



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

BREAD AND BUTTER SERVICE - 5

APPETIZERS

CHISLIC - 18

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

SHRIMP SKEWERS - 14

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

CRAB CAKES - 2 for 18, 3 for 24

Maryland Style Crab Cakes | Corn Salsa | Truffle Aioli | Micro Arugula (**DF**)

BEER CHEESE & BAVARIAN PRETZELS - 14

Fontina & Cheddar Beer Cheese | Honey Mustard |

Bavarian Pretzel Bites (**V**)

FRIED BISON RAVIOLI - 18

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

FALAFEL BITES - 14

Herby Falafel Fritters | Tzatziki Sauce | Crudit  (**V** | **GF**)

STEAKS

Served with soup or house salad and 1 choice of side

BISON RIBEYE - 44

14 oz.

RIBEYE - 46

14 oz.

NY STRIP - 38

12 oz.

FLAT IRON - 28

8 oz. | Chimichurri Marinated

FILET MIGNON - 40

8 oz. Center Cut |

Coffee & Chili Dry Rubbed

BUTCHER'S BLOCK

SPECIAL - MP

GOURMET TOPPINGS

GARLIC BUTTER - 3

CHIMICHURRI - 4

CARAMELIZED ONIONS - 6

GORGONZOLA TRUFFLE FONDUTA - 6

SHRIMP SKEWER - 8

LOCAL MUSHROOMS - 8

MUSHROOMS & ONIONS - 10

LOBSTER & BEARNAISE - 12

SCALLOPS - 12

COMPOSED PLATES

Served with soup or house salad

PORK MEDALLIONS - 28

Prosciutto Wrapped Pork Tenderloin | Herb-Glazed Baby Carrots | Wild Rice | Maple Mustard Jus (**GF**)

OSSO BUCCO - 34

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

PACIFIC NORTHWEST SALMON - 30

Pan Seared | Bombay Cauliflower & New Potatoes | Tzatziki (**GF**)

DUCK CONFIT - 36

Duck Leg | Butternut Squash | Rainbow Swiss Chard | Local Mushrooms | Farro | Luxardo Cherry Sauce

WALLEYE - 26

Pan Seared | Cannellini Beans | Rainbow Swiss Chard | Lemon Dill Velout 

SIDES

FRIES

MARKET VEGETABLE

BOMBAY NEW POTATOES

ROASTED SWEET POTATO WEDGES

HERB-GLAZED BABY CARROTS

ONION RINGS +2

BOURSIN MASHED POTATOES +2

LOADED SMASHED POTATOES +2

SMOKED MAC & CHEESE +2

SALAD & SOUP

Chicken +6 | Shrimp +10 | Salmon +12

DSC WEDGE - 16

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

CAESAR SALAD - 12

Romaine | Croutons | Parmesan | House-Made Caesar Dressing

NOT YOUR TYPICAL WALDORF - 16

Romaine | Spring Mix | Dried Cranberries | Grapes | Apples | Walnuts | Blue Cheese Crumbles | Pink Poppy Seed Vinaigrette (**V** | **GF**)

SANTA FE - 16

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

SOUP OF THE MOMENT

Cup 5 | Bowl 8 | Seasonally Inspired

HANDHELDS

Served with 1 choice of side

PLAIN JANE - 16

7.5 oz. Burger Patty or Chicken Breast | Swiss, Cheddar, or Pepperjack | Lettuce | Tomato | Onion | Pickle | Split-Top Bun
Add Bacon +2 | Sub Buffalo Patty +6 | Sub Veggie Burger +2 | Sub Pretzen Bun +2

BACON BEER CHEESE - 20

7.5 oz. Burger Patty | Bacon | Fontina & Cheddar Cheese Beer Cheese | Jalape o Dusted Onion Tanglers | Pretzel Bun

PB&J GRILLED CHEESE - 17

Fontina & Cheddar Cheese | Crispy Pork Belly | Sweet & Spicy Pepper Jelly | Parmesan Crusted Sourdough

PASTAS

Gluten Free Options Available

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

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley

FETTUCCINE ALFREDO - 17

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

HARVEST BOWL - 20

Farro | Roasted Cauliflower | Bell Peppers | Carrots | Pea Pods | Butternut Squash | Cashew Sauce | Micro Arugula (**Vn**)

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