

The Deadwood Social Club



Starters

Bruschetta

fresh tomato, basil, fresh mozzarella, basil pesto, extra virgin olive oil, balsamic reduction 7

Italian Crusted Scallops

diver scallops crusted with Italian herbs, seared, served with fresh citrus slaw & lemon chimichurri 14

Artichokes

au-gratin style, parmesan, herbed chevre, toast points 9

Boar Bundles

Texas wild boar bolognese, smoked gouda, tomato-onion white wine reduction 9

Shrimp & Sausage

marinated white tiger shrimp, reggiano-parmigiano italian sausage, spinach, spiedini style 10

Charcuterie Board

wild boar salami, duck salami, smoked gouda, dill havarti, pinna brigante, fresh fruit 18

Dinner Salads

Caesar

romaine, baby greens, asiago, herbed croutons 7
with grilled Atlantic salmon 15
with grilled chicken 13

Blackened Seafood Salad

crisp romaine and field greens tossed with croutons,
carrots, grape tomato, and cucumber topped with
toasted pine nuts, blackened shrimp & scallops,
pepper balsamic 17

Cobb

field greens, roasted chicken, peppered bacon,
avocado, cherry tomato, blue cheese 12

Entrees

*choice of wild rice pilaf, garlic mashed potatoes
or baked potato*

Choice Steaks, Hand-Cut in House

with choice of potato

Ribeye 12oz. 25
New York 10oz. 22
Filet Mignon 8oz. 25

Choose one of four toppings

Florentine Butter - Peppers & Onions
Bacon Blue Cheese - Bourbon Au-Jus

Buffalo Ribeye 10oz.
hand cut in house topped with garlic truffle butter,
asparagus 28

North Atlantic Salmon

lightly spiced, fresh spinach, lemon caper butter,
wild rice pilaf 19

Beef Wellington

hand cut filet with a portabello mushroom miscela
topped with carmelized onion bordelaise, honey
bourbon sweet potatoes 25

Walleye

lightly dusted, pan seared, topped with balsamic
roasted grape tomatoes 19

Ossobuco

braised 20 oz pork shank, Italian mirepoix, wild
rice pilaf 23

Cajun Mushroom Chicken

charbroiled chicken breast topped with a cajun
mushroom cream sauce, served with smoked gouda &
spinach farro & asparagus 19



Pasta

topped with shredded parmesan

Shrimp Scampi

tomato, spinach, lemon white wine garlic sauce,
capellini 18

Buffalo Ravioli

buffalo sausage, ricotta, mozzarella, romano,
parmesan, sun dried tomato alfredo sauce 20

Chicken Tortellini

garlic, shallot, tomato, red pepper, basil sauce 18

Fettuccine Alfredo

garlic, shallot, white wine cream sauce 14
chicken 16 shrimp 19

Seafood Nest

white tiger shrimp, diver scallops, chilean blue mussels
red pepper, basil cream sauce, fried capellini 21

Primavera

garlic, shallot, tomato, red pepper, mushrooms,
broccoli, carrot, basil butter, penne 14
add chicken 16

Smoked Tuaca Pheasant

garlic, shallot, sundried tomato, baby cremini mushroom,
tuaca alfredo 20

Wild Boar

traditional ragu alla bolognese, fettuccine 18

Sausage & Fresh Mozzarella Bake

parmigiano-reggiano sausage, red bell peppers,
mushrooms, and olives in a red sauce over penne,
topped with fresh mozzarella and basil 18

Scallop & Artichoke Fettuccine

6 seared diver scallops & artichokes in a white wine
lemon butter sauce 21

Add Ons

Shrimp
three sauteed white tiger shrimp, lemon,
white wine garlic sauce 6

Mushrooms
butter, garlic, shallots, chives, parsley 4

Please advise your server of any food allergies or preferences.
Gluten free pasta available upon request
Parties of 8 or more will receive one bill with an 18% gratuity.