



GET SOME SATISFACTION

IN-ROOM DINING MENU

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SERVED 24 HOURS TO ORDER, DIAL 2222

*Please inform us of any dietary restrictions
so we may do our best to accommodate your needs.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MUST BE AT LEAST 21 YEARS OLD TO CONSUME ALCOHOL. MANAGEMENT RESERVES ALL RIGHTS. IF YOU OR
SOMEONE YOU KNOW HAS A GAMBLING PROBLEM, CALL 1.888.ADMIT.IT

ALL ORDERS ARE SUBJECT TO 18% GRATUITY, 6% SALES TAX AND \$4.00 SET UP FEE.

BREAKFAST CLASSICS

FRESH SEASONAL FRUIT \$8

greek yogurt drizzled in honey

STEEL CUT OATMEAL \$9

brown sugar/ pecans/ dried cranberries

PARFAIT \$10

vanilla yogurt/ fresh berries/ granola

THE CLASSIC \$15

two eggs any style/ choice of meat/ hash browns/ choice of toast

BREAKFAST SANDWICH \$15

texas toast/ scrambled egg/ choice of meat/ fruit cup

BISCUITS & GRAVY \$13

buttermilk biscuits/ house-made sausage gravy

WESTERN OMELET \$18

ham/ onion/ bell peppers/ cheddar cheese/ hash browns/ toast

STEAK & EGGS \$23

10oz flat iron steak/ two eggs any style/ hash browns/ choice of toast

CLASSIC BENNY \$18

poached eggs/ ham/ english muffin/ hollandaise/ chives

BELGIAN WAFFLES \$14

strawberries/ blueberries/ powdered sugar

SELECTION OF COLD CEREAL \$6

ask room service operator for selection

CONTINENTAL BREAKFAST \$12

choice of juice/ one breakfast pastry/ butter and preserves
cup of coffee or tea

All orders are subject to 18% gratuity, 6% sales tax and \$4.00 set up fee.

STARTERS

THE COCKTAIL \$19

jumbo shrimp/ bacardí limón cocktail sauce/ avocado/ plantain chips

CHICKEN WINGS \$17

mild chili, medium buffalo or sweet hot habanero/ celery
carrots/ bleu cheese or ranch dressing

WARM CRAB DIP \$19

manchego cheese/ chipotle/ roasted poblanos/ artichokes/ scallions/ chips

SESAME CHICKEN LETTUCE WRAP \$13

hoisin/ carrots/ crispy rice noodles/ spicy peanut sauce

GOLDEN FRIED ONION RINGS \$11

chipotle mayo/ tangy bqq dipping sauces

SALADS

PEAR & GORGONZOLA \$11

chef's blend of seasonal greens/ fresh pears/ cranberries
gorgonzola/ candied walnuts/ white balsamic dressing

GRILLED CHICKEN CAESAR SALAD \$15

herb-grilled chicken/ crispy romaine lettuce/ parmesan
house-made croutons

CHINESE CHICKEN SALAD \$14

marinated grilled chicken/ napa cabbage/ mandarin oranges/ carrots
crispy wontons/ peanuts/ sesame ginger dressing

CLASSIC COBB \$14

grilled chicken/ tomato/ bacon/ egg/ avocado/ scallions
romaine lettuce/ bleu cheese crumbles/ crispy onions/ ranch dressing

add chicken or shrimp **\$10**

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SANDWICHES

served with french fries, coleslaw and a pickle
choice of: white, wheat or rye bread
add: cheddar, swiss, provolone or american cheese \$1.50

CHEESEBURGER \$18

bibb lettuce/ ripe tomato/ onion/ cheddar cheese/ toasted brioche bun

BBQ BACON BURGER \$20

bacon/ crispy onions/ pickles/ tangy bqq sauce/ toasted brioche bun

PATTY MELT \$19

caramelized onions/ cheddar cheese
boursin cheese/ toasted sourdough bread

CALI CLUB \$18

turkey/ ham/ bacon/ avocado/ spicy mayo
cheddar cheese/ sourdough bread

REUBEN \$19

corned beef/ sauerkraut/ swiss cheese/ 1000 island/ rye bread

GROUPEL SANDWICH \$20

fried or blackened/ lettuce/ tomato/ onion/ chipotle aioli/ brioche bun

GRILLED CHICKEN SANDWICH \$18

bacon/ provolone cheese/ spicy mayo
lettuce/ tomato/ onion/ ciabatta roll

FARMER'S SON \$16

portobello mushroom/ grilled peppers/ squash/ mozzarella
alfalfa sprouts/ sundried tomato/ pesto/ spinach tortilla

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MAINS

THANKSGIVING ALL DAY \$18

turkey/ mashed potatoes
gravy/ cranberry sauce
vegetable of the day

BEEF SHORT RIBS \$32

hickory smoked/ cheddar grits
bacon/ tomatoes/ scallions

SALMON \$30

grilled or blackened
vegetable of the day
choice of one main side

FRIED SHRIMP \$21

coleslaw
choice of two main sides

GRILLED FLAT IRON STEAK & FRITES \$29

parmesan truffle fries
herb compound butter

CHICKEN TENDERS \$19

smoky ranch
choice of two main sides

GARDEN PASTA \$19

rigatoni/ roasted peppers
grilled squash/ wild mushrooms
light cream sauce
toasted pine nuts/ parmesan

FILET MEDALLIONS \$36

tender filets of beef
sautéed wild mushrooms
bacon / bleu cheese potatoes

DELI

your choice of meat, bread and spread
with house-made chips and a pickle \$16

MEATS: corned beef/ pastrami/ smoked turkey/ roast beef/ ham

BREADS: whole grain/ sourdough / rye/ ciabatta/ brioche

SPREADS: picnic yellow mustard/ stone ground mustard/ cranberry mustard
creamy horseradish/ honey mustard/ sriracha mustard/ mayo/ spicy mayo

FROM OUR KETTLE

CHICKEN NOODLE \$8

TOMATO BASIL \$8

TEXAS STYLE ALL-BEEF CHILI \$10

SOUP DU JOUR \$8

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BREAKFAST SIDES

PASTRY \$7

danish/ croissant/ english muffin/ seasonal muffin/ biscuit

TOAST \$3

white/ wheat/ rye

MEAT \$7

bacon/ ham/ sausage/ chicken sausage

HASH BROWNS \$7

AVOCADO \$4

PLAIN GRITS \$8

EGG \$3

LOADED GRITS \$15

COFFEE OR TEA \$4

SLICED TOMATO \$4

FRESH JUICE \$5

MAIN SIDES

**MASHED POTATOES
WITH GRAVY \$7**

FRENCH FRIES \$7

VEGETABLE OF THE DAY \$7

PREMIUM SIDES

**SMOKY BACON
MAC 'N CHEESE \$9**

LOADED GRITS \$9

PARMESAN TRUFFLE FRIES \$9

ASPARAGUS \$9

**BACON BLEU CHEESE
POTATOES \$9**

All orders are subject to 18% gratuity, 6% sales tax and \$4.00 set up fee.



**TASTE OF HARD ROCK CAFE
AVAILABLE 11:30AM – 11PM**

TUPELO CHICKEN TENDERS \$22

hand-breaded/ lightly fried chicken tenderloins
french fries/ served with honey mustard & hickory bbq sauces

ORIGINAL LEGENDARY® BURGER \$24

half pound certified angus beef®/ bacon/ cheddar cheese
golden fried onion ring/ lettuce/ tomato

CHEESECAKE MADE WITH OREO® COOKIE PIECES \$10

ny-style cheesecake baked with oreo® cookies
ghiradelli® chocolate sauce/ oreo® cookie crust

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DESSERTS

STRAWBERRY TALL \$10

PEANUT BUTTER PIE \$10

BANANA SPLIT CHEESECAKE \$10

CLASSIC APPLE PIE \$10

FLOURLESS CHOCOLATE CAKE \$10

BEN & JERRY'S ICE CREAM PINT \$12

COFFEES & TEAS

CUP OF COFFEE OR TEA \$4

HOT CHOCOLATE \$4

CAPPUCCINO \$6

ESPRESSO \$6

DOUBLE ESPRESSO \$10

COFFEE BY THE POT \$10

regular / decaffeinated

ASSORTED TEAS BY THE POT \$10

organic breakfast / organic peppermint / organic green tea
energy (jet lag a.m. therapy) / relax (jet lag p.m. therapy)

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REFRESHMENTS

ICE TEA \$4

GLASS OF MILK \$4

whole / skim

SODA \$4

pepsi / diet pepsi / sierra mist / ginger ale / tonic water
mountain dew / dr. pepper

FIJI \$5

SELECTION OF CHILLED JUICES \$5

orange / cranberry / apple / grapefruit / v-8 / pineapple / tomato

PERRIER \$6

RED BULL \$7

original / sugar free

WINES BY THE GLASS

**ASK THE ROOM SERVICE OPERATOR FOR TODAY'S
WHITE OR RED WINE SELECTIONS**

CHAMPAGNE & SPARKLING

sparkling house selection \$48

sparkling mumm napa cuvée, brut prestige, napa valley \$100

champagne, moët & chandon "imperial", france \$160

champagne, perrier-jouët, grand brut, eprenay \$225

champagne, dom perignon, vintage, france \$535

Please note: We offer a superb selection of wine, champagne, liquor and craft beers either by the glass or the bottle. Please call for a specific spirit request, if it is not listed. Seminole Hard Rock Hotel & Casino, Tampa is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages are not permitted to be brought into the hotel.

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WHITE WINES

- riesling, jekel, monterey, california \$48
- sauvignon blanc, brancott, new zealand \$48
- pinot grigio, tommasi, italy \$48
- pinot grigio, sant margherita, italy \$64
- chardonnay, kendall-jackson “vintners reserve”, california \$48
- chardonnay, laguna, russian river valley, california \$60
- chardonnay, cakebread, napa valley, california \$105
- chardonnay, far niente, napa valley, california \$150

BLUSH & ROSÉ

- white zinfandel, beringer, california \$36
- rosé, chateau d’esclans “whispering angel”, france \$60

RED WINES

- pinot noir, j vineyards, california \$56
- pinot noir, domaine serene, willamette valley, oregon \$108
- merlot, oberon, napa valley, california \$48
- malbec, catena, argentina \$64
- corvina blend, allegrini palazzo della torre, italy \$48
- shiraz, penfolds “bin 28”, australia \$72
- zinfandel blend, orin swift “8 years in the desert”, napa valley, california \$100
- cabernet sauvignon, louis m. martini, california \$52
- cabernet sauvignon, cv reserve, paso robles, california \$80
- cabernet sauvignon, chappellet, napa valley, california \$180

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BEER

DOMESTIC \$6

budweiser

bud light

coors light

michelob ultra

miller lite

IMPORTED \$7

corona

heineken

6 domestic **\$30**

6 imported **\$40**

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SPIRITS

GIN

beefeater \$160
tanqueray \$185
bombay sapphire \$250

VODKA

absolut \$160
grey goose \$235
ketel one \$205
belvedere \$235

SCOTCH

dewar's white label \$185
johnnie walker black \$235
johnnie walker blue \$595

WHISKEY / BOURBON

jack daniel's \$160
jim beam \$160
maker's mark \$185
crown royal \$185
woodford reserve \$175
basil hayden's \$175

TEQUILA

patrón silver \$175
patrón reposado \$185

RUM

bacardí \$160
malibu \$185
captain morgan \$205

COGNAC / CORDIALS

jägermeister \$160
baileys \$110
grand marnier \$240
hennessy vs \$340
remy martin vsop \$310

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