If you would like your very own copy of this menu, they’re available in the merchandise shop.
SPECIALTY DRINKS

COMET SOUVENIR DRINK
Try our star performer—a tantalizing blend of premium liquors: Captain Morgan Spiced rum, Absolut vodka, Myers’s rum and DeKuyper Razzmatazz liqueur blended with tropical juices, and you keep the signature glass! $13.95

TERMINATOR 2: JUDGEMENT DAY
“Hasta la vista, baby” A cyborg’s mixture of vodka, rum, gin, Cointreau, Tia Maria, Kahlua, sweet and sour mix, splashed with cranberry juice, then topped with draught beer. This one will leave you saying, “I’ll be back.” $7.00

INDECENT PROPOSAL
A margarita this good can be bought—Cuervo Gold tequila, Grand Marnier, Cointreau and just the right balance of citrus juices. $6.75

JURASSIC PARK
Survive this! Bacardi Select rum, Hiram Walker banana and blackberry liquers, whole banana and juices are blended into this frozen prehistoric version of the rum runner. $6.50

CLIFFHANGER
Beware, this frozen cranberry margarita made with Cuervo Gold tequila and Chambord may cause you to lose your grip. $6.50

COOL RUNNINGS
“Go for it.” Let this blend of tropical juices, Bacardi Limon rum, Malibu coconut rum and a dash of 151 take you for the ride of your life! $6.50

CLIFFHANGER
Beware, this frozen cranberry margarita made with Cuervo Gold tequila and Chambord may cause you to lose your grip. $6.50

COOL RUNNINGS
“Go for it.” Let this blend of tropical juices, Bacardi Limon rum, Malibu coconut rum and a dash of 151 take you for the ride of your life! $6.50

All Specialty Drinks are available in a Souvenir Take-Home Glass for $13.95

VIRGIN COOLERS

CONGO
Hidden flavors from deep within the tropical jungle. A blend of pineapple, ginger ale and grenadine. Don’t close your eyes! $3.75

HOME ALONE
Clever, inventive and very frozen. An ice-cold combination of strawberry, banana and grenadine. “Aahhhhhhhhhhh!” $4.50

PRETTY IN PINK
Are the stars out tonight? You’ll love the mix of tastes with orange, pineapple and cranberry juices with Rose’s lime, grenadine and Coco Lopez. $4.50

ACE VENTURA, PET DETECTIVE
This adventurous mixture of guava, pineapple and lime will have you screaming, “allllrighty then!” $3.75

All Virgin Coolers are available in a Souvenir Take-Home Glass for $11.50
BEER

DRAUGHT

<table>
<thead>
<tr>
<th>Beer</th>
<th>20oz Souvenir Pilsner</th>
<th>12oz Regular</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Lite</td>
<td>$10.25</td>
<td>$3.50</td>
</tr>
<tr>
<td>Budwieser</td>
<td>$10.25</td>
<td>$3.50</td>
</tr>
<tr>
<td>Killian's Red</td>
<td>$10.75</td>
<td>$3.95</td>
</tr>
</tbody>
</table>

BOTTLE

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
<td>$4.25</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$3.95</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$3.95</td>
</tr>
<tr>
<td>MGD</td>
<td>$3.95</td>
</tr>
<tr>
<td>Rolling Rock</td>
<td>$3.95</td>
</tr>
<tr>
<td>Molson Ice</td>
<td>$4.25</td>
</tr>
<tr>
<td>Samuel Adams</td>
<td>$4.25</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>$4.25</td>
</tr>
<tr>
<td>Corona</td>
<td>$4.25</td>
</tr>
<tr>
<td>O’Doul’s (non-alcoholic)</td>
<td>$3.75</td>
</tr>
</tbody>
</table>

PLANET WINE

Planet Hollywood’s Exclusive Selection from California’s Monterey Vineyards

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td>$4.50</td>
<td>$18.00</td>
</tr>
<tr>
<td>WHITE ZINFANDEL</td>
<td>$4.25</td>
<td>$17.00</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON</td>
<td>$4.50</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

SHOOTERS

All our shooters are served in a Souvenir Take-Home Shot Glass $5.75

BLUE HAWAII

Elvis has left the beach with this cool mixture of Malibu coconut rum, Hiram Walker Blue Curacao and pineapple juice.

BEETLE JUICE

A head turning combination of Absolut vodka, Midori, Amaretto di Saronno and cranberry juice. Hold on to your seat when you say this one three times!

CIRCLE OF FRIENDS

This blend of Bailey’s Irish Cream, Bushmill’s Irish whiskey and a little chocolate is out of your reach.
APPETIZERS

MYSTIC PIZZA BREAD
Crisp, thin pizza crust brushed with garlic butter topped with Parmesan and mozzarella cheese, fresh basil and ripe roma tomatoes. $6.50

TEXASVILLE NACHOS
Individual nachos made from barbecue chicken, caramelized onions, Monterey Jack and cheddar cheeses served over our own tortilla chips. $6.95

SPEECHLESS PARMESAN SPINACH DIP
A warm, creamy Parmesan cheese dip blended with spinach and mushrooms, served with our Parmesan cracker bread and roasted tomato chutney—great for sharing! $7.50

THE ORIENT EXPRESS THAI STIX
Thin, crispy Asian spring rolls coated with peanuts and stuffed with chicken and mildly spicy Chinese vegetables, served with a Thai chili sauce. $6.95

KING CREOLE BLACKENED SHRIMP
Marinated jumbo shrimp, blackened and served with Creole mustard sauce. $10.50

THE GHOST AND MR. CHICKEN CRUNCH®
Our world-famous tender chicken strips, coated with Cap'N Crunch® and served with Creole mustard sauce. $6.75

THE SUPER SOUP OF THE DAY
Your server will describe today's selection $3.75

SALADS

CAESAR AND CLEOPATRA SALAD
Crisp romaine lettuce tossed with creamy Caesar dressing and Parmesan cheese topped with croutons. $8.95

with grilled chicken $10.95

HOLLYWOOD BLVD. SALAD
A combination of sliced grilled chicken, bacon, chopped egg, blue cheese, roasted beets, red onions, sliced olives and croutons, tossed to order with fresh field greens and balsamic vinaigrette dressing. $10.95

SHANGHAI SALAD
A flavorful blend of bell peppers, broccoli, scallions, pea pods, carrots, straw mushrooms and baby corn tossed to order with Asian field greens, chilled silver noodles and our Thai chili peanut dressing. $9.95

with grilled chicken $11.95
BURGERS

All burgers served with French fries, lettuce, tomato, red onion, pickle and our signature sauce. All burgers cooked medium well unless otherwise requested.

HAMBURGER...THE MOTION PICTURE
A half pound of fresh ground chuck grilled to order, served on our special Hollywood roll. $8.50

SMOKEY AND THE BACON CHEESEBURGER
Topped with premium smoked bacon and the cheese of your choice. $9.75

I AM THE CHEESEBURGER
Cheeseburger with your choice of American, Swiss, Cheddar, Mozzarella or Blue Cheese. $8.95

TURKEY TIME BURGER
A half pound of ground turkey grilled to order served on our special honey, multi-grain roll. $8.50

THE SECRET GARDEN BURGER
A meatless patty made from fresh mushrooms, onions, whole grains, low-fat cheese, seasonings and spices, served on a honey, multi-grain roll. $8.50

Customize your burger with the addition of sauteed mushrooms or grilled onions. Your choice $.75 each.

PASTAS

ROMAN HOLIDAY LINGUINE POMODORO
Linguine tossed with fresh roma tomatoes, basil, oregano, garlic, tomato sauce, white wine and olive oil, topped with freshly grated Parmesan cheese. $9.95

PENNES FROM HEAVEN CHICKEN & BROCCOLI
Sautéed chicken, fresh broccoli and bell pepper strips blended with penne pasta in a Parmesan basil cream sauce. $12.95

SPICE LIKE US SPICY CHICKEN & TOMATO
Sautéed chicken, fresh roma tomatoes, mushrooms, green peppers, onions, Parmesan cheese and hot crushed red pepper, tossed with penne pasta. $12.95

BEYOND RANGOON THAI SHRIMP
Sautéed jumbo shrimp, julienne vegetables, peanuts, green onions, cilantro and spicy sweet Thai sauce blended with linguine. $15.50

CALIFORNIA DREAMIN' LASAGNA
A California twist to a classic lasagna. Fresh pasta tubes filled with ricotta cheese and rich bolognese meat sauce lightly fried to a golden brown and covered with Parmesan garlic cream sauce and tomato basil sauce. $12.95
SANDWICHES
All sandwiches served with French fries, lettuce and tomato.

CLUB PARADISE
Oven-roasted turkey piled high with crispy bacon, freshly sliced tomatoes, lettuce and mayonnaise.
$8.95

THE BIG EASY CAJUN CHICKEN BREAST
Grilled Cajun-seasoned chicken breast served on an onion turnover with Creole mustard sauce.
$8.95

PARIS, WHEN IT SIZZLES CHICKEN
Grilled marinated chicken breast, smoked ham and Swiss cheese served on a honey, multi-grain roll with dijon mustard.
$9.50

ENTREES

RANCHO NOTORIOUS GRILLED CHICKEN
Grilled ranch chicken breasts, served with red skin mashed potatoes and a mixed leaf salad.
$13.50

NEW YORK, NEW YORK
GRILLED SIRLOIN
Aged center-cut New York sirlion, grilled to order, served with red skin mashed potatoes and a mixed leaf salad.
$18.95

MEAT ME IN ST. LOUIS RIBS
A full rack of slow-roasted St. Louis ribs, served with French fries and a mixed leaf salad.
$16.95

SIZZLING FAJITAS
Traditional Mexican presentation of flour tortillas, fresh guacamole, pico de gallo, sour cream and mixed cheeses, served with Mexican rice. Your choice of chicken or beef cooked to order with bell peppers and onions in habanero butter.

CHICKEN $12.95
BEEF $13.95
COMBO $13.95
THIN CRUST PIZZAS

ATTACK OF THE KILLER TOMATOES
Ripe roma tomatoes, fresh basil and mozzarella and Parmesan cheeses, on an herb tomato sauce.
$9.95

BARBECUE COAST
Barbecue sauce, grilled chicken, sautéed onions, cilantro, Monterey Jack and cheddar cheese.
$10.95

THE CALIFORNIA KID
Fresh plum tomatoes, red and green bell peppers, black olives, red onion and plenty of mozzarella and Parmesan cheese.
$10.50

THE CHICKEN CHRONICLES
Grilled chicken, fresh sautéed spinach and sliced artichokes arranged on a Parmesan basil cream sauce with mozzarella cheese.
$10.95

BEVERAGES

Bottled Water
Sparkling or Spring
$2.95

Coffee
$1.75

Flavored Coffee
$2.50

Fresh-brewed Passion Fruit or Raspberry Iced Tea
$2.95

Fresh-brewed Iced Tea
$1.95

Pepsi, Diet Pepsi, Mt. Dew, MUG Root Beer
$1.95

Blenders: Oreo® cookies, peanut butter cups, M&M’s® chocolate candies and fresh strawberries.
Each item 50¢ extra.

WHITE WINE
Markham
Sauvignon Blanc
Glass $5.95
Bottle $22.00

Bonterra
Chardonnay
100% organically grown Chardonnay
Glass $6.50
Bottle $25.00

Kendall Jackson
Vintner’s Reserve
Chardonnay
Glass $7.50
Bottle $28.00

RED WINE
Fetter Eagle
Peak Merlot
Glass $6.50
Bottle $25.00

Tessera
Cabernet Sauvignon
Glass $6.50
Bottle $25.00

Beaulieu Vineyard Rutherford
Estate Cabernet Sauvignon
Glass $7.50
Bottle $28.00

CHAMPAGNE
Domaine
Chandon Brut
187 ML $9.50
750 ML $34.00

Perrier-Jouet
Grand Brut
Bottle $65.00

Dom Perignon
$145.00

For your convenience, 15% gratuity is added to your bill, which can be changed at your discretion.