

FOOD ALLERGY

options





Dear Dave & Buster's Guest,

Dave & Buster's is built on a foundation of fun, but we're still fully committed to the safety of our guests. That's why we offer Allergen Menus created with your unique needs in mind. We take careful precautions to ensure that each menu item has been carefully prepared with the utmost concern for guests with food allergies. Just let us know about your specific allergies and we'll find an option for you to enjoy.

Please note that every Dave & Buster's restaurant offers food that may contain potential allergens. We handle them carefully, but the risk for crosscontamination is always present.

We focus on your safety so you can always have a great time at Dave & Buster's. So what are you waiting for? Eat, Drink and Play!

Regards,

A handwritten signature in black ink that reads "Dolf Berle". The signature is written in a cursive, flowing style.

Dolf Berle

President & Chief Operating Officer

PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR EGG ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of egg protein within these items. Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with egg proteins. Additionally, fried food items and grilled food items could absorb egg proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of egg protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellsh or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy, and/or special dietary needs.

SMOKEHOUSE BBQ CHICKEN

Two chicken breasts, flame-grilled and glazed with our honey bourbon BBQ sauce. Served with loaded garlic mashed potatoes and fresh seasonal vegetables.

***FIRE GRILLED SALMON**

Center-cut Atlantic salmon rubbed with Louisiana spices, chargrilled and topped with our peppercorn garlic butter. Served with sautéed spinach and spicy rice medley.

***TERIYAKI SIRLOIN**

Fire-grilled 8oz Sirloin marinated and glazed with our sweet Teriyaki sauce. Served with loaded garlic mashed potatoes and crispy frazzled onions.

GRILLED CHICKEN & ARTICHOKE PENNE

Flame-grilled chicken breast served over multigrain penne pasta tossed in a garlic, olive oil & white wine sauce with oven-roasted tomatoes, spinach, artichoke hearts and fresh basil, then topped with shredded Parmesan cheese.

THE PHILLY CHEESESTEAK

Thin slices of steak on a warm hoagie roll (both imported from South Philly). Topped with cheese. Served with seasoned french fries. Available with grilled onions, mushrooms or green bell peppers.

***GRILLED STEAK SALAD**

Grilled sirloin steak, sliced and served over spinach, romaine lettuce, baby greens and grape tomatoes, tossed with crumbled bleu cheese, candied pecans and Balsamic Herb Vinaigrette dressing. Garnished with crispy frazzled onions.

KID'S GRILLED CHEESE

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Egg Protein Intolerance.

For more information about food allergies, go to the Food Allergy Network Anaphylaxis Network: www.foodallergy.org
For more information regarding our Allergen Menus, contact our Quality Assurance at QualityAssurance_WHQ@daveandbusters.com



PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR FISH ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of fish protein within these items.

Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with fish proteins. Additionally, fried food items and grilled food items could absorb fish proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of fish protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy and/or special dietary needs.

LEGENDARY GOLDFINGERS

Not only is this legend for real, it's one of D&B's all-time original favorites. Hand-breaded, crispy fried chicken tenders served with seasoned french fries and chipotle honey sauce, it won't take long to figure why.

THE ULTIMATE MAC AND CHEESE

Grilled seasoned chicken breast and applewood smoked bacon, tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce. Topped with a garlic breadcrumb crust and baked brown and bubbly.

*NEW YORK STRIP

12 oz. fire-grilled New York Strip hand-seasoned with freshcracked pepper. Served with loaded garlic mashed potatoes and crispy frazzled onions.

*DAVE'S DOUBLE CHEESEBURGER

Double meat. Double cheese. Need we say more? Served with seasoned french fries.

THE BOSS CHICKEN CLUB

Seven-layer powerhouse. Grilled chicken breast, applewood smoked bacon, creamy garlic-herb cheese, lettuce, tomato, avocado spread and frazzled onions on a toasted whole wheat bun with secret sauce. Seasoned french fries on the side.

*GRILLED STEAK SALAD

Grilled sirloin steak, sliced and served over spinach, romaine lettuce, baby greens and grape tomatoes, tossed with crumbled bleu cheese, candied pecans and Balsamic Herb Vinaigrette dressing. Garnished with crispy frazzled onions.

KID'S GRILLED CHICKEN

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Fish Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR MILK ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of milk protein within these items.

Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with milk proteins. Additionally, fried food items and grilled food items could absorb milk proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of milk protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy, and/or special dietary needs.

***FRIED SHRIMP PLATTER**

Tender panko-breaded shrimp, fried crispy and served with chipotle honey sauce and seasoned french fries.

THE BLT TURKEY BURGER

Grilled lean ground turkey with sliced applewood smoked bacon, crisp lettuce, sliced ripe tomato, onion and pickles served on a toasted whole wheat bun with a side of sweet potato fries.

ROASTED TURKEY AVOCADO BLT

Oven-roasted turkey breast on whole wheat, multigrain bread with applewood smoked bacon, fresh avocado, lettuce, tomatoes and mayo. Served with seasoned french fries.

KID'S PASTA WITH MARINARA

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Milk Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR PEANUT ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of peanut protein within these items. Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with peanut proteins. Additionally, fried food items and grilled food items could absorb peanut proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of peanut protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy and/or special dietary needs.

SMOKEHOUSE BBQ CHICKEN

Two chicken breasts, flame-grilled and glazed with our honey bourbon BBQ sauce. Served with loaded garlic mashed potatoes and fresh seasonal vegetables.

THE ULTIMATE MAC AND CHEESE

Grilled seasoned chicken breast and applewood smoked bacon, tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce. Topped with a garlic breadcrumb crust and baked brown and bubbly.

***DAVE'S DOUBLE CHEESEBURGER**

Double meat. Double cheese. Need we say more? Served with seasoned french fries.

PARMESAN GARLIC CHICKEN CAESAR

Sautéed chicken breast, crusted in Parmesan and served over romaine lettuce with garlic-cheese croutons and Parmesan cheese, and tossed with Roasted Garlic Caesar dressing.

***TERIYAKI SIRLOIN**

Fire-grilled 8oz Sirloin marinated and glazed with our sweet Teriyaki sauce. Served with loaded garlic mashed potatoes and crispy frazzled onions.

KID'S GOLDFINGERS

Dave & Buster's locations do not use peanut oil in the preparation of any foods.

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Peanut Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR SHELLFISH ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of shellfish protein within these items. Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with shellfish proteins. Additionally, fried food items and grilled food items could absorb shellfish proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of shellfish protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy and/or special dietary needs.

LEGENDARY GOLDFINGERS

Not only is this legend for real, it's one of D&B's all-time original favorites. Hand-breaded, crispy fried chicken tenders served with seasoned french fries and chipotle honey sauce, it won't take long to figure out why.

LAWNMOWER SALAD

Life is random and wild and a bit crazy at times and, really, isn't that what makes it exciting? Our Lawnmower salad is layered using fresh romaine and green leaf lettuces, grilled chicken, diced vegetables, boiled eggs, bacon bits and bleu cheese crumbles. Served with your choice of dressing. Dressings include: Blue Cheese, Ranch, Honey Mustard, & Balsamic Vinaigrette.

THE ULTIMATE MAC AND CHEESE

Grilled seasoned chicken breast and applewood smoked bacon, tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce. Topped with a garlic breadcrumb crust and baked brown and bubbly.

***SIRLOIN STEAK**

8 oz. fire-grilled Sirloin hand-seasoned with fresh cracked pepper. Served with loaded garlic mashed potatoes and crispy frazzled onions.

***DAVE'S DOUBLE CHEESEBURGER**

Double meat, double cheese. Need we say more? Served with seasoned french fries.

ROASTED TURKEY AVOCADO BLT

Oven-roasted turkey breast on whole wheat, multigrain bread with applewood smoked bacon, fresh avocado, lettuce, tomatoes and mayo. Served with seasoned french fries.

KID'S GRILLED CHEESE

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Shellfish Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR SOY ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of soy protein within these items.

Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with soy proteins. Additionally, fried food items and grilled food items could absorb soy proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of soy protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy, and/or special dietary needs.

SMOKEHOUSE BBQ CHICKEN

Two chicken breasts, flame-grilled and glazed with our honey bourbon BBQ sauce. Served with loaded garlic mashed potatoes and fresh seasonal vegetables.

***CAJUN SHRIMP ALFREDO**

Succulent shrimp sautéed with Creole spices, tomatoes and mushrooms in a Cajun Alfredo sauce. Served over linguine.

***NEW YORK STRIP**

12 oz. fire-grilled New York Strip hand-seasoned with fresh cracked pepper. Served with loaded garlic mashed potatoes and crispy frazzled onions.

SMOKEHOUSE BBQ RIBS

Slow-cooked, tender and juicy "St. Louis-style" pork ribs glazed with honey bourbon BBQ sauce. Served with creamy mac & cheese.

PHILLY CHEESESTEAK

Thin slices of steak on a warm hoagie roll (both imported from South Philly). Topped with cheese. Served with seasoned french fries. Available with grilled onions, mushrooms or green bell peppers.

***GRILLED STEAK SALAD**

Grilled sirloin steak, sliced and served over spinach, romaine lettuce, baby greens and grape tomatoes, tossed with crumbled bleu cheese, candied pecans and Balsamic Herb Vinaigrette dressing. Garnished with crispy frazzled onions.

KID'S CHEESEBURGER

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Soy Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR TREE NUT ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of tree nut protein within these items. Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with tree nut proteins. Additionally, fried food items and grilled food items could absorb tree nut proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of tree nut protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy, and/or special dietary needs.

SMOKEHOUSE BBQ RIBS

Slow-cooked, tender and juicy "St. Louis-style" pork ribs glazed with honey bourbon BBQ sauce. Served with creamy mac & cheese.

***TERIYAKI SIRLOIN**

Fire-grilled 8oz Sirloin marinated and glazed with our sweet Teriyaki sauce. Served with loaded garlic mashed potatoes and crispy frazzled onions.

LEGENDARY GOLDFINGERS

Not only is this legend for real, it's one of D&B's all-time original favorites. Hand-breaded, crispy fried chicken tenders served with seasoned french fries and chipotle honey sauce, it won't take long to figure out why.

***CAJUN SHRIMP ALFREDO**

Succulent shrimp sautéed with Creole spices, tomatoes and mushrooms in a Cajun Alfredo sauce. Served over linguine.

***DAVE'S DOUBLE CHEESEBURGER**

Double meat. Double cheese. Need we say more? Served with seasoned french fries.

TURKEY AVOCADO BLT

Oven-roasted turkey breast on whole wheat, multigrain bread with applewood smoked bacon, fresh avocado, lettuce, tomatoes and mayo. Served with seasoned french fries.

KID'S CHEESEBURGER

As an added precaution, please ask to be seated away from the kitchen to avoid potentially irritating aromas.

At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Tree Nut Protein Intolerance.

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PLEASE ALERT YOUR SERVER IF YOU HAVE ALLERGIES

SUGGESTED MENU OPTIONS FOR WHEAT/GLUTEN ALLERGIES

We have prepared the following list of suggested menu items based on the advice of our QA Coordinator/Nutritionist along with current information from our food suppliers and their stated absence of wheat/gluten protein within these items. Please be aware that during normal kitchen operations involving shared cooking equipment and preparation areas, which may or may not include common fryer oil, the possibility exists for cross contact, therefore, food items (including garnishes) may come in contact with wheat/gluten proteins. Additionally, fried food items and grilled food items could absorb wheat/gluten proteins during the cooking process. Therefore, we recommend that individuals with these allergies and intolerances avoid ALL fried foods, grilled foods & garnishes. Due to these circumstances, we are unable to guarantee that any menu entrée below can be COMPLETELY free of wheat/gluten protein.

***Undercooked Food Option: Consuming Raw or Undercooked Meats, Poultry, Fish/Shellfish or Eggs may increase your risk of foodborne illness.**

Prior to placing your order, please always alert the manager to your food allergy, and/or special dietary needs.

SMOKEHOUSE BBQ CHICKEN

Two chicken breasts, flame-grilled and glazed with our honey bourbon BBQ sauce. Served with loaded garlic mashed potatoes and fresh seasonal vegetables.

***FIRE GRILLED SALMON**

Center-cut Atlantic salmon rubbed with Louisiana spices, chargrilled and topped with our peppercorn garlic butter. Served with sautéed spinach and spicy rice medley.

LAWNMOWER SALAD

Life is random and wild and a bit crazy at times and, really, isn't that what makes it exciting? Our Lawnmower salad is layered using fresh romaine and green leaf lettuces, grilled chicken, diced vegetables, boiled eggs, bacon bits and bleu cheese crumbles. Served with your choice of dressing. Dressings include: Blue Cheese, Ranch, Honey Mustard, & Balsamic Vinaigrette.

SWEET APPLE PECAN SALAD WITH GRILLED CHICKEN

Herb-grilled chicken breast, crisp apple slices, candied pecans and crumbled bleu cheese tossed with crisp greens in Raspberry Vinaigrette.

CABO STYLE CHICKEN (UNDER 600)

Two 5 oz. chicken breasts, lightly seasoned and chargrilled, topped with pineapple pico de gallo and served with spicy rice and steamed fresh vegetables.

***MANGO CITRUS SHRIMP SKEWERS (UNDER 600)**

Three skewers of Louisiana spice-rubbed shrimp, chargrilled and basted with mango citrus glaze served with spicy rice and steamed fresh vegetables.

KID'S GRILLED CHICKEN

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At Dave & Buster's, the health and safety of our guests is always a top priority. As part of our on-going commitment to our guests with allergen concerns, we strive to provide the most current information available from our suppliers on the eight most common allergens, not to exclude those with Wheat/Gluten Protein Intolerance.

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