

# HARD ROCK CAFE PITTSBURGH MENU

## STARTERS

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### JUMBO COMBO

A collection of our most popular appetizers: Signature Wings, Onion Rings, Tupelo Chicken Tenders, Spinach Artichoke Dip with Parmesan flatbread and bruschetta. Served with honey mustard, hickory barbecue and blue cheese dressing.\*

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### SPINACH ARTICHOKE DIP

Warm, creamy blend of spinach, artichokes and cheese, topped with Romano cheese and served with Parmesan flatbread.

### TUPELO CHICKEN TENDERS

Hand-breaded, lightly fried tenderloins of chicken, served with honey mustard and hickory barbecue sauces.\*

### ROCKIN' WINGS

Jumbo wings, coated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of Buffalo style or grilled with our Classic Rock, Tangy or Heavy Metal sauces or dry seasoned.

### BALSAMIC TOMATO BRUSCHETTA

Toasted artisan bread topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

### POTATO SKINS

Crispy potato skins filled with our homemade cheese sauce, smoked bacon and green onions. Served with a side of sour cream.

### NACHOPALOOZA

Tortilla chips piled high and layered with three bean mix, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream. Add smoked beef brisket\*, southwest chicken\* or fajita beef\* for a little extra.

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†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.

## SALADS

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### CAESAR SALAD

Romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons and shaved Parmesan cheese. Add grilled chicken,\* grilled shrimp\* or grilled salmon\* for a little extra.

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### COBB SALAD

Mixed greens topped with grilled chicken, avocado, tomatoes, red onions, egg, smoked bacon and Monterey Jack and cheddar cheeses. Served with choice of dressing.†\*

**GRILLED CHICKEN CHOP SALAD**

Mixed greens, topped with thinly sliced grilled chicken, tomatoes, spicy pecans, carrots, cheddar and Monterey Jack cheeses, roasted corn and red peppers, tossed in homemade white balsamic vinaigrette and drizzled with tangy barbecue sauce. † \*

**GRILLED CHICKEN ARUGULA SALAD**

Baby arugula, thinly sliced grilled chicken, spicy pecans, dried cranberries and fresh oranges tossed in lemon balsamic vinaigrette, topped with crumbled feta cheese. †\*

Choose from our homemade dressings: ranch, honey mustard, Caesar, blue cheese, balsamic vinaigrette, lite Italian and oil & vinegar.

†\*

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## ENTREES

It doesn't get any better than this: the freshest ingredients, sourced directly by our chefs and transformed into a feast fit for a rock star. Complement your entrée with a glass of one of our fine wines. Add a side Caesar or House Salad for more.

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**FAMOUS FAJITAS**

Your choice of grilled chicken, beef or shrimp, served with pico de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas.\*

Duo Combo

Trio Combo

Grilled Beef\*

Grilled Chicken\*

Grilled Shrimp\*

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**TWISTED MAC, CHICKEN & CHEESE**

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

**GRILLED NORWEGIAN SALMON**

8-oz filet, wrapped in cedar paper, grilled tender and drizzled with sweet and spicy barbecue sauce. Served with Yukon Gold mashed potatoes and seasonal veggie.\*

**FRIED SHRIMP PLATTER**

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

**COWBOY RIB EYE**

USDA choice 28-day aged 16-oz bone-in rib eye steak, grilled to perfection, topped with maître d' butter. Served with Yukon Gold mashed potatoes and seasonal veggie\*

Add a shrimp skewer for a little extra.\*

**NEW YORK STRIP STEAK**

Big and juicy USDA choice 28-day aged 12-oz New York strip steak, seasoned and fire-grilled just the way you like it. Topped with maître d' butter and served with hash brown waffles and seasonal veggie.\*  
Add a shrimp skewer for a little extra.\*

†\*

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**SIDES****SEASONED FRENCH FRIES****ONION RINGS****TWISTED MAC & CHEESE****FRESH SEASONAL VEGETABLES****YUKON GOLD MASHED POTATOES****SMOKEHOUSE**

Get your napkins ready, because our fork-tender signature smokehouse specialties are marinated in awesomeness before they're slow-cooked, right here in our own in-house smokers. Served with seasoned fries, cowboy beans and citrus coleslaw.

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**HICKORY-SMOKED BARBECUE COMBO**

Perfect for people who want it all – your choice of ribs, chicken, pulled pork or beef brisket.

Duo Combo

Trio Combo

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**HICKORY-SMOKED RIBS**

Fall-off-the-bone tender St. Louis-style ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce.

**BARBECUE CHICKEN**

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

†\*

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**SMOKEHOUSE SANDWICHES**

Love me tender? One bite of our slow-cooked, authentically Memphis pulled pork, chicken or brisket and you'll know why we'd never trust something as important as this to anyone else.  
Served with seasoned fries, cowboy beans and citrus coleslaw.

**HICKORY-SMOKED PULLED PORK**

Hand-pulled smoked pork with hickory barbecue sauce on toasted brioche.

**THE TEXAN**

Choice of hickory-smoked pulled pork or chicken with chipotle barbecue sauce, cheddar and Monterey Jack cheese, crispy fried jalapeños and onions, piled high on toasted brioche.

Go big (10-oz) for a little extra.

**HICKORY-SMOKED PULLED CHICKEN**

Tender smoked chicken, hand-pulled with hickory barbecue sauce on toasted brioche.

**SMOKED BEEF BRISKET**

Slow-cooked beef brisket topped with hickory barbecue sauce and crispy onions on grilled sourdough bread.

†\*

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## BURGERS

Every half-pound Angus burger is made with our proprietary blend of premium USDA grade beef. Grilled medium well (unless you say otherwise) and served on toasted brioche bun with seasoned fries and special sauce.

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**ORIGINAL LEGENDARY® BURGER**

Topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato.\*

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**THE BIG CHEESEBURGER**

Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss cheese, served with crisp lettuce, vine-ripened tomato and red onion.\*

**MUSHROOM & SWISS BURGER**

Smothered with sautéed mushrooms and Swiss cheese, topped with crisp lettuce, vine-ripened tomato and red onion.\*

**TANGO BURGER**

Two single premium patties layered with slow-cooked Sloppy-Joe, American and Jack cheeses, tangy barbecue sauce and finished with blue cheese and horseradish mayonnaise.\*

**HICKORY BARBECUE BACON CHEESEBURGER**

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

**LOCAL LEGENDARY®**

Our Local Legendary® 1/2-lb burger cranks our Original Legendary up a notch to the next level. Prepared with local flavor and flair, our "Local Legendary" is unique in each of our cafes!\*

Ask your server or check your table top menu for more details.

**FIESTA BURGER**

Toasted brioche bun layered with roasted jalapeño salsa, melted Jack cheese, freshly made guacamole, pico de gallo, crisp lettuce and vine-ripened tomato.\*

#### **CLASSIC BURGER**

6-oz premium brisket blend Angus burger, topped with crisp lettuce, vine-ripened tomato and red onion.\* Add American, Monterey Jack, cheddar or Swiss cheese or add bacon for a little extra.

#### **VEGGIE LEGGIE**

Our grilled Veggie Leggie patty is topped with a grilled Portobello mushroom, zucchini, yellow squash and roasted red pepper. Served on a toasted bun with mayo, leaf lettuce, sliced tomato and grilled sweet onions.\*

Sub onion rings, add braised mushrooms, or caramelized onions for a little extra.

†\*

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## **SANDWICHES**

All our sandwiches are served with seasoned fries and citrus coleslaw. (Sub onion rings or add a Caesar or House Salad for a little extra)

#### **HONEY MUSTARD GRILLED CHICKEN & HAM SANDWICH**

Toasted brioche bun with honey mustard, topped with smoked bacon, melted Jack cheese, grilled chicken and thinly sliced ham, Dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.\*

#### **CLASSIC CLUB SANDWICH**

Toasted sourdough bread layered with rich mayonnaise, iceberg lettuce, vine-ripened tomato, smoked bacon and thinly sliced grilled chicken.\*

#### **FISH FILET SANDWICH**

Grilled or fried fish on toasted brioche with crisp lettuce, vine-ripened tomato and tarragon mayonnaise.\*

#### **FRESH VEGETABLE SANDWICH**

Marinated and grilled Portobello mushrooms, zucchini, yellow squash, roasted red peppers and grilled asparagus, topped with Monterey Jack cheese and balsamic glaze on grilled sourdough with tarragon mayonnaise.

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## **DESSERTS**

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#### **HOT FUDGE BROWNIE**

Ben & Jerry's® vanilla ice cream and hot fudge on a fresh homemade brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†

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#### **CHEESECAKE MADE WITH OREO® COOKIE PIECES**

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

**CHOCOLATE MOLTEN CAKE**

Dense, chocolaty cake with a lava-like center of rich, oozing molten chocolate. Served warm with vanilla ice cream.

**BEN & JERRY'S® ICE CREAM**

Choose from chocolate or vanilla.†

Small Large

**BAKER'S CHOICE**

Ask your server about today's special dessert made from scratch on the premises!

**FRESH APPLE COBBLER**

Served warm with vanilla ice cream, topped with walnuts and caramel sauce.†

Thick, juicy apples are mixed with the finest spices and baked until golden brown. Our fresh apple cobbler is so good you'll think your grandmother made it!

†

†Contains nuts or seeds.

*Due to product availability and regulatory requirements, some menu items may not be available in every cafe. We apologize in advance if your menu selection is not available.*