



DINNER MENU

Welcome to the Deadwood Social Club, a mid-western inspired steakhouse. We focus on new-American cuisine, inspired by seasonal ingredients and local product.

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

BREAD AND BUTTER SERVICE - 5

APPETIZERS

CHISLIC - 18

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

SHRIMP SKEWERS - 14

Spicy Thai Peanut Marinade | Honey Roasted Peanuts | Lime | Cilantro (**DF**)

CRAB CAKES - 20

Maryland Style Crab Cakes | Corn Salsa | Truffle Aioli | Micro Arugula (**DF**)

SPINACH & ARTICHOKE DIP - 12

4 Cheeses | Fresh Spinach | Artichoke Hearts | Focaccia | Crudit  (**V**)

FRIED BISON RAVIOLI - 18

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

STEAKS

Served with soup or house salad and 1 choice of side

BISON RIBEYE - 44

14 oz.

NY STRIP - 38

12 oz.

FILET MIGNON - 40

8 oz. Center Cut | Coffee & Chili Dry Rubbed

RIBEYE - 46

14 oz.

FLAT IRON - 28

8 oz. | Soy Sauce & Brown Sugar Marinated

BUTCHER'S BLOCK SPECIAL - MP

GOURMET TOPPINGS

LOBSTER & BEARNAISE - 15

SCALLOPS - 14

CARAMELIZED ONIONS - 6

GORGONZOLA TRUFFLE FONDUTA - 6

CHIMICHURRI - 4

SHRIMP SKEWER - 10

LOCAL MUSHROOMS - 8

ENTR ES

Served with soup or house salad

HELUKA PORK CHOP - 32

House Brined | Smoked Mac & Cheese | Tangy Slaw | Spicy Apple Gastrique

OSSO BUCCO - 34

Smoked Pork Shank | Thyme & Rosemary Mashed Potatoes | Local Mushrooms | Herbs | Pork Jus (**GF**)

PACIFIC NORTHWEST SALMON - 30

Sriracha Honey Glaze | Bacon Corn & Spinach Risotto | Corn Salsa (**GF**)

AIRLINE CHICKEN - 25

Pan Roasted | Smoked Cheddar Grits | Bacon Onion Jam | Cripsy Spinach (**GF**)

DIVER SCALLOPS- 38

Minty Pea Pur e | Multi-colored Cauliflower | Pickled Shallot | Citrus Beurre Blanc (**GF**)

SIDES

FRIES

HOUSE SALAD

FINGERLING POTATOES

CUP OF SOUP

MARKET VEGETABLE

MASHED POTATOES

ROASTED SWEET POTATO WEDGES

ONION RINGS +2

LOADED SMASHED POTATOES +2

SMOKED MAC & CHEESE +2

CAESAR SALAD +2

SALAD & SOUP

Chicken +6 | Shrimp +10 | Salmon +12

DSC WEDGE - 16

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

SUMMER BERRY - 16

Spring Mix | Frisee | Mixed Berries | Shallots | Candied Pecan | Avocados | Berry Vinaigrette (**V** | **GF** | **DF**)

FARMER'S BOUNTY - 15

Fresh Local Produce | Seasonally Inspired

SOUP OF THE MOMENT

Cup 5 | Bowl 8 | Seasonally Inspired

HANDHELDS

Served with 1 choice of side

PLAIN JANE - 16

7.5 oz. Burger Patty or Chicken Breast | Swiss, Cheddar, or Pepperjack | Lettuce | Tomato | Onion | Pickle | Split-Top Bun
Add Bacon +2 | Sub Buffalo Patty +6 | Sub Veggie Burger +2

ROUGH RIDER - 20

7.5 oz. Burger Patty | Bacon | Tangy Slaw | Swiss Cheese | Jalape o | Split-Top Bun | Sub Buffalo Patty +6 | Sub Veggie Burger +2

PB&J GRILLED CHEESE - 17

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

PASTAS

Gluten Free Options Available

TUACA PHEASANT - 26

Penne | Smoked Pheasant | Local Mushrooms | Cherry Tomatoes | Tuaca Cream Sauce | Parmesan | Microgreens

SEAFOOD BUCATINI - 42

Bucatini | Shrimp | Scallops | Lobster | Clams | Garlic Cream Sauce | Chive | Parmesan Crisp

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley

FETTUCCINE ALFREDO - 17

Fettuccine | Roasted Garlic Alfredo | Parmesan | Microgreens (**V**)
Add Chicken +6 | Shrimp +10

POWER BOWL - 20

Forbidden Rice & Quinoa | Multi-colored Cauliflower | Bell Pepper | Carrot | Avocado | Pea Pod | Cashew Sauce | Micro Arugula (**GF** | **Vn**)

ASK ABOUT OUR DAILY DESSERTS

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