



HARD ROCK CAFE

All Day Menu

Address: 43 South Church Street

Phone: (345) 947 2020

Cuisine: Contemporary American

MAINS

Blackened Chicken Pasta **CI\$14.99**

A blackened grilled chicken breast, grilled to order and served on a bed of Penne pasta in a rich creamy Alfredo spinach sauce. Served with garlic bread and garnished with fresh Romano parsley

Fried Shrimp Platter **CI\$15.99**

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

Grilled Salmon **CI\$19.99**

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

Ribeye **CI\$30.99**

12oz Rib Eye steak grilled to perfection. Topped with herb butter and served with mashed potatoes and seasonal veggies

New York Strip Steak **CI\$24.99**

Big and juicy USDA choice 28-day aged 12-oz New York strip steak, fresh never frozen, seasoned and fire-grilled. Topped with herb butter and served with Yukon Gold mashed potatoes and seasonal veggie

Twisted Mac, Chicken & Cheese **CI\$14.99**

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

Famous Fajitas

Your choice of grilled chicken, beef or shrimp, served with pic de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas. Duo combo \$19.99, Trio combo \$20.99, Grilled chicken \$16.99, Grilled beef \$18.99, Grilled shrimp \$19.99

LEGENDARY STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your

fries for Cheese Fries with smoked bacon or our Fresh Beet Side Salad, for an additional charge.

Atomic Burger **CI\$14.99**

Topped with spicy fried onions, fried jalapeños, pepperjack cheese with arugula, vine ripened tomato and sriracha mayo

Cauliflower Burger **CI\$13.99**

A house-made patty of cauliflower, garlic, egg, goat's cheese, oregano and breadcrumbs topped with grilled zucchini, squash and Monterey jack cheese with arugula, tomato and garlic aioli

Original Legendary Burger **CI\$13.99**

The burger that started it all! A juicy 1/2-lb Certified Angus Beef® burger topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato

Hickory BBQ Bacon Burger **CI\$13.99**

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

Java Lava Burger **CI\$14.99**

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 a fried jalapeño

SMOKEHOUSE

Hickory Smoked Ribs

Fall-off-the-bone tender BBQ pork ribs, rubbed with their signature seasonings and basted with hickory barbecue sauce. Half rack \$17.99, full rack \$27.99

Barbecue Chicken **CI\$14.99**

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

Hickory-Smoked BBQ Combo

Perfect for people who want it all — your choice of ribs, chicken or pulled pork. Trio combo \$24.99 or duo combo \$20.99

DESSERTS

Sinful Hot Fudge Sundae **CI\$6.99**

Three large scoops of vanilla ice cream, topped with our famous hot fudge sauce, chopped walnuts, fresh whipped cream, chocolate sprinkles and a cherry

Homemade Apple Cobbler**CI\$7.99**

Thick juicy apples are mixed with the finest spices and baked until golden brown. Our apple cobbler is so good you'll think your grandmother made it! Served warm with vanilla ice cream, topped with walnuts and caramel sauce

Hot Fudge Brownie**CI\$7.99**

Decadent vanilla ice cream and hot fudge on a dense chocolate brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry (enough to share)

Cheesecake Made with Oreo® Cookie Pieces**CI\$7.99**

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

Last updated: Thu 24 Sep, 2020