JUMBO COMBO NACHOS STARTERS SALADS SIGNATURE

The best ingredients in authentic creations, handcrafted by artists formerly known as chefs. This is what you came here for. Let's get this party started.

ЈИМВО СОМВО



HARD ROCK NACHOS



GRILLED CHICKEN ARUGULA SALAD

STARTERS

JUMBO COMBO

A collection of our most popular appetizers: Signature Wings, Onion Rings, Tupelo Chicken Tenders, hand made Spring Rolls and Potato Skins. Served with honey mustard, hickory barbecue, sour cream and blue cheese dressing.*

TUPELO CHICKEN TENDERS

Hand-breaded, lightly fried tenderloins of chicken, served with honey mustard and hickory barbecue sauces.*

ROCKIN' WINGS

Wings, marinated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of dry seasoned or Buffalo style with our Classic Rock, Tangy or Heavy Metal sauces.

HARD ROCK NACHOS

Tortilla chips piled high and layered with three bean mix, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream. Add chicken (5.99)* or barbecue pulled pork (5.99)*

POTATO SKINS

Crispy potato skins filled with our cheese blend, smoked bacon and green onions. Served with aside of sour cream.

CANADIAN POUTINE

French fries covered with cheese and gravy. Add barbeque pulled pork (5.99)*, bacon (4.99)*

SALADS

CAESAR SALAD

Romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons and shaved Parmesan cheese. Add grilled chicken (5.99),* grilled shrimp (12.99)* or grilled salmon (13.99)*

HAYSTACK CHICKEN SALAD

This Hard Rock special combines fresh mixed greens, carrots, corn, pico de gallo and shredded cheese. Topped with Tupelo fried chicken or a grilled chicken breast. Tossed with ranch dressing and topped with spiced pecans and crisp tortilla straws. †*

GRILLED CHICKEN ARUGULA SALAD

Baby arugula, thinly sliced grilled chicken, spicy pecans, dried cranberries and fresh oranges tossed in lemon balsamic vinaigrette, topped with crumbled feta cheese.^{†*}

Choose from our homemade dressings: ranch, honey mustard, Caesar, blue cheese, balsamic vinaigrette, lite Italian and oil & vinegar.

US menu pricing is based on major credit card exchange rates as of May 2019. Please note that the US cash exchange rate fluctuates and does not reflect the major credit card rate printed. Please ask your server for today's US cash house exchange rate. All prices are subject to tax and LF (Local Fee of 3.8%)

†Contains nuts or seeds. *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. © 2014 Hard Rock International - FR 4/14

LEGENDARY GRILL ENTRESS FRESH HAND-CRAFTED

ENTRÉES

It doesn't get any better than this: the freshest ingredients, sourced directly by our chefs and transformed into a feast fit for a rock star.

Complement your entrée with a glass of one of our fine wines.

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.*

GRILLED ATLANTIC SALMON

8-oz filet, grilled tender and drizzled with sweet and spicy barbecue sauce. Served with Yukon Gold mashed potatoes and seasonal vegetables.*

BATTERED FISH & CHIPS

Battered Cod fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

NEW YORK STRIP STEAK

Big and juicy USDA choice 28-day aged 12-oz New York strip steak, seasoned and fire-grilled just the way you like it. Topped with maître d' butter and served with Yukon Gold mashed potatoes and seasonal vegetables. Add a shrimp skewer (11.99)

FAMOUS FAJITAS

Your choice of grilled chicken, beef or shrimp, served with pico de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas.*

Duo Combo Grilled Beef Grilled Shrimp

Trio Combo Grilled Chicken

SIDES

Seasoned French Fries Onion Rings Twisted Mac & Cheese Fresh Seasonal Vegetables Yukon Gold Mashed Potatoes Grilled Shrimp Garden Salad Carrots, tomatoes, Feta, cranberries and garlic croutons.

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LEGENDARY HICKORY BURGERS BBQ SANDWICHES

You know how phenomenal artists take something real and raw and make it legendary? Yeah, our burgers are like that.

ORIGINAL LEGENDARY[®] BURGER





HICKORY BARBECUE BACON CHEESEBURGER CLASSIC CLUB

BURGERS

ORIGINAL BURGER

Every fresh half-pound burger is made with our proprietary blend of premium beef. Grilled medium well and served on toasted brioche bun with seasoned fries and special sauce.

LEGENDARY[®] BURGER

Topped with bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato.*

BIG CHEESEBURGER

Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss cheese, served with crisp lettuce, vine-ripened tomato and red onion.*

JAVA LAVA BURGER

Awakened with espresso rub and house made lava sauce, crunchy java onions melted Tillamook cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato, garnished with fried jalepeños.*

HICKORY BARBECUE BACON & CHEESE

Basted with hickory barbecue sauce and topped with caramelized onions, cheddar cheese, bacon, crisp lettuce and vine-ripened tomato.*

SANDWICHES

GRILLED CHICKEN QUESADILLA

Grilled chicken and pineapple, tossed in our own Tangy BBQ sauce with melted Jack cheese and stuffed in a chili-dusted tortilla. Served with Hard Rock Salsa, sour cream and seasoned fries.

HONEY MUSTARD GRILLED CHICKEN SANDWICH

Toasted brioche bun with honey mustard, topped with bacon, melted Jack cheese, grilled chicken, dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.*

CANADIAN BURGER EH!

Our Local Legendary[®] 1/2-lb burger cranks our Original Legendary up a notch to the next level. Prepared with local flavour and flair, our "Local Legendary" is unique in each of our cafes!* **Ask your server for more details.**

QUINOA BURGER

A house made patty of quinoa, red onion, Portobello mushrooms, eggs, Cheddar, pecans, barley, soy sauce and breadcrumbs, topped with Sriracha hummus, arugula and tomatoes.*

CLASSIC BURGER

Every 6 oz. burger is made with our proprietary blend of premium beef. Grilled medium well and served on toasted brioche bun with seasoned fries and special sauce.*

ADD TO YOUR MEAL

Side Salad

Side Caesar

SUBSTITUTE YOUR SEASONED FRIES FOR

House Salad Onion Rings Side Twisted Mac

Caesar Salad Poutine

Extras: cheese, bacon or caramelized onions

CLASSIC CLUB SANDWICH

Toasted sourdough bread layered with rich mayonnaise, iceberg lettuce, vine-ripened tomato, bacon and thinly sliced grilled chicken.*

OPEN FACED 80Z. SIRLOIN SANDWICH

Choice aged sirloin grilled to perfection, carved over toasted garlic bread, smothered with mushrooms and caramelized onions, topped with melted Swiss cheese and gravy. Served with seasoned fries.*

All our sandwiches are served with seasoned fries and citrus coleslaw.

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PULLED HICKORY SMOKEHOUSE HANDCRAFTED

HICKORY-SMOKED BARBECUE TRIO COMBO



HICKORY-SMOKED PULLED PORK



BARBECUE CHICKEN





SMOKEHOUSE

Get your napkins ready, because our fork-tender signature smokehouse specialties are marinated in awesomeness before they're slow-cooked, right here in our own in-house smokers.

Served with seasoned fries, cowboy beans and citrus coleslaw. Compliment with a House Salad (5.99) or Caesar Salad (6.99)

HICKORY-SMOKED RIBS

Fall-off-the-bone tender St. Louis-style ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce.

BARBECUE CHICKEN

Half chicken, basted with our hickory barbecue sauce and roasted until fork-tender.

HICKORY-SMOKED BARBECUE COMBO

Perfect for people who want it all — your choice of ribs, chicken or pulled pork.

duo combo trio combo

SMOKEHOUSE SANDWICHES

Love me tender? One bite of our slow-cooked, authentically Memphis pulled pork and you'll know why we'd never trust something as important as this to anyone else.

Served with seasoned fries, cowboy beans and citrus coleslaw.

HICKORY-SMOKED PULLED PORK

Hand-pulled smoked pork with hickory barbecue sauce on a toasted brioche.

THE TEXAN

Hickory-smoked pulled pork with chipotle barbecue sauce, cheddar cheese, crispy fried jalapeños and onions, piled tall on toasted brioche. Go big (10-oz) for an extra cost.

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