



LUNCH MENU

Welcome to the Deadwood Social Club, a mid-western inspired Italian Steakhouse. We feature fresh seasonal ingredients, using local product as much as possible.

GF-Gluten Free | **V**-Vegetarian | **Vn**-Vegan | **DF**-Dairy Free

APPETIZERS

MUSHROOM & ONION FLATBREAD - 14

Sauteed Mushrooms | Carmelized Onions |
Cheddar & Fontina Cheese | Arugula |
Boom Boom Sauce (**V**)
Add Bacon +2 | Pheasant +6

CHISLIC - 18

Spicy Marinated Tips | Chimichurri Sauce |
Chili Threads (**GF** | **DF**)

SHRIMP & ANDOUILLE SKEWERS - 16

Shrimp | Roasted Garlic | Calabrian Chili |
Andouille Sausage (**GF** | **DF**)

SPINACH & ARTICHOKE DIP - 12

Creamy Spinach & Artichoke Dip | Focaccia
Bread | Carrots | Celery (**V**)

FRIED BISON RAVIOLI - 16

Italian Breaded & Fried Bison Ravioli | Roasted
Garlic Alfredo | Spicy Tomato Vodka Sauce |
Herbs

PASTAS

Most pastas can be made gluten free. Ask server.
Chicken +5 | Shrimp +8

FETTUCCINE ALFREDO - 17

Fettuccine | Roasted Garlic Alfredo | Parmesan |
Microgreens (**V**)

TUACA PHEASANT - 26

Penne | Smoked Pheasant | Local Mushrooms
| Sun-Dried Tomatoes | Tuaca Cream Sauce |
Parmesan | Microgreens

SOUP

TUSCAN TOMATO SOUP

Cup 5 | Bowl 8
Tomato | Onion | Garlic | Herbs | Focaccia
Croutons | Parmesan (**V**)

SOUP OF THE MOMENT

Cup 5 | Bowl 8
Seasonally Inspired

SALADS

Chicken +5 | Shrimp +8

DSC WEDGE - 14

Iceberg Lettuce | Green Goddess Dressing |
Crispy Pork Belly | Roasted Cherry Tomatoes |
Chive (**GF**)

CRANBERRY APPLE - 15

Apples | Craisins | Shallots | Walnuts |
Bleu Cheese Crumbles | Spring Mix |
Cranberry Vinaigrette (**V** | **GF**)

BEET & GOAT CHEESE - 15

Roasted Rainbow Beets | Goat Cheese |
Pistachios | Spring Mix | Balsamic Vinaigrette |
Shallot (**V** | **GF**)

SHRIMP SCAMPI - 24

Bucatini | Shrimp | Garlic | Lemon |
Parmesan | Micro Herbs

BISON BOLOGNESE - 28

Bison Ragu | Asiago Stuffed Gnocchi |
Parmesan | Parsley

SANDWICHES

All sandwiches served with choice of soup, house salad, Caesar salad, or fries.
Onion Rings +2 | Zucchini Fries +2 | Garlic Parmesan +2 | Bacon +2. Gluten free options available.

PB&J GRILLED CHEESE - 14

Fontina & Cheddar Cheese | Crispy Pork
Belly | Sweet & Spicy Pepper Jelly |
Parmesan Crusted Ciabatta

STEAK AND GORGONZOLA - 18

Marinated Flat Iron | Gorgonzola Dolce |
Red Onion | Arugula | Balsamic Vinaigrette |
Filone

PLAIN JANE CHEESEBURGER - 15

House Ground Beef | Cheddar or
Pepper Jack Cheese | Lettuce | Tomato |
Onion | Pickle | Split-Top Bun | Add Bacon +2

ROASTED TURKEY PANINI - 14

Oven Roasted Turkey | Brie | Apple | Shallot |
Cranberry Sauce | Ciabatta

VENISON BURGER - 24

Ground Venison | Jalapeño Apple Chutney |
Gorgonzola Dolce | Boom Boom Sauce | Bacon |
Split-Top Bun

STEAKHOUSE

All steaks come with 2 side choices. Add a side house salad +5 | side Caesar salad +7

FLAT IRON - 26

8 ounces

NY STRIP - 36

12 ounces

BISON RIBEYE - 44

14 ounces

SIDES

ROASTED BRUSSELS SPROUTS & BACON - 8

FINGERLING POTATOES - 8

FRENCH FRIES - 5

ONION RINGS - 7

ZUCCHINI FRIES - 7

GARLIC BUTTER BROCCOLINI - 7

STEAK ADD-ONS

SHRIMP SCAMPI - 10

Shrimp | Lemon Butter Sauce (GF)

CARAMELIZED ONIONS - 5

Onions | Garlic Butter (V | GF)

SAUTÉED MUSHROOMS - 7

Local Mushrooms | Garlic Butter (V | GF)

SAUTÉED MUSHROOMS & ONIONS - 10

Local Mushrooms | Onions | Garlic Butter
(V | GF)

DESSERTS

SALOON #10 FAMILY RECIPE

CHEESECAKES - 11

Rotating Flavors (V)

TIRAMISU - 11

Ladyfingers | Mascarpone Cream | Tia Maria
Coffee Drizzle | Cocoa Powder (V)

CHOCOLATE ORANGE CAKE - 11

Layered Chocolate Sponge | Chocolate Ganache | Orange Curd | Candied Orange Peel (V)

Parties of 7 or larger will receive one bill with a 20% gratuity attached. A 3% credit card usage fee will be applied to all credit card payments. Consuming raw or undercooked items may increase your risk of foodborne illness. Please advise your server of any food allergies or preferences.