



# 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

- BREADSTICK BASKET** - 6  
Lightly Toasted Breadsticks | Buttery Garlic Spread
- 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 & SAUSAGE SKEWER** - 18  
Garlic Cajun Marinade | Andouille Sausage | Chives (**DF**)
- FRIED BISON RAVIOLI** - 18  
Italian Breaded & Fried Bison Ravioli | Roasted Garlic Alfredo |  
Spicy Tomato Vodka Sauce | Herbs
- CHISLIC** - 20  
Spicy Beef Marinated Tips | Chimichurri |  
Chili Threads (**GF** | **DF**)

## ENTR ES

- Served with house salad
- POWER BOWL** - 20  
Purple Rice & Quinoa | Market Vegetable | Bell Peppers |  
Edamame | Carrots | Avocado | Cashew Sauce |  
Microgreens (**Vn** | **GF**)  
Add Chicken +6 | Shrimp +10 | Salmon +12
- OSSO BUCCO** - 34  
Smoked Pork Shank | Boursin Mashed Potatoes | Local  
Mushrooms | Herbs | Pork Jus (**GF**)
- PACIFIC NORTHWEST SALMON** - MP  
Pan Seared | Romesco Sauce | Choice of 1 Side (**GF**)
- PLAIN JANE** - 18  
7.5 oz Hand Ground Steak Burger or Chicken Breast |  
Swiss, Cheddar, or Pepperjack Cheese | Lettuce | Tomato |  
Onion | Pickle | Split-Top Bun | Add Bacon +2 | Sub  
Veggie Burger | Choice of 1 side | Sub Buffalo Patty +6
- STEAK & GORGONZOLA** - 20  
Marinated Flat Iron Steak | Gorgonzola Blue Cheese |  
Shredded Lettuce | Shallots | Hoagie | Choice of 1 Side
- CHICKEN PARMESAN** - 28  
Panko and Parmesan Breaded | Creamy Vodka Sauce |  
Spinach | Served atop Mashed Potatoes

## GOURMET TOPPINGS

- GARLIC BUTTER** - 3
- CREAMY HORSERADISH** - 3
- CHIMICHURRI** - 4
- GORGONZOLA CREAM SAUCE** - 6
- CARAMELIZED ONIONS** - 6
- SAUT ED SHRIMP** - 8
- GARLIC BUTTER MUSHROOMS** - 8
- MUSHROOMS & ONIONS** - 10

## SOUP & SALAD

- Chicken +6 | Shrimp +10 | Salmon +12
- SOUP OF THE MOMENT**  
Cup 4 | Bowl 8 | Seasonally Inspired
- CAESAR SALAD** - Half 7 | Full 14  
Romaine | Croutons | Parmesan | House-Made Caesar  
Dressing
- DSC WEDGE** - Half 7 | Full 14  
Iceberg Lettuce | Ranch | Bacon Bits | Cherry Tomatoes |  
Chives (**GF**)
- HOUSE SALAD** - 7  
Romaine | Cucumber | Tomato | Carrots | Pepperoncini |  
Croutons | Choice of Dressing
- MIDWESTERN STEAK TIP** - 24  
Romaine | Spicy Chislic | Bleu Cheese Crumbles | Bacon |  
Cherry Tomatoes | Onion Tangles | Jalape os | Ranch

## PASTA

- 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** - 27  
Spicy Tomato Vodka Sauce | Parmesan | Parsley
- TUACA PHEASANT** - 28  
Penne | Smoked Pheasant | Local Mushrooms | Cherry  
Tomatoes | Tuaca Cream Sauce | Parmesan | Microgreens

## STEAKS

- Served with house salad and 1 side choice
- FLAT IRON** 8 oz - 30  
Chimichurri Marinated
- NEW YORK STRIP** 12 oz - 38  
Center Cut | Coffee & Chili Dry Rub
- FILET MIGNON** 8 oz - 42  
Center Cut | Coffee & Chili Dry Rub
- RIBEYE** 14 oz - 48
- BISON RIBEYE** 14 oz - 52

## SIDES

- FRIES**
- MARKET VEGETABLE**
- ONION RINGS**
- BAKED POTATO**
- CUP OF SOUP**
- MASHED POTATOES**
- WAFFLE FRIES**

ASK ABOUT OUR DAILY DESSERTS

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