



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

APPETIZERS

BEER CHEESE & BAVARIAN PRETZELS - 14

Cheddar and Fontina Beer Cheese |
Honey Mustard | Bavarian Pretzel Bites (**V**)

PIG WINGS - 14

Smoked Pig “Wings” | House BBQ, Korean BBQ,
or Chipotle Honey | Crudit  (DF | GF)

SHRIMP SKEWERS - 14

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

GREEN CURRY MUSSELS - 16

New Zealand Greenshell Mussels | Thai Green
Curry | Coconut Milk | Thai Basil (DF | GF)

CRAB CAKES - 2 for 18, 3 for 24

Maryland Style Crab Cakes | Tangy Slaw |
Herb Aioli | Lemon (DF)

CHISLIC - 18

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

FRIED BISON RAVIOLI - 18

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

PASTAS

Gluten free options available. Served with house salad and fresh-baked breadstick.

FETTUCCINE ALFREDO - 17

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

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan |
Parsley

SOUP, SALAD, & BREAD

Chicken +6 | Shrimp +10 | Salmon +12 |
Breadstick Basket +6

SOUP OF THE MOMENT

Cup 3 | Bowl 6 | Seasonally Inspired

DSC WEDGE - Half 8 | Full 16

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

CAESAR SALAD - Half 6 | Full 12

Romaine | Croutons | Parmesan | House-Made
Caesar Dressing

SANTA FE - 16

Romaine | Black Beans | Corn Salsa | Tomato |
Green Onion | Fontina & Cheddar Cheese |
Tortilla Strips | Sour Cream Drizzle | Chipotle
Lime Vinaigrette (**V**)

SUMMER BERRY - 17

Spring Mix | Romaine | Berries | Shallots |
Avocado | Candied Pecans | Berry Vinaigrette
(**V** | GF)

MIDWESTERN STEAK TIP - 24

Romaine | Spicy Chislic | Bleu Cheese
Crumbles | Bacon | Cherry Tomatoes |
Onion Tangles | Avocado Jalape o Ranch

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

LOBSTER MAC & CHEESE - 32

Smoked Cheese Sauce | Shells | Lobster Claws &
Knuckles | Breadcrumbs | Herbs

Parties of 7 or larger will receive one bill with a 20% gratuity attached. A 4% credit card usage fee will be applied to all credit card payments.

HANDHELDS

Served with 1 choice of side

FRENCH DIP - 16

Shaved Eye of Round | Swiss Cheese | Au Jus | Filone | Add Peppers +3 | Mushrooms +3 | Caramelized Onions +3

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 | Sub Pretzel Bun +2

BACON BEER CHEESE - 20

7.5 oz. Burger Patty | Bacon | Beer Cheese | Jalapeño Dusted Onion Tanglers | Pretzel Bun

TACO TRIO OF THE MOMENT - MP

Inspired Daily, Served with Tangy Slaw

COMPOSED PLATES

Served with house salad

POWER BOWL - 20

Purple Rice & Quinoa | Cauliflower | Bell Peppers | Edamame | Carrots | Avocado | Cashew Sauce | Microgreens (Vn | GF)
Add Chicken +6 | Shrimp +10 | Salmon +12

WALLEYE - 26

Pan Seared | Succotash | Purple Rice & Quinoa | Orange Thyme & Honey Beurre Blanc (GF)

PACIFIC NORTHWEST SALMON - 30

Pan Seared | Romesco Sauce | Tuscan Potatoes | Asparagus (GF)

OSSO BUCCO - 34

Smoked Pork Shank | Boursin Mashed Potatoes | Local Mushrooms | Herbs | Pork Jus (GF)

MAHI MAHI - 34

Pan Seared | Curry Cauliflower Puree | Bombay Cauliflower Florets | Cucumber & Orange Relish (DF | GF)

PORK PORTERHOUSE - 36

14 oz. | Honey Chipotle Glaze | Peach Salsa | Cilantro Lime Rice (GF)

ASK ABOUT OUR DAILY DESSERTS

STEAKS

Served with house salad and 1 side choice

SIRLOIN 8 oz - 26

FLAT IRON 8 oz - 28
Chimichurri Marinated

NY STRIP 12 oz - 38

FILET MIGNON 8 oz - 42
Center Cut | Coffee & Chili Dry Rub

RIBEYE 14 oz - 48

BISON RIBEYE 14 oz - 52

BUTCHER’S BLOCK SPECIAL - MP

GOURMET TOPPINGS

GARLIC BUTTER - 3

CREAMY HORSERADISH - 3

CHIMICHURRI - 4

GORGONZOLA CREAM SAUCE - 6

CARAMELIZED ONIONS - 6

SHRIMP SKEWER - 8

GARLIC BUTTER MUSHROOMS - 8

MUSHROOMS & ONIONS - 10

LOBSTER & BEARNAISE - 12

SCALLOPS - 12

SIDES

FRIES

ASPARAGUS

TANGY SLAW

TUSCAN POTATOES

MARKET VEGETABLE

CILANTRO LIME RICE

SWEET POTATO WAFFLE FRIES

BOURSIN MASHED POTATOES +1

SOUP +2

ONION RINGS +2

SMOKED MAC & CHEESE +2

LOADED SMASHED POTATOES +2

LOBSTER MAC & CHEESE +15

Consuming raw or undercooked items may increase your risk of foodborne illness. Please advise your server of any food allergies or preferences