lettuce and vine-ripened tomato on a gluten-free bun. Served with seasoned fries.\* \$17.99 (1590 cal)  
*Without onion ring.*

### THE BIG CHEESEBURGER

Three slices of Tillamook® cheddar cheese melted on our fresh steak burger with leaf lettuce, vine-ripened tomato and red onion on a gluten-free bun. Served with seasoned fries.\* \$17.99 (1550 cal)

### BBQ BACON CHEESEBURGER

Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, Tillamook® cheddar cheese, Applewood bacon, leaf lettuce and vine-ripened tomato on a gluten-free bun. Served with seasoned fries.\* \$18.99 (1720 cal)  
*Without shoestring onions.*

### 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. Served with seasoned fries.\* \$23.99 (2280 cal)

### THE IMPOSSIBLE™ BURGER

100% plant-based vegan patty, topped with Tillamook® cheddar cheese, served with leaf lettuce and vine-ripened tomato on a gluten-free bun. Served with seasoned fries.† \$19.99 (1180 cal)  
*Without onion ring.*

## SMASHED & STACKED

### 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.\* \$15.99 (1336 cal)

### SWISS MUSHROOM BURGER

Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese, sautéed Mushrooms, leaf lettuce, vine-ripened tomato, and Dijon mayonnaise.\* \$15.99 (1510 cal)

### 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.\* \$15.99 (1365 cal)



TAKE TIME TO BE KIND

# LOVE ALL, SERVE ALL

## ENTRÉES

### NEW YORK STRIP STEAK

USDA Choice 12oz New York strip steak, grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$31.99 (1290 cal)

### COWBOY RIBEYE

USDA Choice 16oz bone-in ribeye grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$38.99 (1330 cal)

### CEDAR PLANK SALMON

Grilled Norwegian salmon, served on a cedar plank with sweet & spicy mustard glaze, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$24.99 (864 cal)

### 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. \$30.99 (2433 cal)

### SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and pulled pork served with our house-made BBQ sauce, served with seasoned fries, coleslaw and ranch-style beans. \$28.99 (2720 cal)  
*Without shoestring onions.*

## SANDWICHES

### BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted gluten-free bun with coleslaw and pickles. \$15.49 (1364 cal)  
*Without crispy shoestring onions.*

### GRILLED CHICKEN SANDWICH

Grilled fresh chicken with melted Monterey Jack cheese, Applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted gluten-free bun with honey mustard sauce. \$16.99 (1340 cal)

## DESSERTS

### ICE CREAM

Choose from Madagascar vanilla bean or rich chocolate. \$6.99 (660 cal)

### MILKSHAKE

Choose from vanilla bean or rich chocolate. \$6.99 (557 cal)

## KIDS

**KID BURGER WITH FRENCH FRIES** *gluten-free bun*

**KID CHEESEBURGER WITH FRENCH FRIES** *gluten-free bun*

**KID CHICKEN BREAST WITH FRESH VEGETABLES**

# ALL IS ONE

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. †Contains nuts or seeds.

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