



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

- 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**)
- SHRIMP & SAUSAGE SKEWER** - 18
Garlic Cajun Marinade | Andouille Sausage | Chives (**DF**)
- PIG WINGS** -14
Smoked Pig “Wings” | House BBQ, Korean BBQ, or Chipotle Honey | Crudit  (**DF** | **GF**)
- 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**)

PASTAS/BOWLS

Gluten free options available.
Served with a fresh-baked breadstick.

- FETTUCCINE ALFREDO** - 17
Fettuccine | Roasted Garlic Alfredo | Parmesan | Microgreens (**V**)
Add Chicken +6 | Shrimp +10
- 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
- TUACA PHEASANT** - 28
Penne | Smoked Pheasant | Local Mushrooms | Cherry Tomatoes | Tuaca Cream Sauce | Parmesan | Microgreens
- BISON RAVIOLI ALLA VODKA** - 27
Spicy Tomato Vodka Sauce | Parmesan | Parsley

SIDES

- FRIES
- MARKET VEGETABLE
- SWEET POTATO WAFFLE FRIES
- HOUSE SALAD
- CUP OF SOUP
- ONION RINGS
- GARLIC PARMESAN FRIES +2

ASK ABOUT OUR DAILY DESSERTS

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
- HOUSE SALAD** - 7
Romaine | Cucumber | Tomato | Carrots | Pepperoncini | Croutons | Choice of Dressing
- DSC WEDGE** - Half 7 | Full 14
Iceberg Lettuce | Ranch | Bacon Bits | Cherry Tomatoes | Chives (**GF**)
- MIDWESTERN STEAK TIP** - 24
Romaine | Spicy Chislic | Bleu Cheese Crumbles | Bacon | Cherry Tomatoes | Onion Tangles | Jalape os | Ranch

HANDHELDS

Served with 1 choice of side

- FRENCH DIP** - 16
Shaved Eye of Round | Swiss Cheese | Au Jus | Hoagie
Add Peppers +3 | Mushrooms +3 | Caramelized Onions +3
- 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
Sub Buffalo Patty +6
- CHICKEN BACON AVOCADO** - 17
Chicken Breast | Bacon | Avocado | Lettuce | Tomato | Herb Aioli | Ciabatta (**DF**)
- STEAK & GORGONZOLA** - 20
Marinated Flat Iron Steak | Gorgonzola Blue Cheese | Shredded Lettuce | Shallots | Hoagie

STEAKS

Served with house salad and 1 side choice

- FLAT IRON** 8 oz - 30
Chimichurri Marinated
- RIBEYE** 14 oz - 48
- BISON RIBEYE** 14 oz - 52

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

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