STARTERS & SHAREABLES

LEGENDARY NACHOS
Crispy tortilla chips layered with black beans and queso, topped with fresh pico de gallo, spicy jalapeños, melted cheddar and Monterey Jack cheese, pickled red onions, green onions and topped with lime crema.

Add Guacamole
Grilled Chicken
Steak

POTATO SKINS - LOCAL FEATURE
Crispy potato skins loaded with cheese, bacon and topped with green onion. Served with sour cream.

LITTLE LEGENDS SLIDERS
Three mini-burgers with cheddar cheese, pork belly, pickles, bacon jam and dijonnaise on toasted artisan buns.*

MARGHERITA FLATBREAD
A blend of mozzarella, Parmesan and Romano cheeses, topped with Roma tomatoes and fresh basil, drizzled with cilantro pesto.

PEPPERONI FLATBREAD
Melted mozzarella, Parmesan and Romano cheeses, layered with sliced pepperoni and traditional pizza sauce, topped with a sprinkle of grated Romano cheese.

JUMBO PRETZEL
Jumbo pretzel served with beer cheese and whole grain mustard.

BONELESS BODACIOUS TENDERS
Our crispy Tupelo Chicken Tenders tossed with your choice of classic Buffalo or house-made barbecue sauce, served with celery and blue cheese dressing.

ONE NIGHT IN BANGKOK SPICY SHRIMP™
Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of coleslaw.

WINGS

Signature slow-roasted **JUMBO WINGS** tossed in your choice of sauce and served with celery and blue cheese dressing.

SAUCES:
Classic Buffalo
Sweet & Spicy Tangy
House-made Barbecue

SPECIALTY ENTRÉES

Complement with a Classic Caesar Side Salad

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 smokehouse beans.

RIBEYE
16oz ribeye grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.*
Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™

NEW YORK STRIP STEAK
12oz New York strip steak, grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.*
Enjoy Surf n' Turf style with One Night in Bangkok Spicy Shrimp™

GRILLED SALMON
Grilled salmon, served with sweet & spicy mustard glaze, served with mashed potatoes and fresh vegetables.*

TWISTED MAC, CHICKEN & CHEESE
Grilled chicken breast, sliced and served on cavatappi pasta tossed in a spicy cheese sauce with diced red peppers.

SMOKEHOUSE BBQ COMBO
Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combinations of our smokehouse specialties, served with seasoned fries, coleslaw and smokehouse beans.

TUPELO CHICKEN TENDERS
Crispy fresh chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce.

BATTERED FISH & CHIPS
Battered Haddock fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries
Twisted Mac & Cheese
Golden Onion Ring Tower
Caesar Salad
House Salad
Cucumber Tomato Salad
Smokehouse Beans

EXPERIENCE THE TASTE OF VICTORY

MADE FOR YOU BY LEO MESSI

MESSI BURGER

A double stack of the finest beef, with provolone cheese, sliced chorizo, caramelized red onion, and our signature spicy, smoky sauce. Served with seasoned fries.*
Elevate your experience by adding a fried egg

MESSI CHICKEN SANDWICH

Our Milanese style crispy Chicken Sandwich served on a toasted artisan bun with provolone cheese, herb aioli, tomato and arugula. Served with seasoned fries.

STEAK BURGERS

All Legendary® Steak Burgers are on toasted artisan buns and served with seasoned fries

ORIGINAL LEGENDARY® BURGER
The burger that started it all!
Fresh steak burger, with bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine ripened tomato.*

BBQ BACON CHEESEBURGER
Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.*

THE BIG CHEESEBURGER
Two slices of cheddar cheese melted on our fresh steak burger with leaf lettuce, griddled white onion and Legendary sauce.*

THE IMPOSSIBLE™ BURGER
100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.†

SURF & TURF BURGER
Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.*

BURGER
Our Steak Burger is made with our proprietary blend of premium beef. Grilled medium well and served with leaf lettuce, vine-ripened tomato and white onion.

SMASHED & STACKED

All Smashed & Stacked burgers are on toasted artisan buns and served with seasoned fries

THE CLASSIC BURGER
Two smashed & stacked burgers seared with shaved white onion to medium-well, with American cheese, leaf lettuce, vine-ripened tomato, pickles and Legendary sauce.*

SWISS MUSHROOM BURGER
Two smashed & stacked burgers seasoned and seared to medium-well, with Swiss cheese, sautéed mushrooms, leaf lettuce, vine-ripened tomato and dijonnaise.*

SPICY DIABLO BURGER
Two smashed & stacked burgers seasoned and seared to medium-well, with pepper jack cheese, chipotle onions, leaf lettuce, vine-ripened tomato and spicy mayonnaise.*

TURN IT UP A NOTCH

Add Bacon
Add Grilled Mushrooms
Add Grilled or Frizzled Onions

UPGRADE YOUR FRIES

Caesar Salad
House Salad
Canadian Poutine
Golden Onion Rings
Twisted Mac & Cheese

*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. **Please talk to your server to arrange any dietary needs.** An 18% suggested gratuity will be added to the check for parties of eight or more. Guests are welcome to adjust this amount in accordance with the level of service received. All prices are subject to taxes and fees (HST-13% and LF 3.8%). US pricing is based on currency exchange as of April 2025.*

SANDWICHES

Served with seasoned fries or see available upgrades on the burger page

BBQ PULLED PORK SANDWICH
Hand-pulled smoked pork with our house-made barbecue sauce, served on a fresh toasted bun with coleslaw, pickles and shoestring onions.

FRIED CHICKEN SANDWICH
Crispy buttermilk-marinated chicken breast with leaf lettuce, vine-ripened tomato and ranch dressing, served on a fresh toasted bun.

BUFFALO CHICKEN SANDWICH
Buttermilk-marinated fried chicken tossed with our classic buffalo sauce with leaf lettuce, vine-ripened tomato and ranch dressing, served on a fresh toasted bun.

GRILLED CHICKEN SANDWICH
Grilled fresh chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a fresh toasted bun with honey mustard sauce.

SALADS & BOWLS

STEAK COBB SALAD
Grilled steak on a bed of fresh mixed greens tossed in ranch dressing with charred corn, cucumber, hard boiled egg, smoked bacon, grilled onions, crumbled blue cheese and diced tomatoes.

SOUTHWESTERN CHICKEN BOWL
Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing.
Substitute Grilled Steak*

GRILLED CHICKEN CAESAR SALAD
Fresh chicken breast grilled and sliced, with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese.
Substitute Grilled Salmon*

DESSERTS

HOT FUDGE BROWNIE
Warm chocolate brownie topped with vanilla ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.[Δ]

NEW YORK CHEESECAKE
Rich and creamy NY-style cheesecake served with a fresh strawberry sauce and fresh whipped cream.[†]

HOMEMADE APPLE COBBLER
Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with ice cream and caramel sauce.

ICE CREAM (GF)
Choose from vanilla or rich chocolate.[#]

DINER-STYLE MILKSHAKE
Your choice of vanilla or rich chocolate ice cream blended thick and finished with fresh whipped cream.

SIGNATURE COCKTAILS

All Signature Cocktails served with 2 oz. of liquor.

HURRICANE
Our signature cocktail and a 1940s New Orleans classic! Captain Morgan's White Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Captain Morgan's Dark Rum and Amaretto.

CLASSIC CARIBBEAN MOJITO
A treasured favorite with a little extra jazz! Bacardi Superior Rum, fresh mint, lime juice and sparkling soda, with a premium Bacardi Reserva floater.

BAHAMA MAMA
Captain Morgan's White Rum, Malibu Coconut Rum, Crème de Banana, the fresh flavors of orange and pineapple, finished with a splash of grenadine.

SPARKLING BLUE HAWAIIAN
A tropical American classic invented in Hawaii in 1957! Malibu Coconut Rum, Absolute Citrus, Blue Curaçao shaken with fresh lime juice and pineapple juice, finished with Ruffino.

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

BED OF ROSES MULE
Featuring Jon Bon Jovi's Hampton Water Rosé, Smirnoff Vodka, refreshing flavors of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer.

JAM SESSIONS

All Signature Cocktails served with 2 oz. of liquor.

SOUTHERN ROCK
Jack Daniel's Whiskey, Southern Comfort, Chambord Raspberry Liqueur, Smirnoff Vodka and sour mix, topped with 7UP®.

ROCKIN' FRESH RITA
Jose Cuervo Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim.
Upgrade to Patrón Silver Tequila for $3.00 more.

ELECTRIC BLUES
Smirnoff Vodka, Captain Morgan's White Rum, Gordon's Gin, Blue Curaçao and house-made sour mix, topped with 7UP®.

PURPLE HAZE
Smirnoff Vodka, Gordon's Gin and Bacardi Superior Rum mixed with sweet & sour, topped with 7up® and Chambord Raspberry Liqueur.

ULTIMATE LONG ISLAND ICED TEA
Smirnoff Vodka, Gordon's Gin, Captain Morgan's Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Pepsi®.

CAESAR - *Local Favorite*
Smirnoff Vodka, Clamato juice, seasoned with salt, pepper, tabasco sauce, Worcestershire sauce, celery salt rim and garnished with celery and lime.

BEER

*Award Winning Niagara Premium Lager

Our selection of beer may be available in bottles or on draft. Served in a souvenir glass for a little extra.

DRAFT
NIAGARA PREMIUM
Local Craft Selection

FEATURE

BOTTLE
CANADIAN

COORS LIGHT

MGD

HEINEKEN

SOL

MOLSON EXCEL
(non-alcoholic)

STRONGBOW CIDER

BEVERAGES

Hard Rock proudly serves Pepsi® and the following beverages: Pepsi®, Diet Pepsi®, 7up®, Ginger Ale®, Mtn Dew®, Mug Root Beer®, Brisk Iced Tea®, Brisk Lemonade®

VIRGIN DRINKS
Pina Colada, Strawberry Daiquiri, Strawberry Basil Lemonade, Mango Tango

GET YOUR FAVOURITE SOUVENIR GLASS,FOR AN EXTRA $8.50

WINE

PLEASE ASK SERVER FOR FULL LIST OF WINE BY THE BOTTLE

WHITE & ROSÉ WINES
SAUVIGNON BLANC, JACKSON TRIGGS

PINOT GRIGIO, INNISKILLIN

ROSÉ, OPEN TABLE

SPARKLING
PROSECCO, RUFFINO

SPARKLING ROSE, SAINTLY

RED WINES
MERLOT, JACKSON TRIGGS

CABERNET FRANC / SAUVIGNON JACKSON TRIGGS

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