

DRINKS

CLASSICS & FAVORITES

Upgrade any drink to a **KEEPER**, served in a souvenir glass for a little extra – memorabilia you can actually take!

HURRICANE

Orange, mango and pineapple juice, infused with BACARDI Superior Rum, BACARDI Select Rum, Disaronno Amaretto and Finest Call Grenadine.

TROPICAL ROCK

BACARDI Razz Rum, DeKuyper Crème de Banana, piña colada mix, pineapple juice and a Midori Melon Liqueur float.

ULTIMATE LONG ISLAND ICED TEA

SKYY Vodka, BOMBAY SAPPHIRE Gin, Pyrat XO Reserve Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Pepsi®.

SOUTHERN ROCK

Jack Daniel's Whiskey, Southern Comfort, Chambord Black Raspberry Liqueur and SMIRNOFF Vodka, mixed with sweet & sour and topped with Sierra Mist®.

PICKLED TINK

SKYY Infusions Raspberry Vodka, piña colada mix and fresh strawberries served frozen.

BANANA-BERRY COLADA

Malibu Tropical Banana and Malibu Pineapple blended with fresh bananas, strawberries and piña colada mix.

FRUITAPALOOZA

Malibu Tropical Banana, Malibu Passion Fruit, sweet & sour and strawberry purée, topped with Sierra Mist®.

ROADIE

Red Stag Black Cherry Bourbon, ABSOLUT Citron Vodka, cherries, lemons and lemonade.

BERRY BLUSH MARTINI

Fresh raspberries and mint combined with SKYY Infusions Raspberry Vodka, Monin Raspberry and sweet & sour.

POMEGRANATE MARTINI

Ketel One Vodka infused with Monin Pomegranate and topped with Sierra Mist®.

BAHAMA MAMA

BACARDI Superior Rum, Malibu Coconut, DeKuyper Crème de Banana, pineapple and orange juice.

RUM RUNNER

BACARDI Superior Rum, DeKuyper Crème de Banana and Blackberry Liqueurs, Finest Call Grenadine, orange juice and sweet & sour topped with MYERS'S DARK Rum.

PURPLE HAZE

SMIRNOFF Vodka, Beefeater Gin and BACARDI Razz Rum mixed with sweet & sour topped with Sierra Mist® and Chambord Black Raspberry Liqueur.

HPNOTIQ TEA

Hpnotiq, Beefeater Gin, BACARDI Superior Rum and DeKuyper Blue Curacao mixed with sweet & sour and topped with Sierra Mist®.

DRUM SOLO

Cîroc Coconut Vodka and Southern Comfort blended with piña colada mix and strawberries.

CHERRY BOMB

Three Olives Cherry Vodka and Red Bull® Energy Drink.

MARGARITAS

All made with the freshest made-from-scratch margarita mix around!

TRIPLE PLATINUM MARGARITA

Sauza Tres Generaciones Plata Tequila, Cointreau Orange Liqueur & Grand Marnier.

WABORITA

Cabo Wabo Reposado Tequila, DeKuyper Blue Curacao and orange juice.

EXOTIC MARGARITA

PATRÓN Silver Tequila and Cointreau Orange Liqueur mixed with Monin Pomegranate.

LOVELY RITA

Sauza Hornitos Tequila & Cointreau Orange Liqueur.

RAZ RITA

CAZADORES Reposado Tequila, DeKuyper Triple Sec, Monin Raspberry and fresh raspberries.

ROCKARITA

1800 Reposado Tequila & Grand Marnier.

MIXED BERRY RITA

JOSE CUERVO ESPECIAL GOLD Tequila, Cointreau Orange Liqueur, Monin Wildberry, fresh blackberries, blueberries and raspberries.

MOJITORITA

Cabo Wabo Reposado Tequila and Cointreau Orange Liqueur muddled with mint and limes.

ALTERNATIVE ROCK

Alcohol Free – and fun for all ages!

MANGO-BERRY COOLER

A tropical blend of fresh mangos, strawberries, pineapple juice, orange juice and sweet & sour topped with Sierra Mist®.

WILDBERRY SMOOTHIE

A frozen delight of fresh bananas, piña colada mix, orange juice and Monin Wildberry.

BERRILICIOUS

Monin Wildberry blended with fresh strawberries and orange juice then garnished with a fresh strawberry and orange.

MANGO TANGO

Red Bull® Energy Drink, Finest Call Mango Purée and orange juice.

GROUPIE GRIND

Finest Call Mango Purée, piña colada mix and pineapple juice blended with a fresh strawberry swirl.

ADDITIONAL ALCOHOL FREE SELECTIONS:

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mug Root Beer, Mountain Dew, Red Bull Energy Drink, Red Bull Sugarfree, Fresh Coconut Water



WINE

Available by the glass or bottle.

Bubbly

Mumm Napa Brut Prestige – splits
Santa Margherita Prosecco

(Add Monin Wildberry or Pomegranate for a splash of flavor)
Perrier-Jouët Grand Brut – bottle ONLY

White

Sutter Home White Zinfandel
Clos du Bois Pinot Grigio
Santa Margherita Pinot Grigio
Hogue Riesling
Brancott Sauvignon Blanc
Woodbridge by Robert Mondavi Chardonnay
Napa Cellars Chardonnay

Red

Estancia Pinot Noir
Clos du Bois Merlot
Wild Horse Merlot
Rolling Stones Forty Licks Merlot
Rex Goliath Cabernet Sauvignon
Toasted Head Cabernet Sauvignon
Pink Floyd Dark Side Of The Moon Cabernet Sauvignon
Ménage a Trois blend of Zinfandel, Merlot and Cabernet Sauvignon
Police Synchronicity Red Blend
Red Guitar Spanish Temperrillo

BEER

Put it in a souvenir glass for a little extra.

Ask your server for additional selections.

DRAFT

Blue Moon
Guinness
Magic Hat #9
Stella Artois
Yuengling
Bud Light

BOTTLE

Bass Ale
Blue Point Toasted Lager
Dogfish Head 60 min IPA
Corona Extra
Corona Light
Heineken
Heineken Light
Sam Adams Seasonal
Bud Light
Bud Light Lime
Budweiser
Michelob Ultra
Rolling Rock
O'Doul's (non-alcoholic)



Available in our souvenir glassware for a little extra.

LEMONADES, MOJITOS & MORE!

LEMONADES

Made from scratch lemonade and fresh fruit!
Choose from: **Strawberry** made with BACARDI Dragon Berry Rum; **Raspberry** made with BACARDI Limón Rum or **Mixed Berry** made with 42 BELOW Vodka, BOMBAY Sapphire Gin, and BACARDI Superior Rum.

MOJITOS

We muddle and mix mint, limes and fresh fruit!
Choose from: **Classic** made with BACARDI Superior Rum; **Raspberry** made with BACARDI Razz Rum
or **Mixed Berry** made with BACARDI Dragon Berry Rum.

Take a sip on the lighter side... substitute Finest Call Sweet & Sour Lite in any cocktail made with sweet & sour for a lighter version or add the all-natural, fat free, super hydrating, nutrient packed, Fresh Coconut water to any of your favorite spirits!
Not in the mood for a cocktail? Let Sugarfree Red Bull quench your thirst!

SANGRIA

Available by the pitcher or glass, made with fresh fruit and tropical juices! Choose from: **Red** made with Woodbridge by Robert Mondavi Cabernet Merlot blend and BACARDI Superior Rum or **White** made with Sutter Home White Zinfandel and 42 BELOW Vodka.

BLACKBERRY SMASH

Malibu Coconut shaken with fresh blackberries and Fresh Coconut water.

FOUNTAIN OF YOUTH

Fresh Coconut water, ABSOLUT Berri Açai Vodka, fresh limes, basil and Monin Agave Nectar.

Our cocktails are composed with a premium well selection featuring SMIRNOFF, BACARDI, Beefeater, Sauza Gold, Seagram's 7, Jim Beam and Cutty Sark.

STARTERS

Plenty of fresh options here—even our Tupelo Chicken Tenders are hand-breaded in-house everyday.

JUMBO COMBO 17.95

A delectable array of our most popular starters that's big enough to share. Includes Santa Fe Spring Rolls, Hickory-Smoked Chicken Wings, Onion Rings, Potato Skins and Tupelo Chicken Tenders. Served with four different sauces for mixing and matching.*

TUPELO CHICKEN TENDERS 9.95

Boneless, seasoned and breaded chicken tenders, served with honey-mustard and Hickory Bar-B-Que sauces on the side or tossed in our Classic Rock, Heavy Metal or Tangy Bar-B-Que sauces. Served with celery sticks and blue cheese dressing.*

HICKORY-SMOKED CHICKEN WINGS 9.95

Colossal wings, hickory smoked in our hardwood smoker. Have them Buffalo style or fire grilled with your choice of Classic Rock, Heavy Metal or Tangy Bar-B-Que sauces. Served with celery sticks and blue cheese dressing.*



HARD ROCK NACHOS 9.95

Fresh corn tortilla chips piled high with Monterey Jack and Cheddar cheeses and seasoned pinto beans. Served with sour cream, chopped green onions, pico de gallo, jalapeños and a side of freshly made Hard Rock Salsa. Big enough to share.

Add Grilled Chicken (4-) *

Add Bar-B-Que Pulled Pork (4-) *

Add Grilled Fajita Beef (5.50) *

POTATO SKINS 9.95

Large potato shells, fried golden brown, filled with Monterey Jack and Cheddar cheeses, crisp seasoned bacon and green onions. Served with a side of sour cream for dipping.

BALSAMIC TOMATO BRUSCHETTA 9.50

Fresh diced Roma tomatoes marinated with chopped garlic, fresh basil and aged Balsamic vinegar on olive-oil-toasted sliced Ciabatta bread. Topped with parsley, grated Romano and shaved Parmesan cheese.

HRC CHICKEN LETTUCE WRAPS 12.50

Create your own crisp iceberg lettuce wrap with your choice of fresh ingredients. Marinated cucumber and red pepper salad, sweet matchstick carrots, bean sprouts and crisp fried wonton noodles. Served with diced roast chicken breast, sauteed mushrooms, garlic, ginger and toasted sesame seeds. Asian peanut and sweet & sour sauces for dipping. † *

WHEN BRITISH BLUES GIANT ERIC CLAPTON SUGGESTED THAT HIS FAVORITE RESTAURANT, THE HARD ROCK CAFE, RESERVE HIS PREFERRED TABLE WITH A PLAQUE, WE SUGGESTED HIS GUITAR INSTEAD. THE REST IS HISTORY.

This humble red axe still lives at the Hard Rock London.

†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.

ENTRÉES

We strive to procure only the finest ingredients available. From corn-fed, 21-day-aged, center-cut USDA Choice steaks to Wild Alaskan Sockeye Salmon, which is a managed renewable resource.

Add a side Caesar or House salad (3-).

Don't forget a glass of your favorite wine with your entrée.

NEW YORK STRIP STEAK 21.95

A USDA Choice 21-day-aged, center-cut, 12 oz. New York strip steak grilled to your liking and topped with Merlot-garlic butter. Served with fresh vegetables and your choice of white Cheddar smashed potatoes with gravy or confetti rice.* Add a Shrimp Skewer (6.75) *

FAMOUS FAJITAS

Your choice of grilled chicken, beef or shrimp served with pico de gallo, shredded Monterey Jack and Cheddar cheeses, fresh guacamole, sour cream, shredded lettuce and hot flour tortillas.*

Grilled Chicken 17.45*

Grilled Beef 18.95*

Grilled Shrimp 18.95*

Duo Combo 18.95*

Trio Combo 20.95*

GRILLED SIRLOIN STEAK 18.95

Choice 8 oz. sirloin steak grilled to your liking and topped with Merlot-garlic butter. Served with fresh vegetables and your choice of white Cheddar smashed potatoes with gravy or confetti rice.* Add a Shrimp Skewer (6.75) *

TWISTED MAC, CHICKEN & CHEESE 15.75

A grilled chicken breast tops off twisted cavatappi pasta tossed in a lightly spiced 3-cheese sauce with garlic, roasted red peppers and Romano parsley bread crumbs. Served with a side of garlic toast.*

GRILLED WILD ALASKAN SOCKEYE SALMON 17.25

An 8 oz. filet grilled and topped with a Merlot-garlic butter and served with confetti rice and fresh vegetables.*

GRILLED CHICKEN MARSALA 16.95

A tender marinated boneless chicken breast fire grilled and served on a bed of thin spaghetti pasta with a hint of garlic, Romano cheese, mushrooms and fresh spinach leaves. Topped with sauteed mushrooms and a rich Marsala wine sauce and served with grilled ratatouille.*

GRILLED MEDITERRANEAN SHRIMP PASTA 18.25

Your choice of grilled jumbo shrimp or grilled chicken breast served on top of Romano parsley pasta, tossed with fresh peas, artichoke hearts, oven-roasted mushrooms with a lemon caper sauce. Garnished with roasted red peppers, black olives and Romano parsley. Served with garlic toast.*



PETE TOWNSHEND WAS FIRST. BUT ALMOST 30 YEARS AFTER THE WHO GUITARIST SMASHED HIS AXE, NIRVANA WOULD UPHOLD WHAT HAD BECOME A ROCK TRADITION. Chris Novoselic's busted Fender Bass is at the New York Cafe.

GRILLED LEMON CAPER CHICKEN 16.95

A marinated boneless chicken breast grilled and served over pasta with a hint of garlic, Romano cheese, mushrooms and fresh spinach leaves. Topped with a fresh lemon caper sauce and served with grilled ratatouille.*

OPEN-FACED SIRLOIN SANDWICH 18.95

Choice aged sirloin grilled to perfection, sliced and served over toasted garlic bread, smothered with mushrooms and caramelized onions, topped with melted Swiss cheese and Hard Rock Brown Sauce. Served with seasoned fries.*

LOCAL DAILY SPECIALS

Please ask your server for details about today's available specials.

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Wild, Natural & Sustainable*

LEGENDARY BURGERS

That six string on the wall isn't just a guitar. And our proprietary blend of fresh, USDA Choice-Certified Angus Beef isn't just a burger. It's a legend. And has been for nearly four delicious decades. So check out our Burger Room where we grind & prepare burgers throughout the day. These mind-blowing Legendary Burgers are all 10 ounces, on a toasted bun and cooked medium-well (unless you say otherwise). And tell your taste buds to get ready to rock.

LEGENDARY 10 OZ. BURGER 13.95

Famous the world over: topped with seasoned bacon, two slices of Cheddar cheese, a crisp fried onion ring, lettuce, tomato and pickles.*

S.O.B. BURGER 13.95

Basted with spicy chipotle pepper puree and topped with Monterey Jack cheese. Served on a toasted bun with Hard Rock Guacamole and grilled onions.*

HICKORY BBQ BACON CHEESEBURGER 13.95

Basted with our special Hickory Bar-B-Que sauce and smothered with caramelized onions. Topped with crisp seasoned bacon and melted Cheddar cheese.*

THE BIG CHEESE BURGER 13.95

Topped with three thick slices of your choice of cheeses. Choose from American, Monterey Jack, Cheddar or Swiss.*

RED, WHITE & BLUE BURGER 13.95

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

MUSHROOM & SWISS BURGER 13.95

Smothered with sautéed mushrooms and topped with two slices of Swiss cheese.*



All Legendary Beef Burgers served with seasoned fries, or substitute onion rings (3-). Add a side Caesar or House salad (3-). Add caramelized onions (1.75) or mushrooms (1.95). Add one of our Thick Shakes to any Legendary Burger for 4.50.

CALIFORNIA BURGER 13.95

A toasted bun brushed with ranch dressing, fresh cucumber slices, lettuce, tomato, fresh-made Hard Rock Guacamole and topped with Monterey Jack cheese.*

VEGGIE LEGGIE 13.95

Our grilled Veggie Leggie patty is topped with a grilled Portabello mushroom, zucchini, yellow squash and roasted red pepper. Served on a toasted bun with lemon mayo, leaf lettuce, sliced tomato and grilled sweet onions. Served with a salad with your choice of dressing. †

TURKEY BURGER 13.95

Grilled turkey patty served on a toasted bun with jerk mayo, leaf lettuce, tomato slice and red onion rings. Topped with Pepper Jack cheese, fresh avocado slices and fresh crisp alfalfa sprouts. Served with a salad with your choice of dressing.*

LOCAL LEGENDARY 13.95

"1880 Ybor City Burger" – Inspired by the typical lunch eaten by the Cuban immigrants who worked in the legendary cigar factories in downtown Ybor City in the late 1880's. Topped with roasted Mojo Pork, sliced ham and melted Swiss cheese with just the right amount of pickles and mustard on a toasted bun.*

AT THE HEIGHT OF THE BEATLES' FAME, JOHN LENNON TOOK UP WITH ARTIST YOKO ONO AND TOGETHER THEY WAGED WAR ON WAR. John's hand-drawn sign from the couple's "bed-in" is in the Lennon Room at Hard Rock Live, Orlando.



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All beef burgers are garnished with lettuce, tomato, red onion, pickles and seasoned fries.

CLASSIC 6 OZ. BURGER 8.95

The same great Hard Rock Legendary experience, just in a smaller size. A fresh Certified Angus Beef hamburger, lightly seasoned and cooked to order.*

Add American, Jack, Cheddar or Swiss cheese for 1-

Add crisp seasoned bacon for 1.25

SMOKEHOUSE

*Our roots are in the Southern cooking of our founder's hometown of Memphis, Tennessee.
Add a side Caesar or House salad (3-).*

*Nothing's more authentically,
delectably Memphis than Bar-B-Que.
That's why we don't trust anybody else
to smoke our ribs and chicken, we do it all
ourselves — slowly, lovingly — right back
there in our in-house smoker.*

HICKORY-SMOKED BAR-B-QUE COMBO

Can't decide? Get the best of our Smokehouse!
Your Choice of Bar-B-Que Ribs, Bar-B-Que
Chicken or Smoked Pulled Pork. Served with
seasoned fries, ranch beans and fresh coleslaw.*
Duo Combo 18.75
Trio Combo 22.75

HICKORY-SMOKED

BAR-B-QUE CHICKEN 16.95
Our famous Southern-style half-chicken,
rubbed, grilled and basted with our
authentic Hickory Bar-B-Que sauce.
Served with seasoned fries, ranch beans
and fresh coleslaw.*

HICKORY-SMOKED

BAR-B-QUE RIBS 20.95
A full rack of West Tennessee-style ribs
rubbed then basted with our authentic
Hickory Bar-B-Que sauce and cooked to
perfection – so the meat falls right off the
bone. Served with seasoned fries, ranch
beans and fresh coleslaw.*

SANDWICHES

*Inspired by our Southern roots, the Hickory-Smoked Pulled-Pork Sandwich remains a favorite.
All sandwiches served with seasoned fries or substitute onion rings (3-).
Add a side Caesar or House salad (3-).*

HICKORY-SMOKED

PULLED-PORK SANDWICH 10.95
Hickory-smoked pork, hand pulled, so it's tender
and juicy. Served with your choice of our authentic
vinegar-based or Hickory Bar-B-Que sauces and
topped with marinated slaw. Served with seasoned
fries, ranch beans and fresh coleslaw.*

HONEY-MUSTARD GRILLED CHICKEN SANDWICH

10.95
A grilled boneless chicken breast served on a
toasted bun with honey mustard, bacon, lettuce,
tomato and Monterey Jack cheese. Served with
seasoned fries and fresh coleslaw.*

BBQ PULLED CHICKEN SANDWICH

10.95
Our in-house smoked chickens that are
hand-pulled, so the meat is tender and juicy.
Served on a toasted Ciabatta bun topped with
our Hickory Bar-B-Que sauce. Topped with our
creamy cole slaw and served with ranch beans,
cole slaw and seasoned fries.*

BLACKENED FISH OF THE DAY SANDWICH

14.25
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.*

GRILLED VEGGIE SANDWICH

11.50
Freshly toasted sliced Ciabatta bread with
roasted garlic, leaf lettuce, seasoned grilled
zucchini and yellow squash served with a
marinated Portabello mushroom, roasted red
bell pepper, grilled red onion rings and sliced
fresh tomato. Served with a salad with your
choice of dressing.

CALIFORNIA CHICKEN CLUB SANDWICH

11.50
Grilled chicken, crisp seasoned bacon, fresh
avocado slices, tomato, lemon mayo and lettuce
on toasted bread. Served with seasoned fries.*

MARTORANO'S ITALIAN-AMERICAN KITCHEN

*Hard Rock Cafe is pleased to bring you Italian-American
fare created by celebrity chef, Steve Martorano.*



Martorano's ITALIAN-AMERICAN KITCHEN

*Steve Martorano is a rock star in the kitchen,
whose masterful take on Italian-American cuisine makes
him a favorite of celebs from Jamie Foxx to Sly Stallone.
Before Chef Steve got his big break, he worked as a DJ
in South Philly's hottest nightclubs and was an
underground culinary success – selling sandwiches out
of his Mother's basement. After being showcased on the
Jimmy Kimmel and Mo'Nique show, Steve is now bringing
his regional Philadelphia-inspired fare to one of the most
recognizable worldwide restaurant brands in history.*

HOMEMADE EGGPLANT STACK

10.95
Fresh eggplant lightly breaded with homemade
bread crumbs and Italian seasoning. Topped with
homemade mozzarella, vine ripened marinated
tomatoes, fresh arugula, and an aged balsamic glaze.

HOMESTYLE SOUTH PHILLY CHEESESTEAK

14.95
Thin slices of fresh rib eye, caramelized onions and
American cheese. Served on a crisp Italian roll with
truffle scented parmesan fries.*

STEVE MARTORANO'S FAMOUS GRILLED MEATBALL BURGER

13.95
Parmesan - with Steve Martorano's famous
marinara sauce and melted cheese.*

FRIED MOZZARELLA CHEESE

10.95
Fresh homemade mozzarella breaded with
homemade bread crumbs and Italian seasoning.
Topped with Steve Martorano's famous marinara
sauce, sprinkled with fresh romano cheese and
Italian parsley.

FRIED EGGPLANT PARMESAN

10.95
Fresh slices of eggplant breaded with homemade
bread crumbs and Italian seasoning. Topped with
Steve Martorano's famous marinara sauce, with
fresh melted mozzarella cheese and a sprinkle of
romano cheese and Italian parsley.

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SALADS

Hard Rock dressings: Ranch, Honey Mustard, Honey Citrus, Caesar, Blue Cheese, Balsamic Vinaigrette, Olive Oil & Vinegar and Lite Italian

HONEY-CITRUS GRILLED CHICKEN SALAD 10-
Fresh cut greens tossed with sweet red onions, grilled Cajun chicken and tossed with our Honey-Citrus dressing. Topped with fresh orange segments, spiced pecans, red pepper strips, sweetened dried cranberries and blue cheese crumbles. † *

HAYSTACK CHICKEN SALAD 10.30
This Hard Rock special combines fresh mixed greens, carrots, corn, diced tomatoes, 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. † *

CAESAR SALAD 9.50
Crisp romaine lettuce tossed with our scratch-made Caesar dressing, fresh baked croutons, grated Romano cheese and crispy seasoned bacon bits. Garnished with shaved Parmesan cheese and whole black olives.*
Add Grilled Chicken (4-)*
Add Grilled Shrimp (6.75)*
Add Grilled Salmon (8.75)*



COBB SALAD 10.30
Massive mixed greens, topped – in rows – with a grilled chicken breast, avocado, tomato, red onion, seasoned bacon, Cheddar and Monterey Jack cheese and hard-boiled egg. Served with your choice of dressing.*

THE “ANTI-COBB” SALAD 10.30
A fresh take on our original. Fresh mixed greens topped with dried cranberries, fresh Granny Smith apple slices, fresh strawberries, diced grilled chicken breast, fresh orange segments, avocado and mango served with a refreshing tangerine Balsamic dressing.*

GREEK SALAD 9.50
Freshly cut mixed greens with sweet onion, julienne red bell peppers, pepperoncini peppers, cucumber slices and topped with Kalamata olives, grape tomatoes and crumbled Feta cheese. Tossed with a red wine olive oil vinaigrette.
Add Grilled Chicken (4-)*
Add Grilled Shrimp (6.75)*
Add Grilled Salmon (8.75)*

THIS ELABORATELY PAINTED DRUMHEAD WAS CREATED BY THE HOG FARM, THE HIPPIE COLLECTIVE ASSOCIATED WITH WOODSTOCK MC WAVY GRAVY.
Located at the Hard Rock Cafe Louisville.

SIDES

TWISTED MAC & CHEESE 5.95
SEASONAL VEGGIE 3.75
FRENCH FRIES 3-
GRILLED SHRIMP SKEWER 6.75
GRILLED RATATOUILLE 3-

WHITE CHEDDAR SMASHED POTATOES 3-
GARLIC TOAST 2.95
CONFETTI RICE 3-

SIDE HOUSE SALAD 4.50
SIDE CAESAR SALAD 4.50
HAND-BREADED ONION RINGS 5.25
ROMANO PARSLEY PASTA 3-

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DESSERTS



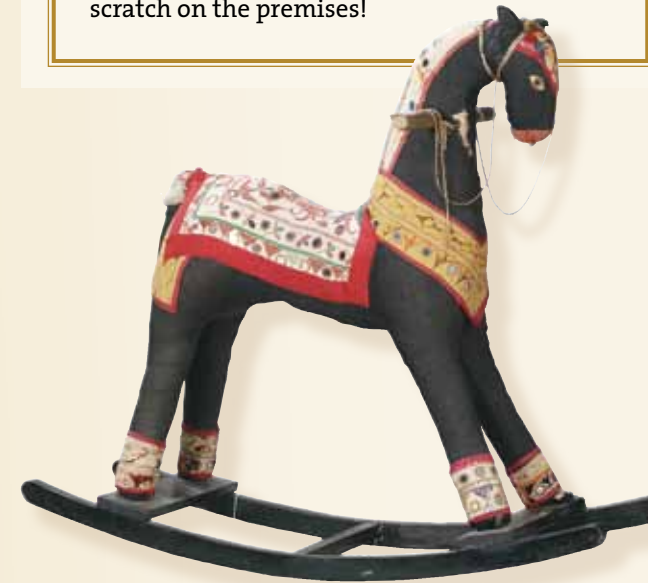
Hard Rock Cafe is proud to feature Ben & Jerry's as our premium ice cream.

TEMPTATIONS

FRESH APPLE COBBLER 6.80
A country favorite, served warm with Ben & Jerry's vanilla ice cream, topped with walnuts and caramel sauce. †

HOT FUDGE BROWNIE 8-
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. †

HRC BAKER'S CHOICE
Ask your server about today's special dessert offering which is made from scratch on the premises!



HE WAS ROCKIN' BEFORE HE EVEN PLAYED A NOTE.
The childhood rocking horse of a Seattle boy named James Marshall Hendrix is at the Orlando Hard Rock Hotel.

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We are often asked about gratuities.
Quality service is customarily acknowledged by a gratuity of 18%. For parties of 6 or more, a voluntary 18% gratuity is included for your convenience.

Thank You.

SINFUL HOT FUDGE SUNDAE 6.90
Three large scoops of Ben & Jerry's vanilla ice cream, topped with our famous hot fudge sauce, chopped walnuts, fresh whipped cream, chocolate sprinkles and a cherry. †

THICK SHAKES 6-
Your choice of vanilla or chocolate Ben & Jerry's ice cream. Another Hard Rock Cafe legend. Put it in a souvenir 23 oz. Hurricane glass or 20 oz. Pilsner and keep the glass (additional fee).

BEN & JERRY'S ICE CREAM
Our Hard Rock signature ice cream offerings are chocolate or vanilla. †
Small 4.85 Large 5.90

FRESH SEASONAL BERRIES 4.95
Seasonal berries that are served with a dollop of fresh whipped cream and mint sprig.

BITES

A bite, a nibble, a taste. Just enough to satisfy one or order a round to share.
Everyone has room for a bite.
2.99 each

Each available in a souvenir glass for an additional fee.

CHOCOLATE MOUSSE
Simple and light: rich whipped chocolate mousse served with a light chocolate sauce.

STRAWBERRY CHEESECAKE
A rich New York-style cheesecake filling with a light graham cracker crust and rich strawberry sauce.

CRÈME BRÛLÉE
A rich French pastry cream topped with a sugar brulée crust.

CHOCOLATE PEANUT BUTTER PIE
Made with peanut butter, cream and semi-sweet chocolate. Topped with roasted chopped peanuts. †

Group parties or special events available.
Please call 1-813-627-7681.
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.