



# Dinner Menu

Welcome to The Deadwood Social Club, an Italian Steakhouse featuring new American, farm-to-table influences from local farmers and producers.

Complementary bread from Rustic Nook Bakery.

Gluten Free  | Vegetarian 

## Starters

### Shrimp Cocktail

Gulf shrimp, cocktail sauce

### Old Style Chislic

5 oz fried beef served with roasted shallot sauce

### Steak Tartare

Filet Mignon, shallot, capers, herbs, Mayfair dressing, crostini

14

15

18

### Soup du Jour

Cup 5 | Bowl 6

### Potato Croquet

Wisconsin cheese curds, bacon, green onion

### Roasted Corn & Crab Dip

Roasted creamed corn, Dungeness crab

### Salmon Cheesecake

Caper, shallots, garlic, smoked salmon with dill crostini

11

21

17

## Salads

### Chickpea Chop

Chickpeas, arugula, feta, roasted cauliflower, sweet peppers, lemon curry vinaigrette  
Chicken +4 | Shrimp +6 | Salmon +10

17

### Smoked Pheasant Salad

Smoked pheasant, apple, walnut, (Three Sister's salad), squash, roasted corn, white beans, arugula, Tuaca vinaigrette

23

### Caesar

10

Mayfair dressing, baby romaine, shaved fresh pecorino romano, house made croutons  
Chicken +4 | Shrimp +6 | Salmon +10

## Entrees

add house salad +4 | add Caesar salad +6

### Curry Cauliflower Burger

Curry Cauliflower coconut burger with a red pepper aioli on a brioche bun

15

### Fall Scallops

Jumbo scallops, sage parsnip puree, apple gratin, brown butter, hazelnut

32

### Burger of the Week

Each week the Deadwood Social Club staff competes in our in-house burger competition creating their own signature burger.

17

### Pork Chops & Apple Sauce

Evergreen Ranch pork chop with bourbon applesauce, sweet potato mash, broccoli

27

### DSC Burger

House-ground beef, lettuce, tomato, onion with your choice of Swiss, American, Pepper Jack, or Cheddar cheese on a potato bun.

15

### Pork Osso Buco

Evergreen Ranch Osso Buco with goat cheese polenta, Black Hills mushrooms, cider pork demi-glace

33

### Alaskan Salmon

Alaskan Winter King Salmon, carrot puree, Brussels sprouts, bacon, beurre blanc

28

### Lapsang Souchong Chicken

Lapsang souchong brined airline chicken breast marinated in a sweet soy sauce, Black Hills Mushroom varieties, Bear Butte tastoi, Veneer Farms millet, farro

27





## Steakhouse

Includes two \$7 sides (+2 for \$9 sides) | add house salad +4 | add Caesar salad +6

<i>Porterhouse</i> (20oz; grass-fed)	50	<i>Ranch Steak</i> (10oz; grass-fed)	27
<i>T-Bone</i> (18oz; grass-fed)	46	<i>Ribeye</i> (16oz)	44
<i>Tenderloin Filet</i> (8oz)	37	<i>New York Strip</i> (12oz)	40

## Sides

<i>Baked Potato</i> (🌾) (V)	7	<i>Mushroom Farro</i> (V)	7
<i>Asparagus</i> (🌾) (V)	7	Cream, Parmesan, mushroom, farro, herbs	
<i>Brussels Sprouts with Bacon</i>	7	<i>Truffled Green Beans</i> (V)	9
<i>Bourbon Sweet Potato Mash</i> (V)	7	<i>Potatoes Aligot</i> (🌾) (V)	9
<i>Broccoli</i> (🌾) (V)	7	Cheesy mash made with Wisconsin cheese curds	
		<i>Loaded Baked Potato</i> (🌾) (V)	9
		Yellow cheese, bacon bits, green onion	

## Steak Add-Ons

<i>Roasted Garlic</i> (🌾) (V)	4	<i>Shrimp Scampi</i> (🌾)	7
<i>Bacon &amp; Blue Cheese Crumbles</i> (🌾)	4	<i>Crab Louis</i>	9
<i>Sauteed Mushrooms</i> (🌾) (V)	7	Crab, hollandaise	
Black Hills Mushrooms sautéed in garlic butter		<i>Crab Oscar</i>	11
<i>Demi-Glace</i> (🌾)	4	Crab, asparagus, hollandaise	
Rich brown sauce made out of beef stock		<i>Caramelized Onion</i> (🌾) (V)	4

## Pastas

<i>DSC Spaghetti and Meatballs</i>	21	<i>Roasted Garlic Alfredo</i> (V)	17
Marinara, spaghetti, with house-made meatballs		Roasted garlic cream Alfredo sauce with fettuccine noodles	
<i>Seafood Nest</i>	40	Chicken +4   Shrimp +6	
Fried capellini noodles with scallops, shrimp, Manila clams in a garlic cream sauce		<i>Tuaca Pheasant</i>	29
<i>DSC Lasagna</i>	25	Smoked pheasant, sun-dried tomatoes, Black Hills Mushrooms with Tuaca cream sauce	
A traditional - layered lasagna with Black Hills Mushrooms (first come first serve)		<i>Mac and Cheese</i>	21
		House-made cheese sauce, radiatori pasta	

Ask about our gluten free options

## Desserts

<i>Signature Cheesecakes</i> (V)	11	<i>Navan Tiramisu</i> (V)	11
<i>Lemon Crème Brule</i> (🌾) (V)	9	Layered with lady fingers and espresso liqueur	

Parties of 8 or larger will receive one bill with an 18% gratuity attached.

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

