

ENTRÉES

WEST MICHIGAN WET BURRITO

Seasoned beef and refried beans wrapped in a flour tortilla, smothered with house-made burrito sauce and melted cheese and topped with lettuce and tomato. Served with a side of sour cream and pico. 14.99



Caribbean Chicken

Two jerk-seasoned chicken breasts topped with mango salsa. Served with rice and vegetables. 15.99

Cajun Pasta

Cavatappi tossed in our creamy Cajun Alfredo with shrimp, Andouille sausage, peppers, onions and fresh parmesan. 16.99

Mahi Mahi Tacos

Pan-seared, Cajun-seasoned mahi mahi with fresh red cabbage, cheddar cheese, and pico de gallo, finished with our house-made Mexi-Ranch. Served on warm flour tortillas with a side of cilantro-lime rice. 14.49

CHICKEN TENDERS

Fresh chicken hand-breaded and served with choice of dipping sauce. 14.99

HAND-BREADED SHRIMP

A dozen hand-breaded shrimp served with cocktail sauce. 15.99

HAND BATTERED COD

Golden-fried cod served with our house-made tartar. 15.49

CORNER BASKETS

FRESH AND FAMOUS

Extra dressing .50¢



Brussels Salad

Mixed greens, dried Michigan cherries, fried Brussels, pecans and shaved parmesan with honey mustard dressing. 13.99

Add a seasoned grilled chicken breast 2.99

Southwestern Bowl

You'll love our Fresh & Famous Bowl!

Cilantro lime rice, grape tomatoes, corn, black beans, red onion, aged white cheddar, avocado, and fresh cilantro. Served with House made cilantro dressing. 13.99

Add chicken breast, pork or black bean patty. 2.99

Caesar Salad

Romaine lettuce, fresh parmesan cheese and house-made croûtons with our own Caesar dressing. 10.99

Add a seasoned grilled chicken breast 2.99

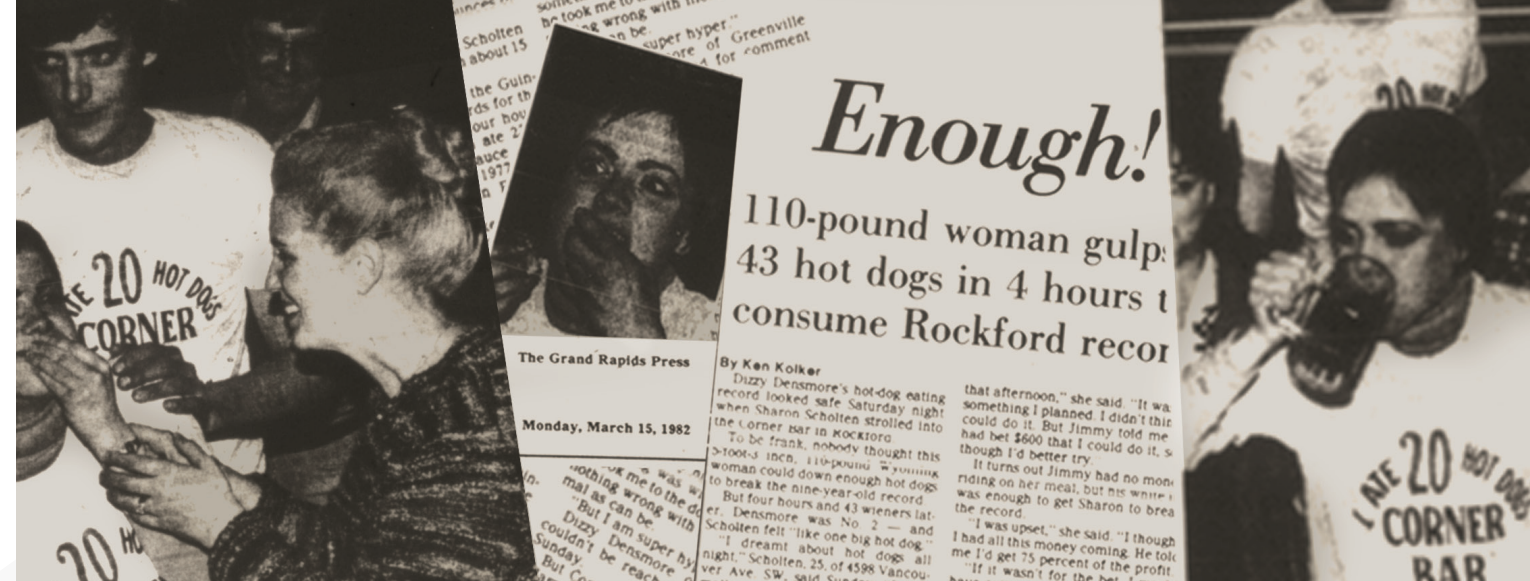
Traverse City Chicken Salad

Dried Michigan cherries, roasted walnuts, Mandarin oranges and bleu cheese crumbles atop fresh greens. Served with poppy seed dressing. 15.99



Featured Fresh and Famous

Ask your server for details or scan the QR code



The Corner Bar Hot Dog Hall of Fame

The Corner Bar Hot Dog Wall of Fame has been a cornerstone of our restaurant for over fifty years. When Donald R. Berg purchased the Corner Bar in 1965, he decided a chili dog eating contest featuring Harold Bailey Sr.'s special chili sauce would be great fun and the Wall of Fame was born in 1968. The rules were simple... eat a dozen hot dogs with chili sauce in four hours and get your name on the wall. In 1982, a young woman, Sharon Scholten (now VanDuinen) of Jenison ate an impressive 42 1/2 hot dogs in four hours to set a record that would stand for almost 24 years.

In 2000, Andy Tidey and current owner Jeff Wolfe decided that it was time to see if someone could beat the record of 42 1/2 chili dogs, so they launched a campaign and offered a cash reward to the first person to beat VanDuinen's decades old record. Another woman, Belinda Gould stepped up to the plate (so to speak) and broke VanDuinen's record in December of 2005 by eating 43 chili dogs in four hours.

Naturally, these feats of greatness inspired some of the professionals to take our challenge. However, Joey Chestnut, Hal Hall nor Pat Bertoletti were able to beat Belinda's record. In March of 2006, Tim "Eater X" Janus beat Belinda by eating 43 1/2 chili dogs. That record stood until 2021 when Molly Schuyler powered her way to 55 chili dogs in 22 minutes!

Over the years, thousands of people from literally all over the world have taken our challenge and as each succeeded, their name was added to our Wall of Fame. As the Wall grew, we decided to create a database with help from our students at Rockford High School. The intention was to have a searchable database so we could help people find their name on the wall when they came back to visit us.

Little did we know that completing the database would be the smartest thing ever. When the restaurant burned, we lost almost the entire Wall of Fame to the flames. However, our champions and their accomplishments were safely saved in a computer file.

Now, in the interest of sharing and therefore making that history even more secure, we have brought the Hot Dog Wall of Fame to a publicly searchable format. Who ate the most hot dogs? How many people from Rockford completed the challenge? How many from France? Did my boasting friends really eat 12? These are some of the questions we hope you enjoy searching the answers for.

Start your search at www.hotdogwalloffame.com

Our database is an ever improving tool. If you feel a name is missing from history, please email us at: info@rockfordcornerbar.com

FUN FACTS

The Corner Bar is the Official Hot Dog Capital of Michigan

1	A	→ 20	1	B	→ 20	1	C	→ 20	1	D	→ 20	1	E	→ 24

1	F	→ 16	1	G	→ 16	1	H	→ 16

As of June 2026, there are over 7000 members of the Corner Bar's World Famous Hot Dog Hall of Fame



The Corner Bar serves an average of 1,000 hot dogs per day!

Hot dogs have been a Corner Bar tradition since 1933

31 NORTH MAIN STREET
ROCKFORD, MICHIGAN

616-866-9866
WWW.ROCKFORDCORNERBAR.COM

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WE GLADLY ACCEPT VISA,
MASTERCARD, AND DISCOVER CARDS.

The CORNER BAR

est.



1933

The Original Rockford Tradition

The Official Hot Dog Capital of Michigan

HAND-BATTERED FAVORITES

Fresh cut vegetables hand-dipped in our house-made batter. Served with Ranch dressing for dipping. Extra dressing .50¢

Battered Dill Pickles
One bite and you'll know why they are a local favorite! 9.99

Fried Mushrooms
Fresh, white hand-selected mushrooms. 9.99

Onion Rings
Hand-cut, sweet colossal onions. We select only the choicest rings. 9.99



Pretzel Bites

Salted bite-sized pretzels served with our own seasonal Michigan beer cheese for dipping. 9.99

Chips and Pico
An endless basket of our warm house-made tortilla chips and fresh pico. 7.99

Brussels Sprouts
Golden-fried brussels tossed in sweet chili sauce and topped with crumbled bacon. 10.99

Sweet Potato Tots
Crispy sweet potato tots served with our house-made marshmallow cream dipping sauce. 9.99

Pulled Pork Nachos
Smoked pork, pickled red onion, white cheddar, apple slaw, and bbq drizzle. 14.99

Spin Dip and Pita Chips
Freshly prepared blend of parmesan, romano, and cheddar cheeses, with spinach, artichoke hearts, and garlic. Served with house-made pita. 10.99

Featured Shareable

Ask your server for details or scan the QR code

APPETIZERS

Extra dressing .50¢ Extra beer cheese .75¢

Crispy Cauliflower
Battered and crisp-fried to perfection. Served with our house-made ranch dressing. 9.99

Garlic Cheese Curds
Lightly breaded garlic cheese curds deep fried. Served with ranch dressing. 9.99

Spicy Cheese Cubes
Pepper-jack and American cheese cubes, breaded and deep fried. Served with our house-made ranch for dipping. 9.99

Street Corn Dip

Roasted corn, pepper jack, jalapeños, cilantro, garlic, and lime, baked until bubbly and topped with cotija cheese. Served with our house-made tortilla chips. 11.99



Hall of Fame Platter

DARE TO MAKE HISTORY!

Our Hall of Fame platter is piled high with 12 of our Famous Chili dogs. Eat them all and you'll be enshrined on our Hall of Fame. 29.99

The Rules: Eat 12 hot dogs with at least our special chili sauce in one four-hour sitting and you will become a Hall of Fame member. Your name will then be added to our wall for bragging rights.

Ask your server about Wall of Fame gear!

OUR LEGENDARY DOGS

THE OFFICIAL HOT DOG CAPITAL OF MICHIGAN

So what's the big deal about a Corner Bar hot dog? Well, for starters, when you order one of our dogs, you are taking a bite of Rockford history. The Corner Bar has been carefully crafting our famous dogs the same way for nearly 80 years. After all, why mess with a beloved legacy?

To this day, we continue to use locally made Kent hot dogs. We also continue to prepare daily our famous chili sauce (top secret recipe) exactly the same way as Don Berg prepared it when the tradition began.

A Corner Bar dog must be the freshest dog possible. We shred our cheese daily. We hand dice our onions. And we serve our hot dogs on a fresh bun straight from the steamer. This is a tradition we are honored to carry on, and we hope with your first bite of our dogs, you feel a part of this tradition too.

THE CORNER BAR
HOT DOG TRADITION,
SINCE 1933

Slaw Dog Basket
Two Corner Bar Dogs topped with our creamy house-made coleslaw and a pickle slice. 10.99

Kraut Dog Basket
Two Corner Bar Dogs piled high with steamed sauerkraut and topped with freshly chopped onion and mustard. 10.99

Grilled Polish Dog Basket
Two authentic Polish dogs grilled to perfection and topped with sautéed peppers and onions, and mustard. 12.99

Chicago Dog Basket
A Windy City favorite.
Two all beef franks topped with tomato, neon relish, onion, pickle, mustard, sport peppers and celery salt on fresh poppy seed buns. 12.99

Falafel Dog Basket
Two vegetarian falafel dogs served on grilled New England style buns with chopped red onions & tomatoes, sliced cucumbers, and our house-made fresh cucumber sauce. 11.99

Bacon Cheddar Dog Basket
Two Corner Bar Dogs smothered with our famous chili sauce and piled high with freshly shredded cheddar cheese and a hickory-smoked bacon strip. 12.99

Bavarian Dog Basket
A ¼ lb grilled bratwurst topped with stone ground mustard and kraut on a steamed pretzel bun. 10.99 Add a second brat for 5.99

Burrito Dog Basket
Two Corner Bar Dogs smothered with our house-made burrito sauce, onions, lettuce, tomato and freshly shredded cheddar cheese. 11.99



World Famous CHILI DOG BASKET

A Rockford tradition! Two Famous Chili Dogs loaded with your choice of ketchup, mustard, onion and pickle slice. 10.99

World Famous Chili Dog Basket with Cheese 11.99
Add a third Famous Chili Dog for only 2.49

Cowboy Dog
Grilled Neuske all-beef hot dog in a toasted New England-style bun, topped with sautéed peppers and onions, chipotle BBQ sauce, maple glaze, crispy bacon, and crunchy fried onions. A bold, smoky, and sweet flavor adventure! 14.99

Featured Hotdog

Ask your server for details or scan the QR code

SUBSTITUTIONS AND ADDITIONS

- Substitute Krinkle Cut Fries with Seasoned Curly Fries or Sweet Potato Tots for 2.49, or choose one of our Hand-Battered Favorites for 3.99.
- Substitute premium all beef dogs for 1.00 ea
- Substitute gluten free buns for 1.99 ea
- Add freshly shredded cheddar cheese for .50¢ ea
- Extra sauce .50¢ ea
- Extra beer cheese .75¢ ea

SIGNATURE SANDWICHES

Served with our house-made potato chips and a dill pickle spear.

Our #1 Seller



California Reuben
Smoked turkey breast, Swiss cheese, house-made slaw and our house-made 1000 Island dressing on grilled marble rye. 13.99

BBQ Pulled Pork
Smoked pork, slaw, and pickles drizzled with bbq and served open faced on a fresh brioche bun. 14.49

Southwest Chicken Flatbread
Grilled flatbread with chicken breast, cheddar cheese, lettuce, pico, sautéed peppers and onions with house-made Mexi-ranch. 13.99

Hot Honey Chicken Sandwich
Crispy chicken drizzled with hot honey and topped with spicy slaw and hot pickles. Served on a pretzel bun. 14.99

Corner Cheesesteak
Freshly sliced ribeye, grilled onion, peppers, mushrooms and house made beer cheese on a pretzel bun. 14.99

Turkey Pretzel Club

Michigan raised smoked turkey breast, bacon and Swiss cheese served on a warm pretzel roll with our house-made honey Dijon sauce. 14.99

Chicken Caesar Flatbread
Grilled chicken, fresh Romaine lettuce, parmesan cheese and our Caesar dressing on a flatbread. 12.99

Featured Sandwich

Ask your server for details or scan the QR code

BURGERS

Corner Cheeseburger
A delicious grilled burger with your choice of cheddar, Swiss or American and topped with lettuce, tomato and onion. Ask for double cheese... No extra charge! 13.99

Corner Double Smash Burger
2 smashed beef patties, melted American cheese, grilled onion, sliced pickle strips and our house-made burger sauce. 14.49

Deluxe Olive Burger
A classic topped with chopped green olives, Swiss cheese, mayo, lettuce, tomato and onion. 14.49

BBQ Bacon Cheddar Burger
Smothered with tangy BBQ sauce and topped with thick, crisp bacon, melted cheddar, lettuce, tomato and onion on a bacon bun. 14.49

Sauteed Mushroom Burger
Loaded with fresh, plump mushrooms sautéed with a hint of garlic butter and topped with Swiss cheese, lettuce, tomato and onion. 14.49

Texas Twister
Two hand-pattied burgers smothered in zesty BBQ and topped with aged cheddar and pepper jack cheeses, hickory smoked bacon, lettuce, tomato and onion, then piled high with seasoned curly fries. 17.99



MAKE IT A BASKET
Substitute Krinkle Cut Fries with Seasoned Curly Fries or Sweet Potato Tots for 2.49, or choose one of our Hand-Battered Favorites for 3.99.

