

THE DUNGEON

BAR & LOUNGE

FOOD MENU

Entrees

Chicken and Rice

Ginger smoked soy glaze, sticky rice, wasabi furikake, scallions

Spicy Shrimp

garlic sautéed shrimp, tomato salsa, crispy cheddar polenta

Spicy Udon Noodles

sautéed seasonal veggies, chili peanut sauce, sesame, peanuts, green onions, kimchi

Catch of the Week

Catch of the week, buttered Johnny Cakes, pepper jelly, petite herb salad

Lamb Chop

two bone in Australian lamb, fresh greens, bleu cheese, fried fingerling potatoes, crushed marcona almonds, balsamic reduction

16 Beef Fajitas

marinated flank steak, sautéed bell peppers & onions, cotija, flour tortillas, served with chips, salsa, sourcream

Weekly Salad

ask your server for our weekly selection 16

Bucatini

caramelized root vegetable and tomato sugo, mushrooms, white wine, herbs, pecorino, romano, micro greens 18

add 4oz flank steak 8
add 1 jumbo shrimp 4

28 Nashville Chicken Sandwich 17

Buttermilk fried chicken, Nashville seasoning, house-made pickles, garlic aioli, toasted brioche bun, served with fries
Make it Hotter for a DOLLAR!

Desserts

Cheesecake

9

vanilla no-bake, Blueberry compote, Lemon zest

Rotating Dessert

MP

Ask your server what it is today!

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FOOD MENU

Appetizers

Masala Peanuts (V, GF)	8	Stuffed Mushrooms (VEG, GF)	9
roasted peanuts, tomato, jalapeño, green onion, masala, cilantro, lemon		cremini mushrooms, melted onion, spinach & chevre filling, lemon herb sauce	
Whitefish Dip (GF)	Small 12 Large 17	Queso Fundido	16
smoked whitefish, lemon, pickled red onion, cream cheese, crackers		chorizo, onion, tomato, Oaxaca cheese, monterey jack cheese, tequila, tortilla chips,	
Jerk Chicken Wings	16	Empanadas de Picadillo	9
spicy citrus, pepper marinade, pineapple, preserved lemon compote, pickled pineapple		stewed beef, sofrito, white wine - tomato sauce, cumin aioli	
Patatas Bravas (V)	14	Soup of the Day	MP
crispy fingerling potatoes, spicy tomato sauce, garlic aioli		Ask your server for the soup of the day!	
Weekly Slider	4	Cheese Board	MP
Ask your server for the weekly slider!		Artisan Cheeses, local honey comb, house-made seeded crisp-bread, chef selected accoutrements, balsamic reduction, house-made pickles	
Parmesan Tart	6		
Parmesan mornay, mission fig, balsamic reduction, parsley			

Oysters

First Saturday of the Month!

KITCHEN SERVICE AVAILABLE UNTIL

9PM - TUESDAY-THURSDAY

10PM - FRIDAY & SATURDAY

8PM - SUNDAY