

HURRICANE MARGARITA
COCKTAILS
KEEPERS TOP-
SHELF



HURRICANE

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.



JUMBO COMBO



NACHOPALOOZA



GRILLED CHICKEN ARUGULA SALAD

STARTERS

JUMBO COMBO

A collection of our most popular appetizers: Signature Wings, Onion Rings, Tupelo Chicken Tenders, Spinach Artichoke Dip with Parmesan flatbread and Balsamic Tomato Bruschetta. Served with honey mustard, hickory barbecue and blue cheese dressing.*

SPINACH ARTICHOKE DIP

Warm, creamy blend of spinach, artichokes and cream cheese, topped with Romano cheese and served with Parmesan flatbread made in-house.

TUPELO CHICKEN TENDERS

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

ROCKIN' WINGS

Jumbo 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.

BALSAMIC TOMATO BRUSCHETTA

Toasted baguette topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

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 or barbecue pulled pork

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 fresh guacamole, freshly made Hard Rock Salsa and sour cream. Substitute Grilled Fajita Beef

CANADIAN POUTINE

French fries covered with cheese and gravy. Add Pulled Chicken, Bar-B-Que Pulled Pork, Bacon or Grilled Fajita Beef

SALADS

CAESAR SALAD

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

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.

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. † *

†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 ENTRÉES 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. Add a side Caesar or House Salad.

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.*

BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with our creamy Alfredo sauce, pico de gallo, fresh spinach leaves and lightly charred Andouille sausage. Topped with a grilled Cajun chicken breast and a sprinkle of Romano parsley. Served with garlic toast.*

GRILLED ATLANTIC SALMON

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

BATTERED FISH & CHIPS

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

FRIED SHRIMP PLATTER

A generous portion of lightly breaded jumbo shrimp, served with citrus coleslaw, seasoned fries and spicy cocktail sauce.

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 veggie. Add a shrimp skewer

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.*

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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TWISTED MAC, CHICKEN & CHEESE



NEW YORK STRIP STEAK

FAMOUS FAJITAS

LEGENDARY HICKORY BURGERS BBQ SANDWICHES

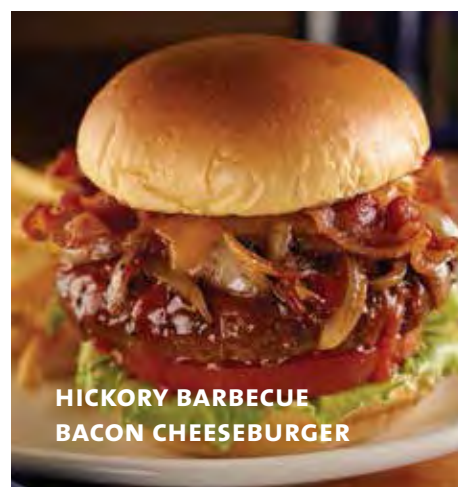
You know how phenomenal artists take something real and raw and make it legendary? Yeah, our burgers are like that.



ORIGINAL LEGENDARY® BURGER



MUSHROOM &
SWISS BURGER



HICKORY BARBECUE
BACON CHEESEBURGER



CLASSIC CLUB
SANDWICH

BURGERS

Every half-pound burger is made with 100% all-natural Black Angus beef. Raised and grazed in the USA, our beef never has any hormones or antibiotics. Grilled medium well and served on toasted brioche with seasoned fries. Add a side Caesar or House Salad.

Sub seasoned fries for onion rings braised mushrooms or poutine. Extras: add caramelized onions

ORIGINAL LEGENDARY® BURGER

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

THE 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.*

MUSHROOM & SWISS BURGER

Smothered with sautéed mushrooms and Swiss cheese, topped with crisp lettuce, vine-ripened tomato and red onion.*

RED, WHITE & BLUE BURGER

Laced and grilled with our spicy buffalo sauce and Cajun seasoning then topped with crumbled blue cheese and a crisp fried onion ring.*

HICKORY BARBECUE BACON CHEESEBURGER

Basted with hickory barbecue sauce and topped with caramelized onions, cheddar cheese, bacon, crisp lettuce and 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 flavor and flair, our "Local Legendary" is unique in each of our cafes! * **Ask your server for more details.**

FIESTA BURGER

Toasted brioche bun layered with roasted jalapeño, melted Jack cheese, freshly made guacamole and pico de gallo.*

VEGGIE LEGGIE

Our grilled Veggie Leggie patty is topped with a grilled portobello mushroom, zucchini, yellow squash and roasted red pepper. Served on a toasted bun with leaf lettuce, sliced tomato and grilled sweet onions.*

CLASSIC BURGER

6-oz certified Angus Beef® burger, topped with crisp lettuce, vine-ripened tomato and red onion.*
Add American, Monterey Jack, cheddar or Swiss cheese.
Add bacon

SANDWICHES

HONEY MUSTARD GRILLED CHICKEN SANDWICH

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

CLASSIC CLUB SANDWICH

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

BLACKENED FISH OF THE DAY SANDWICH

Ask your server about today's catch that is blackened over a fire grill and served on a toasted bun with dill mayo, fresh cucumber planks, shredded iceberg lettuce, leaf lettuce, sliced tomato and sweet red onion rings. Served with a salad with your choice of dressing.*

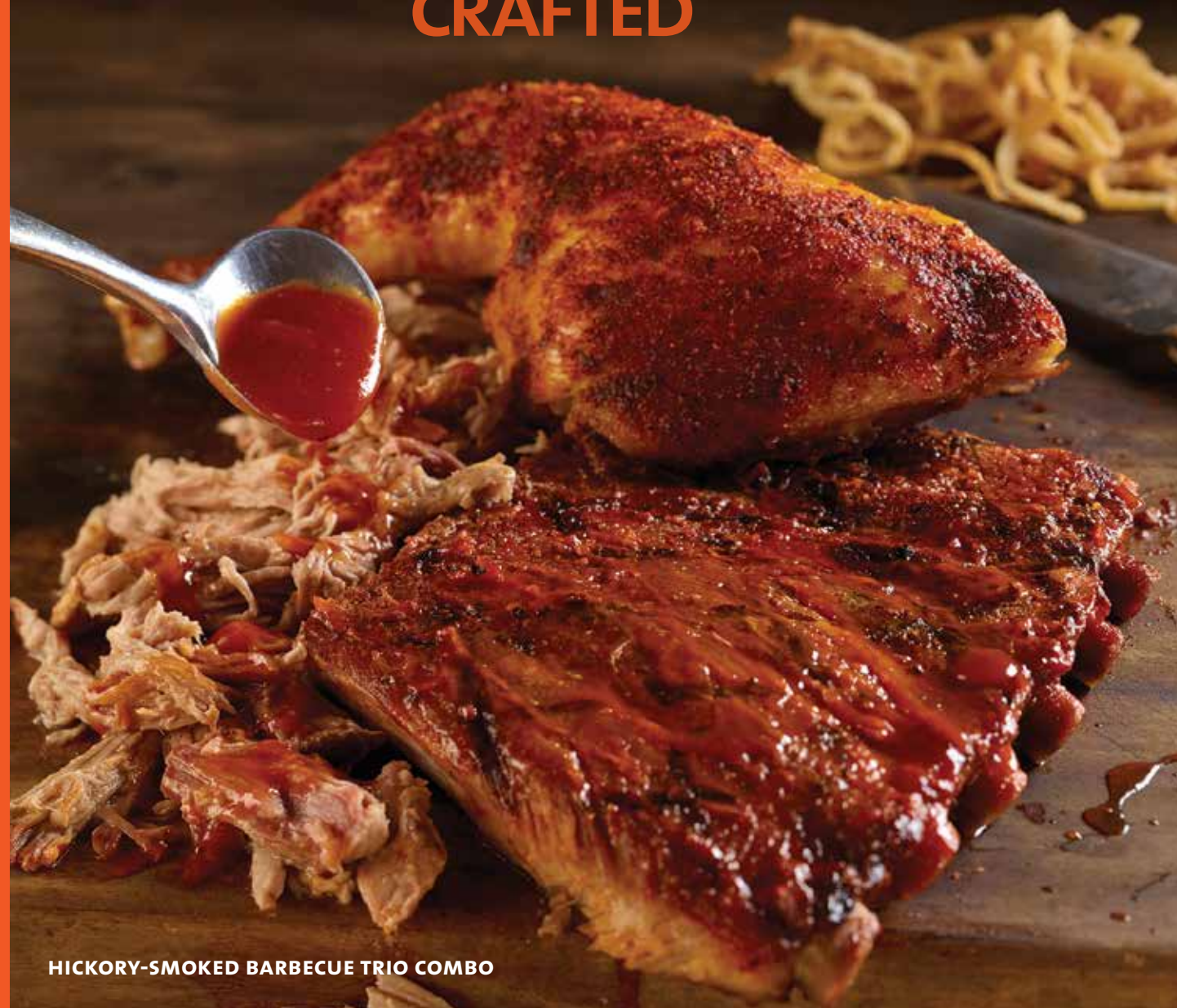
OPEN FACED 8OZ. SIRLOIN SANDWICH

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. (Sub onion rings or add a Caesar or House Salad)

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PULLED HICKORY SMOKEHOUSE BRISKET HAND- CRAFTED



HICKORY-SMOKED BARBECUE TRIO COMBO



HICKORY-SMOKED PULLED PORK



BARBECUE CHICKEN



HICKORY-SMOKED RIBS



THE TEXAN

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. Complement with a Caesar or House Salad (4.00).

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 or chicken 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 toasted brioche.

HICKORY-SMOKED PULLED CHICKEN

Tender smoked chicken, hand-pulled with hickory barbecue sauce on toasted brioche.

THE TEXAN

Choice of hickory-smoked pulled pork or chicken with chipotle barbecue sauce, cheddar cheese, crispy fried jalapeños and onions, piled tall on toasted brioche. Go big (10-oz).

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FRESH DELICIOUS DESSERTS SHAKES COFFEES

Rich gooey chocolate, creamy Ben & Jerry's® ice cream. Nothing says rock'n'roll like a sweet lick.

DESSERTS



HOT FUDGE BROWNIE

Ben & Jerry's® vanilla ice cream and hot fudge on a fresh brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†

CHEESECAKE MADE WITH OREO® COOKIE PIECES

Made in-house, a generous helping of Oreo® cookies baked in our rich and creamy NY-style cheesecake, with a decadent Oreo® cookie crust.

CHOCOLATE MOLTEN CAKE

Dense, chocolatey cake with a lava-like center of rich, oozing molten chocolate. Served warm with vanilla ice cream, topped with chocolate sauce, icing sugar and covered with caramel.

BEN & JERRY'S® ICE CREAM

Choose from chocolate or vanilla.†

FRESH APPLE COBBLER

Served warm with vanilla ice cream, topped with walnuts and caramel sauce.†

Thick, juicy apples are mixed with the finest spices and baked until golden brown. Our fresh apple cobbler is so good you'll think your grandmother made it!

HOT BEVERAGES

COFFEE
DECAF
HOT CHOCOLATE
CAPPUCCINO
ESPRESSO
TEA

†Contains nuts or seeds.



FRESH APPLE COBBLER



CHEESECAKE MADE WITH
OREO® COOKIE PIECES



SPANISH COFFEE (1.5 oz.)

Kaluha, Brandy and coffee with a sugared rim topped with whip cream and a cherry.

B52 COFFEE (1.5 oz.)

Kaluha, Baileys, Grand Marnier and coffee with a sugared rim topped with whip cream and a cherry.

MONTE CRISTO (1.5 oz.)

Kaluha, Grand Marnier and coffee with a sugared rim topped with whip cream and a cherry.

CORDIALS

Enjoy on the rocks or ask your server to add a splash of your favorite to your coffee.

DISARANNO AMARETTO

KAHLÚA

BAILEYS IRISH CREAM

COINTREAU ORANGE LIQUEUR

FRANGELICO

GRAND MARNIER



No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, the best-selling souvenir on earth. Please feel free to stop by the Rock Shop® for yours.

We are often asked about gratuities.

Quality service is customarily acknowledged by a gratuity of 15%. Thank You!

Group parties or special events available. Please call 905-356-ROCK (7625).

Gift cards are available year-round. Ask your server.
