



CLASSIC NACHOS

EATS



ORIGINAL LEGENDARY® BURGER

STARTERS & SHAREABLES

CLASSIC NACHOS

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. \$13.95

Add Guacamole \$3.50 or Grilled Chicken \$6.00 or Grilled Steak* \$7.00

ONE NIGHT IN BANGKOK SPICY SHRIMP™

8oz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions, served on a bed of coleslaw. \$15.50

WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with celery and blue cheese dressing. \$15.95

LEGENDARY® STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Upgrade your fries to loaded cheese fries for \$3.99 more.

ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.* \$17.95

THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onion.* \$17.95

DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"

Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.* \$22.95

SPECIALTY ENTRÉES

BABY BACK RIBS

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans. \$27.95

FILET MIGNON

USDA Choice 8oz center-cut filet, served with seasoned fries and fresh vegetables.* \$38.95

Upgrade to Surf & Turf Style: Top your steak with crispy Bangkok shrimp tossed in a creamy, spicy sauce. \$4.95

TWISTED MAC, CHICKEN & CHEESE

100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. \$20.95

SALADS & SANDWICHES

GRILLED CHICKEN CAESAR SALAD

8oz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. \$19.95

Substitute Grilled Salmon* \$22.90

STEAK SALAD

8oz grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.* \$18.95

CRISPY SPRING ROLLS

Southwest-style spring rolls with black beans, roasted corn, Monterey Jack cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. \$11.95

ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.* \$14.95

ONION RING TOWER

Our signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce. \$7.95

NEW! SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.* \$21.95

BBQ BACON CHEESEBURGER

Steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripened tomato.* \$18.50

THE IMPOSSIBLE™ BURGER

Plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.† \$19.95

SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and pulled pork served with our house-made honey BBQ sauce, served with seasoned fries, coleslaw and ranch-style beans. \$25.95

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$17.95

CEDAR PLANK SALMON

Oven-roasted Norwegian salmon, served on a cedar plank with a sweet and spicy mustard glaze, served with grilled corn on the cobb and a house salad.* \$24.95

GRILLED CHICKEN SANDWICH

8oz grilled chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce, served with seasoned fries. \$15.95

BBQ PULLED PORK SANDWICH

Tender pulled pork with our house-made honey BBQ sauce, pickles and coleslaw, served with seasoned fries. \$15.50



SURF & TURF BURGER



BABY BACK RIBS



STEAK SALAD

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains seeds. * These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

SIGNATURE COCKTAILS

\$17.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

HURRICANE

Our signature cocktail and a 1940s New Orleans classic!

Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Bacardi Black Rum and Amaretto. \$13.99

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz!

Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. \$14.50

PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California!

Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavors, topped with a pineapple wedge. \$12.99

RHYTHM & ROSÉ MULE

Absolut Vodka, Band of Roses Rosé, refreshing flavors of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer. \$14.50

JAM SESSIONS

RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco.

\$12.50 | with glass \$17.99

ROCKIN' FRESH RITA

Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. \$14.50 | with glass \$17.99

Upgrade to Patrón Silver Tequila for \$2.50 more.

ULTIMATE LONG ISLAND ICED TEA

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola.

\$12.99 | with glass \$17.99

ALTERNATIVE ROCK (ALCOHOL FREE)

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.

\$7.50 | with glass \$12.99

COOKIES & CREAM MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. \$9.99

PROUDLY SERVING *Coca-Cola* PRODUCTS AND THE FOLLOWING BEVERAGES

Coca-Cola, Coca-Cola Zero Sugar, Diet Coke, Sprite, Fanta Orange, Dr Pepper, Mello Yello, Fuze Raspberry Tea, Bottled IBC Root Beer, Red Bull® Energy Drink, Red Bull® Sugarfree

DESSERTS

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry. \$10.95

NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce. \$8.95

HARD ROCK
**SAFE +
SOUND**



HURRICANE



BLACKBERRY SPARKLING SANGRIA



STRAWBERRY BASIL LEMONADE



HOT FUDGE BROWNIE

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains seeds. * These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

BREAKFAST

EGGS*

BENEDICT & BUBBLES

Our Eggs Benedict with a classic or passion fruit mimosa. \$19.50

EGGS BENEDICT

Two poached eggs on a toasted English muffin with Canadian bacon and Hollandaise sauce with home fries. \$14.95

Substitute with smoked salmon. \$2.00

ALL-AMERICAN

Two eggs any style with choice of bacon or sausage, toast and home fries. \$14.95

EGG WHITE OMELET

Three egg whites with spinach, kale, mushrooms and goat cheese served with toast and home fries. \$14.95

FLORENTINE OMELET

Three eggs with spinach, tomatoes and mozzarella served with toast and home fries. \$13.95

GUINNESS CHEESE OMELET

Three eggs with bacon and onions topped with Guinness cheese sauce and served with toast and home fries. \$14.95

MEAT LOVERS OMELET

Three eggs with bacon, ham, sausage and cheddar cheese with toast and home fries. \$15.95

BUILD YOUR OWN OMELET

Three egg omelet served with home fries and toast. \$12.95

Choose from the following: Bacon, sausage, chicken sausage, spinach, kale, tomato, onion, mushroom, or peppers. (\$0.50 each) Cheddar, American, mozzarella, swiss or goat cheese. (\$0.95 each)

BREAKFAST FAJITAS

Three eggs scrambled over peppers and onions with bacon served on a sizzle platter with flour tortillas and pico de gallo. \$14.95

WAFFLES

CHOCOLATE CHIP WAFFLE

House made waffle with chocolate chips baked in and served with maple syrup and whipped cream. \$12.95

WAFFLE SUNDAE

House-made waffle with one scoop each of vanilla and chocolate ice cream topped with hot fudge, caramel sauce, sliced banana, sliced strawberries and whipped cream. \$14.95

CLASSIC WAFFLE

House made waffle with fresh strawberries, house made honey butter and maple syrup. \$11.95

MIXED BERRY WAFFLE

House made waffle topped with fresh mixed berries served with maple syrup and whipped cream. \$14.95

BUTTERMILK PANCAKES

BLUEBERRY PANCAKES

Three-tier stack of pancakes with blueberries topped with honey butter and served with maple syrup. \$12.95

CHOCOLATE CHIP PANCAKES

Three-tier stack of pancakes with chocolate chips, served with honey butter and maple syrup. \$14.95

BANANA PECAN PANCAKES

Three-tier stack of pancakes with sliced bananas and pecans, served with honey butter and maple syrup.† \$14.95

CLASSIC BUTTERMILK PANCAKES

Three-tier stack of pancakes topped with honey butter and served with maple syrup. \$11.95

*We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds. * These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.*

BREAKFAST

FAVORITES

CAFE STEAK AND EGGS

Two eggs any style with choice of flat iron steak or bone-in ribeye with home fries and toast.*

Bone-in Ribeye 16oz \$35.95

Flat Iron Steak 8oz \$20.95

CHICKEN AND WAFFLES

Our house made waffle topped with Tupelo chicken tenders with bacon, honey butter, spicy syrup and maple syrup. \$19.95

BOARDWALK STEAK BURGER

Our signature ground beef patty with cheddar cheese and one sunny side-up egg with home fries.* \$15.95

NJ BREAKFAST SANDWICH

Taylor ham, egg and American cheese on a Kaiser roll served with home fries.* \$13.95

“SOS”

Toast points topped with creamed chipped beef. \$12.95

WEST COAST AVOCADO TOAST

Oven toasted rustic loaf topped with guacamole, two eggs any style, pico de gallo, toasted pepita seeds and cilantro.†* \$13.95

HARD ROCK BOWL

French fries topped with poached eggs, chopped bacon and sausage covered in cheese sauce.* \$14.95

BAGEL AND LOX

Toasted bagel served with smoked salmon, sliced onions, tomatoes and capers. \$15.95

YOGURT PARFAIT

Greek yogurt parfait topped with granola and seasonal fresh fruit. \$7.95



SIDES

FRESH FRUIT BOWL \$4.95

SAUSAGE \$4.95

TAYLOR HAM \$4.95

TOAST \$2.95

SMOKED BACON \$4.95

CHICKEN SAUSAGE \$4.95

HARD ROCK HOME FRIES \$2.95

TWO EGGS \$4.95



*We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds. * These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.*