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DUGOUT54.COM

SHARABLES

BACON & CHEESE KEGETATORS

Grown up tots that pairs well with beer! Served with boom boom sauce. 11

SPICY FRIED CAULIFLOWER

Breaded cauliflower bites with a little heat. Served with ranch. 11

BOOM BOOM SHRIMP

Eight lightly battered shrimp served with boom boom sauce. 12



BONE-IN WINGS

6 Wings 10 • **12 Wings** 19

BONELESS WINGS

Half Pound 8 • One Pound 15

Sauces: Bourbon BBQ
Garlic Parmesan • Honey BBQ
Bacon BBQ • BBQ • Thai Chili
Jerk • Buffalo • Mango Habanero
Serrano • Kung Pao • Inferno

Ory Rubs: Memphis • Fancy Lemon Pepper • Cajun

REUBEN EGG ROLLS

Corned beef, Swiss cheese and sauerkraut wrapped in wonton wrappers. Served with 1000 island dressing. 12

PRETTY SIZEABLE PRETZEL

It's a handful to say the least! Served hot with sides of nacho cheese and honey mustard. 18

BEER BATTERED CHICKEN TENDERS

Four fresh cut, hand-breaded jumbo chicken tenders. Served with your choice of dipping sauce. 15

MOZZARELLA WRAPS

Four crispy wonton wrappers stuffed with mozzarella and topped with parmesan and herbs. Served with marinara. 12

SHITAKE POTSTICKERS

An excellent vegan option! Eight succulent potstickers served with a roasted garlic drizzle, green onion, and a side of thai chili. 12

CHEESE CURDS

Yes cheese! Served with ranch and marinara. 11

WAFFCHOS

A pile of waffle fries smothered in your choice of beer cheese or nacho cheese, shredded corned beef or fajita chicken. Topped with pico de gallo, green onion and sour cream drizzle. 16

FRIED PICKLE CHIPS *

Beer battered in house and served with ranch. 9

BROCCOLI CHEDDAR BITES

Half healthy, half goodness! Breaded, fried and served with ranch. 10

STACKADILLA

Tomato basil flour tortilla stuffed with shredded cheddar cheese, Cajun seasoning, pico de gallo, jalapeno, diced chicken, and topped with a sour cream drizzle. Served with sides of salsa and sour cream. 17

SOUP OF THE DAY

Latest greatest! Please inquire. Cup 4 • Bowl 6

GUMBO

Andouille sausage, chicken, rice, vegetables and cajun seasoning. Served with garlic bread. 12 • *Add Shrimp 16*

FIRE ROASTED CHILI

Why do we call it chili when it warms you up? Homemade topped with cheddar cheese & green onion. Crackers and sour cream on the side. *Cup 5 • Bowl 7

Salads

CAESAR SALAD

Romaine lettuce, shredded parmesan, croutons, and hard boiled egg tossed in creamy caesar dressing. Topped with a seasoned grilled chicken breast. 10

Add Chicken +4

BLACKENED SALMON SALAD

Grilled blackened salmon on top of a bed of mixed greens, cherry tomato, rustic corn, avocado, red onion, and croutons. Served with a side of Poblano dressing. 19

BUFFALO CHICKEN SALAD

Grilled buffalo chicken breast on top of a bed of mixed greens with cherry tomato, red onion, bacon bits, and bleu cheese crumbles. Served with a side of ranch. 15

SIDE SALAD

Mixed greens with tomato, red onion, croutons, shredded cheddar cheese, and choice of dressing. 5

WRAPS

Served with lightly seasoned fries or homemade kettle chips, or alternate side for an upcharge.

SOUTHWEST CHICKEN WRAP

Spicy! Breaded chicken tenders, shredded cheddar cheese, mixed greens, black beans, fresh corn, diced tomato, tortilla strips, and southwest ranch. 14 • Add Avocado +2

BUFFALO CHICKEN WRAP

Classic! Grilled chicken tenders, mixed greens, diced tomato, green onion, bleu cheese crumbles, bacon bits, and buffalo sauce. 14

CHICKEN CAESAR WRAP

Chopped romaine, grilled chicken or crispy chicken, shredded parmesan, hard boiled egg tossed in creamy Caesar dressing. 14

= Featured Item

*Consuming raw or undercooked animal foods may increase your risk of foodborne illness

Sandwiches

Served with lightly seasoned fries or homemade kettle chips, or alternate side for an upcharge. (8) Gluten free bun available +2

BYOCS

Build your own chicken sandwich! Served on a brioche bun. Choose your toppings. Starts at 12

Toppings: Lettuce • Tomato • Onion

Pickle • Mushrooms +1 each Avocado • Bacon +2 each Cheeses: American • Cheddar, Mozzarella • Pepperjack • Swiss +1 each

54TH ST.EAK SANDWICH*

Grilled steak with grilled onions, mushrooms, roasted bell peppers, and mozzarella. Served on ciabatta. 19

HOME RUN BOMBER

Fresh handcut Philly meat, marinara, mozzarella, pepperoni, onions, and peppers. Served on hoagie. 15

B.L.A.S.T.

You'll have fun with this one! Bacon, lettuce, avocado, Swiss and tomato. Served on sourdough. 14

DUGOUT REUBEN

Light marble rye bread with four slices of Swiss cheese, slow cooked corned beef, sauerkraut, and honey mustard. Served with a side of 1000 island dressing. 16

THE MILWAUKEY

We're not in Pennsylvania...little twist on the philly! Onions, red and green peppers, sliced philly beef, giardiniera and topped with homemade beer cheese. Served on hoagie. 16

ULTIMATE GRILLED CHEESE

This sandwich deserves a trophy! Cheddar cheese, American cheese, and smashed cheese curds. Served on sourdough. 11

PIG PEN

All hands and napkins on deck! Slow cooked pulled pork topped with cheddar cheese, bacon, and onion rings. Drizzled with bbg sauce. Served on ciabatta. 16

BURGERS



Half pound burger served with lightly seasoned fries or homemade kettle chips, or alternate side for an upcharge. (a) Gluten free bun available +2

BYOB*

Build your own burger! Served on a brioche bun. Choose your toppings. Starts at 12

Toppings: Lettuce • Tomato • Onion Pickle • Mushrooms +1 each

Avocado • Bacon +2 each Cheeses: American • Cheddar,

Mozzarella • Pepperjack • Swiss +1 each

BLACK & BLEU BURGER*

Cajun seasoning, bacon, grilled onions, bleu cheese crumbles, and drizzled with boom boom sauce. Served on a brioche bun. 14

IRISH BURGER*

Topped with slow cooked corned beef, Swiss cheese, and a sunny side up egg. Served on a brioche bun. 16

PATTY MELT*

Topped with Swiss cheese, American cheese, and grilled onions. Served on light marble rye. 13

CHIPOTLE BLACK BEAN BURGER

Vegetarian patty with pico de gallo, lettuce, avocado, and boom boom sauce. Served on a brioche bun. 14

BACON MAC & CHEESE *

Our secret recipe of creamy beer cheddar cheese sauce made with a cream ale over cavatappi noodles. Topped with bacon, shredded cheddar, and parmesan. 15 • Add BBQ Pulled Pork or Grilled Chicken 18

MEATBALL PASTA

Cavatappi noodles covered with our homemade tomato basil sauce, parmesan cheese, and meatballs. Served with toasted garlic bread. 15

CHICKEN PESTO PASTA

Seasoned, grilled chicken breast atop cavatappi noodles with parmesan cheese, asparagus, cherry tomato, and homemade pesto sauce. Served with toasted garlic bread. 18



ONION RINGS +2 • WAFFLE FRIES +2 SWEET POTATO FRIES +2 · SIDE SALAD +4 SEASONED VEGGIE MEDLEY +3 · SOUP +3 POTATO PANCAKES +3 · CHILI +4

PIZZA + more

BUILD YOUR OWN 14" PIZZA

Build your own pizza! Choose your toppings. Starts at 14

In Substitute 12" Gluten Free Crust +3 In Substitute 12" Gluten Free Crust +3 In Substitute 12" Gluten Free Crust +3

Veggies & Cheeses +1.25 each

Red Onion • Mushroom • Black Olive Red Pepper • Tomato • Jalapeno Green Peppers • Diced Onion Mozzarella • Blue Cheese Crumbles

Meats +1.75 each

Italian Sausage • Bacon • Pepperoni Grilled Chicken • BBQ Pulled Pork

REUBEN PIZZA

Feeling Irish? Thousand island, slow cooked corned beef, Swiss cheese, and topped with sauerkraut. 18

BUFFALO CHICKEN PIZZA

House made creamy buffalo sauce topped with grilled chicken, red onions, diced jalapenos, bacon and drizzled with buffalo sauce. 18

VEGGIE PIZZA

Black olives, onions, mixed peppers, mushrooms and tomatoes. 16

DUGOUT DELUXE

Italian sausage, pepperoni, red and green pepper, onions, black olives. 19

MEATZZA

Sausage, pepperoni, bacon, Andouille sausage, and sliced meatballs. 20

FRYDAYS

Served with lightly seasoned fries or homemade kettle chips, marble rye, coleslaw and tartar sauce. Alternate sides for an upch

BEER BATTERED COD

House favorite of course! Lightly hand breaded and delicious. 17

BAKED COD

Succulenty baked to perfection. Feeling bold? Add cajun! 18

PANKO CRUSTED PERCH

Our secret breading coats this dish. 19

BLACKENED SALMON

Our fabulous salmon is lightly coated with an array of spices. 19

🔭 = Featured Item

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