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 cross-contamination 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, Play and Watch®!

Regards,

Margo Manning

Margo Manning
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 and 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/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.

NEW YORK STRIP
Fire-grilled, house-marinated 12 oz. steak topped with crispy frazzled onions and served with loaded garlic mashed potatoes and fresh seasonal vegetables.

KID’S CHEESEBURGER
Served with french fries.

KID’S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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, visit FARE (Food Allergy Research & Education): 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 and 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.

KID'S MACARONI AND CHEESE
KID'S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): 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 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 and 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.

CLASSIC GOLDFINGERS
Hand-breaded, crispy chicken tenders served with french fries and D&B original chipotle honey sauce.

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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): 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 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 and 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.
Dave & Busters’ locations do not use peanut oil in the preparation of any foods.

NEW YORK STRIP*
Fire-grilled, house-marinated 12 oz. steak topped with crispy frazzled onions and served with loaded garlic mashed potatoes and fresh seasonal vegetables.

CLASSIC GOLDFINGERS
Hand-breaded, crispy chicken tenders served with french fries and D&B original chipotle honey sauce.

FIRE-GRILLED SALMON*
Center-cut Atlantic salmon grilled with Louisiana spices and peppercorn garlic butter. Served with garlic green bean medley and jasmine rice.

KID’S GOLDFINGERS
Hand-breaded, crispy fried chicken tenders served with french fries and Ranch dressing.

KID’S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): 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 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 and 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.

KID’S MACARONI AND CHEESE

KID’S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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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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 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 and 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.

BUSTER’S® CHEESEBURGER*
Lettuce, tomato, onions and pickles.

KID’S MACARONI AND 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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): www.foodallergy.org
For more information regarding our Allergen Menus, contact our Quality Assurance at QUALITYASSURANCE_WHQ@DAVEANDBUSTERS.COM
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 and 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.

NEW YORK STRIP*
Fire-grilled, house-marinated 12 oz. steak topped with crispy frazzled onions and served with loaded garlic mashed potatoes and fresh seasonal vegetables.

CLASSIC GOLDFINGERS
Hand-breaded, crispy chicken tenders served with french fries and D&B original chipotle honey sauce.

FIRE-GRILLED SALMON*
Center-cut Atlantic salmon grilled with Louisiana spices and peppercorn garlic butter. Served with garlic green bean medley and jasmine rice.

KID’S GOLDFINGERS
Hand-breaded, crispy fried chicken tenders served with french fries and Ranch dressing.

KID’S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): 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 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 and 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.

BUSTER’S™ CHEESEBURGER* ON LETTUCE BUN
Lettuce, tomato, onions and pickles.

KID’S GRILLED CHICKEN TENDERS
Served with rice

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 ongoing 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.

For more information about food allergies, visit FARE (Food Allergy Research & Education): www.foodallergy.org
For more information regarding our Allergen Menus, contact our Quality Assurance at QUALITYASSURANCE_WHQ@DAVEANDBUSTERS.COM
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An ‘X’ means that the menu item contains the allergen.