



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

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

BOWLS

Gluten free options available. Bowls served with house salad and a fresh-baked breadstick.

FETTUCCHINE ALFREDO - 17

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

POWER BOWL - 20

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

SOUP, SALAD, & BREAD

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

SOUP OF THE MOMENT

Cup 3 | Bowl 6 | Seasonally Inspired

CAESAR SALAD - Half 6 | Full 12

Romaine | Croutons | Parmesan | House-Made
Caesar Dressing

DSC WEDGE - Half 8 | Full 16

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

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 Tanglers | Avocado Jalape o Ranch

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley

TUACA PHEASANT - 26

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

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

TACO TRIO OF THE MOMENT - MP
Inspired Daily | Served with Tangy Slaw

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

PB&J GRILLED CHEESE - 17
Fontina & Cheddar Cheese | Crispy Pork Belly | Sweet & Spicy Pepper Jelly | Parmesan Crusted Sourdough

STEAKS

Served with house salad and 1 side choice

SIRLOIN - 26
8 oz.
FLAT IRON - 28
8 oz. | Chimichurri Marinated
NY STRIP - 38
12 oz.
BISON RIBEYE - 52
14 oz.

SIDES

FRIES
ASPARAGUS
TANGY SLAW
TUSCAN POTATOES
MARKET VEGETABLE
SWEET POTATO WAFFLE FRIES

CHICKEN BACON AVOCADO - 17
Chicken Breast | Bacon | Avocado | Lettuce | Tomato | Herb Aioli | Ciabatta **(DF)**

STEAK & GORGONZOLA - 18
Marinated Flat Iron Steak | Gorgonzola Blue Cheese | Spring Mix | Shallots | Filone

BACON BEER CHEESE - 20
7.5 oz. Burger Patty | Bacon | Beer Cheese | Jalapeño Dusted Onion Tanglers | Pretzel Bun

3 LITTLE PIGS - 20
BBQ Pulled Pork | Crispy Pork Belly | Bacon | Smoked Cheese Sauce | Ciabatta

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

HOUSE SALAD +2
LOADED SMASHED POTATOES +2
GARLIC PARMESAN FRIES +2
CUP OF SOUP +2
ONION RINGS +2
LOBSTER MAC & CHEESE +15

ASK ABOUT OUR DAILY DESSERTS

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