



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

<p>Shrimp Cocktail </p> <p>St. Elmo's cocktail sauce, gulf shrimp</p>	14	<p>Soup du Jour </p> <p>Cup 5 Bowl 6</p>	6
<p>Old Style Chislic</p> <p>5 oz fried beef served with roasted shallot sauce</p>	15	<p>Potato Croquet</p> <p>Wisconsin cheese curds, bacon, green onion</p>	11
<p>Steak Tartare</p> <p>Filet Mignon, shallot, capers, herbs, Mayfair dressing, crostini</p>	18	<p>Roasted Corn & Crab Dip</p> <p>Roasted creamed corn, Dungeness crab</p>	21
<p>Cheese Plate</p> <p>5 cheeses, preserves, fruits and crackers</p>	23	<p>Smoked Oyster Crack Sauce</p> <p>With smoked sea salt fries</p>	9
		<p>Salmon Cheesecake</p> <p>Caper, shallots, garlic, smoked salmon with dill crostini</p>	17

Salads

<p>Fall Farro Salad </p> <p>Farro, squash, apple, local roasted Black Hills Mushrooms, cashew, sage, bourbon cinnamon vinaigrette</p>	12	<p>Smoked Pheasant Salad </p> <p>Smoked pheasant, apple, walnut, (Three Sister's salad), squash, roasted corn, white beans, arugula, Tuaca vinaigrette</p>	23
<p>Chickpea Chop  </p> <p>Chickpeas, arugula, feta, roasted cauliflower, sweet peppers, lemon curry vinaigrette Chicken +4 Shrimp +6 Salmon +10</p>	17	<p>Caesar</p> <p>Mayfair dressing, baby romaine, shaved fresh pecorino romano, house made croutons Chicken +4 Shrimp +6 Salmon +10</p>	10

Entrees

add house salad +4 | add Caesar salad +6

<p>Curry Cauliflower Burger </p> <p>Curry Cauliflower coconut burger with a red pepper aioli on a brioche bun</p>	15	<p>Fall Scallops</p> <p>Jumbo scallops, sage parsnip puree, fall apple stuffing, brown butter, hazelnut</p>	32
<p>Burger of the Week</p> <p>Each week the Deadwood Social Club staff competes in our in-house burger competition creating their own signature burger.</p>	17	<p>Pork Chops & Apple Sauce </p> <p>Evergreen Ranch pork chop with bourbon applesauce, sweet potato mash, broccoli rabe</p>	27
<p>DSC Burger</p> <p>House-ground beef, lettuce, tomato, onion with your choice of Swiss, American, Pepper Jack, or Cheddar cheese on a potato bun.</p>	15	<p>Pork Osso Buco </p> <p>Evergreen Ranch Osso Buco with goat cheese polenta, Black Hills mushrooms, cider pork demi-glace</p>	33
<p>Alaskan Salmon </p> <p>Alaskan Winter King Salmon, carrot puree, Brussels sprouts, bacon, beurre blanc</p>	28	<p>Lapsang Souchong Chicken</p> <p>Lapsang souchong brined airline chicken breast marinated in a sweet soy sauce, Black Hills Mushroom varieties, Bear Butte tastoi, Veneer Farms millet, amaranth</p>	27



Steakhouse

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

<i>Porterhouse</i> (20oz)	50	<i>Ribeye</i> (16oz)	44
<i>T-Bone</i> (18oz)	46	<i>Sirloin</i> (8oz)	25
<i>Tenderloin</i> (8oz)	37	<i>Dinosaur Short Rib</i> (16oz)	42
<i>Petite Tender</i> (8oz)	27		

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>Rapini Broccoli</i> (☎) (V)	7	Cheesy mash made with Wisconsin cheese curds	
		<i>Loaded Baked Potato</i> (☎)	9
		Yellow cheese, bacon bits, green onion	

Steak Add-Ons

<i>Roasted Garlic</i> (☎) (V)	4	<i>Demi-Glace</i> (☎)	4
<i>Bacon & Blue Cheese Crumbles</i> (☎)	4	Rich brown sauce made out of beef stock	
<i>Sauteed Mushrooms</i> (☎) (V)	7	<i>Caramelized Onion</i> (☎) (V)	4
Black Hills Mushrooms sautéed in garlic butter		<i>Bearnaise</i> (☎)	4
<i>Shrimp Scampi</i> (☎)	7	Hollandaise sauce with tarragon	

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.

