

# GET SOME SATISFACTION

## IN ROOM DINING MENU

### BREAKFAST

#### HARD ROCK BAKERY

##### PASTRIES \$9

apple turnover / cheese danish / chocolate croissant / croissant

##### BAGELS \$6

plain / sesame / everything / cinnamon raisin

##### TOAST \$4

wheat / rye / sourdough / english muffin

##### YOGURT \$9

plain / vanilla / strawberry / blueberry / mixed berry

##### FRUIT PLATE \$19

sliced melons / pineapple / seasonal berries

vanilla bean yogurt / banana muffin

##### PINK GRAPEFRUIT SECTIONS \$8

##### MIXED BERRY CUP \$11

strawberries / blueberries / blackberries

##### FRUIT CUP \$9

watermelon / pineapple / honeydew / cantaloupe

##### SMOKED SALMON \$24\*

toasted bagel / cream cheese / chilled egg / red onion  
tomato / capers / caper berries

### CEREALS

#### HOUSE-MADE GRANOLA PARFAIT \$12

greek yogurt / fresh berries

#### IRISH STEEL CUT OATMEAL \$9

brown sugar / dried fruits

#### AMERICAN CLASSICS \$6

corn flakes / raisin bran / special k / rice krispies

froot loops / frosted flakes / cheerios

#### ADD BERRIES OR BANANAS \$3

### EGGS & MORE

#### TWO EGGS ANY STYLE \$19\*

breakfast potatoes / bacon or sausage / choice of toast

#### AVOCADO TOAST \$18

marble rye / guacamole / avocado / tomato / arugula

#### STEAK AND EGGS \$28\*

6 oz. ny strip / breakfast potatoes / two eggs any style

#### EGGS BENEDICT \$22\*

poached eggs / canadian bacon / english muffin / hollandaise sauce

#### SMOKED SALMON BENEDICT \$24\*

poached eggs / smoked salmon / english muffin / hollandaise sauce

#### CRAB BENEDICT \$28\*

poached eggs / lump crab meat / english muffin / hollandaise sauce

#### JERSEY SHORE SANDWICH \$17\*

fried egg / pork roll / american cheese / croissant  
breakfast potatoes

#### OMELETTES \*

WITH BREAKFAST POTATOES AND A CHOICE OF TOAST

ham / bacon / sausage / cheddar \$19

mushroom / spinach / goat cheese / fresh herbs \$19

egg white / tomato / spinach / mushroom / feta \$20

#### BUILD YOUR OWN OMELETTE \$20

SELECT UP TO 5 INGREDIENTS

#### VANILLA-SOAKED FRENCH TOAST \$18

berry compote / candied orange / vermont maple syrup

#### BUTTERMILK PANCAKES \$18

vermont maple syrup / mixed berries

#### BELGIAN WAFFLE \$18

vermont maple syrup / whipped butter

#### SIDES

one egg any style\* / breakfast potatoes **\$6 each**

smoked bacon / breakfast pork sausage / canadian bacon / turkey  
sausage / chicken sausage / pork roll / silver dollar pancakes **\$9 each**

### ALL DAY

#### SOUPS

##### OLD-FASHIONED CHICKEN NOODLE \$12

pulled chicken / egg noodles / diced vegetables

##### FRENCH ONION \$12

sauteed onion / swiss cheese / provolone / crostini

#### SALADS

##### SHRIMP COCKTAIL \$18

jumbo shrimp / remoulade / cocktail sauce / lemon

##### MIXED GREEN SALAD \$14

cucumber / tomato / carrots / goat cheese

choice of dressing: blue cheese / ranch / red wine vinaigrette

balsamic vinaigrette

##### CAESAR \$16

chopped romaine / parmesan cheese / garlic croutons

##### TOMATO & MOZZARELLA \$16

basil pesto / pine nuts / balsamic reduction

##### CHICKEN COBB \$24

baby iceberg / avocado / egg / bacon / blue cheese / grilled chicken

##### STEAK SALAD \$24

flank steak / spinach / toasted pine nuts / raspberries / blue cheese  
crumble / mandarin oranges / shaved red onions / raspberry vinaigrette

#### TURN UP YOUR SALAD

avocado / bacon **\$4 each**

chicken / ny steak / seared salmon / shrimp **\$10 EACH**

#### SIDES \$6 EACH

french fries / sweet potato fries / green salad

### SANDWICHES

WITH YOUR CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR GREEN SALAD

#### GRILLED CHICKEN \$19

grilled chicken / lettuce / tomato / artisan roll / red pepper mayo

#### THE "CLUB" \$19

choice of: sourdough / wheat / marble rye

choice of: roast beef / turkey / ham

bacon / lettuce / tomato / avocado mayo

#### THE ROCKIN REUBEN \$19

choice of: corned beef or pastrami / thousand island / swiss cheese  
sauerkraut / marbled rye

#### CHEESESTEAK \$19

shaved steak / caramelized onion / provolone / soft baguette

#### STEAK SANDWICH \$22

herb marinated ny strip / arugula / smoked gouda / crisp onions

balsamic reduction / ciabatta bread

#### BLT \$18

½ lb crispy bacon / lettuce / tomato / caramelized onion

mayo / sourdough bread

#### GRILLED CHEESE \$18

cheddar / white cheddar / house-made sourdough



### HARD ROCK CAFE ORIGINAL RECIPE

#### ORIGINAL LEGENDARY® BURGER \$20\*

THE BURGER THAT STARTED IT ALL!

½ lb certified angus beef\* burger / topped with smoked

bacon / cheddar cheese / golden-fried onion ring

crisp lettuce / vine-ripened tomato

# GET SOME SATISFACTION

## IN ROOM DINING MENU

### ALL DAY

#### PIZZA

##### MARGHERITA \$18

fresh mozzarella / basil / fresh tomato

##### WHITE \$16

roasted garlic / mozzarella cheese / ricotta cheese

##### CHEESE \$16

mozzarella cheese

##### SPECIALTY \$24

buffalo chicken / supreme / veggie

##### TURN IT UP \$2.00 EACH

roasted peppers / kalamata olives / onions / roasted garlic  
mushrooms / pineapple / pepperoni / ricotta cheese  
italian sausage / canadian bacon / spinach

### SMALL PLATES

#### CHICKEN WINGS \$16

six wings coated and served with carrot / celery / blue cheese dip  
choice of sauce: buffalo, bbq, gochujang honey



#### HARD ROCK CAFE ORIGINAL RECIPE TUPELO CHICKEN TENDERS \$20

six boneless seasoned and breaded chicken tenders / celery  
honey mustard / hickory bbq / blue cheese dressing

#### MEDITERRANEAN PLATE \$16

garlic hummus / tabbouleh / baba ghanoush / pita bread

#### TUPELO CHICKEN SLIDERS \$20

spicy aioli

#### FRIED MOZZARELLA RISOTTO \$16

marinara

#### QUESADILLA \$16

flour tortilla / cheddar / jack cheese  
add-ons \$2 : steak / chicken / shrimp

#### CHIPS & DIP \$12

potato chips / caramelized onion dip

#### CHIPS & GUACAMOLE \$14

corn tortilla chips / guacamole / pico de gallo / sour cream

### BEVERAGES

#### SODA \$6

pepsi / diet pepsi / mug root beer / sierra mist / mountain dew

#### MILK \$6

#### RED BULL \$9

#### POT OF COFFEE

regular or decaf

small (2-3 cups) \$12 large (4-6 cups) \$17

#### JUICE \$7

pineapple / orange / apple / cranberry / grapefruit / tomato

#### DOMESTIC \$9

budweiser / bud light / coors light / miller lite / michelob ultra

#### IMPORTED \$11

corona / heineken / stella artois

#### CRAFT \$11

dogfish 60 minute IPA / sierra nevada pale ale

#### SELTZER \$10

mango / black cherry

### BUILD YOUR OWN PASTA \$36

#### PICK YOUR INSTRUMENT

fettuccine / rigatoni / linguine

#### CHOOSE YOUR RHYTHM

pomodoro / alfredo / a la vodka / bolognese

#### ADD YOUR LYRICS

spinach / broccoli / tomatoes / mushrooms / peas / onions

#### MAKE IT ROCK (CHOOSE ONE)

chicken / shrimp / steak / bacon / prosciutto

### MAINS

#### CRAB CAKE \$38

two crab cakes / corn succotash / whole grain mustard sauce / chives

#### HALF CHICKEN \$36

seared half chicken / herb roasted fingerling  
wild mushrooms / chimichurri

#### SEARED SALMON \$38

parmesan risotto / roasted tomatoes / herb butter sauce

#### STUFFED FLOUNDER \$40

crab-filled roasted flounder / mashed potatoes / seasonal vegetable

#### SALMON CIOPPINO \$38

clams / mussels / shrimp / spicy seafood broth / seared salmon

#### CHICKEN PARMESAN \$36

linguine / house marinara / mozzarella

#### NY STRIP STEAK \$45\*

12oz / char-grilled / mashed potatoes / seasonal vegetable

#### FILET MIGNON \$56\*

8oz / char-grilled / mashed potatoes / seasonal vegetable

#### SIDES \$8 EACH

garlic mashed / french fries / cheddar cheese macaroni / baked potato  
creamed spinach / steamed broccoli / asparagus / baby carrots

### DESSERTS



#### HARD ROCK CAFE ORIGINAL RECIPE

#### NEW YORK STYLE CHEESECAKE \$12

house-made whipped cream / marinated strawberries

#### TRIPLE CHOCOLATE CAKE \$14

devil's food cake / valrhona mousse / chocolate ganache

#### FRESH BAKED COOKIES \$8

chocolate chunk or oatmeal raisin

### WINES BY THE BOTTLE

#### CHAMPAGNES & SPARKLING WINES

spumante moscato \$55  
roederer estate, brut anderson valley \$65  
moet chandon, imperial \$180  
taittinger brut, la francaise \$225

#### WHITE WINE

sauvignon blanc, kim crawford \$75  
pinot grigio, santa margarita \$90  
chardonnay, cakebread, napa valley \$110

#### RED WINE

malbec, alta vista \$75  
cabernet sauvignon, sterling \$80  
merlot, stags' leap, napa \$95  
pinot noir, etude, california \$125  
cabernet sauvignon, jordan, alexander valley \$155

#### BLUSH WINE

white zinfandel, beringer, napa \$45  
rose, whispering angel, france \$80

### SPIRITS/SPLITS \$14

#### SCOTCH

dewar's

#### GIN

beefeater  
tanqueray

#### BOURBON/ WHISKEY

maker's mark  
jack daniel's

#### VODKA

tito's  
absolut  
stoli

#### RUM

bacardi  
malibu

#### TEQUILA

jose cuervo gold

#### WHITE

pinot grigio  
chardonnay  
prosecco

#### RED

pinot noir  
cabernet

FULL BOTTLES AVAILABLE. PLEASE INQUIRE ABOUT PRICING.

please note: HARD ROCK HOTEL 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. Must be 21+ to consume alcohol. Drink responsibly, please inform us of any dietary restrictions so we may do our best to accommodate your needs.

ALLERGY NOTICE: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS AND MILK. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER.  
\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, POULTRY OR SHELLFISH REDUCES RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

ALL ORDERS ARE SUBJECT TO 18% GRATUITY, 6.625% SALES TAX AND \$5.00 SET UP FEE.