# LUNCH 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

# 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 | Crudité (V)

# FRIED BISON RAVIOLI - 18

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

# HANDHELDS —

Served with 1 choice of side

# **PLAIN JANE** - 16

7.5 oz. Burger Patty or Chicken Breast | Swiss, Cheddar, or Pepperjack Cheese | 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 | Jalapeño | Split-Top Bun Sub Buffalo Patty +6 | Sub Veggie Burger +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

### PB&J GRILLED CHEESE - 17

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

# STEAK & GORGONZOLA - 18

Marinated Flat Iron Steak | Gargonzola Blue Cheese | Spring Mix | Shallots | Filone

# **CAPRESE MELT** - 14

Mozzarella | Tomato | Spinach | Truffle Aioli | Ciabatta Add Chicken +3

# ENTRÉES -

Gluten free options available Steak comes with soup or house salad and 1 side

# FLAT IRON - 28

8 ounces | Soy Sauce & Brown Sugar Marinated Add Caramelized Onions +6 | Local Mushrooms +8 | Shrimp Skewer +10

### **TUACA PHEASANT** - 26

# 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**)

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

### **BISON RAVIOLI ALLA VODKA** - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley



# 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