



# DINNER MENU

Welcome to the Deadwood Social Club, a mid-western inspired Italian Steakhouse. We feature fresh seasonal ingredients, using local product as much as possible.

Complementary bread from Rustic Nook Bakery.

**GF**-Gluten Free | **V**-Vegetarian | **Vn**-Vegan | **DF**-Dairy Free

## SOUP

### SOUP OF THE MOMENT

Cup 5 | Bowl 8

Seasonally Inspired

### TUSCAN TOMATO SOUP

Cup 5 | Bowl 8

Tomato | Onion | Garlic | Herbs | Focaccia  
Croutons | Parmesan (**V**)

## APPETIZERS

### MUSHROOM & ONION FLATBREAD - 14

Sautéed Mushrooms | Carmelized Onions |  
Cheddar & Fontina Cheese | Arugula |  
Boom Boom Sauce (**V**)  
Add Bacon +2 | Pheasant +6

### CHISLIC - 18

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

### SHRIMP & ANDOUILLE SKEWERS - 16

Shrimp | Roasted Garlic | Calabrian Chili |  
Andouille Sausage (**GF** | **DF**)

### SPINACH & ARTICHOKE DIP - 12

Creamy Spinach & Artichoke Dip | Focaccia  
Bread | Carrots | Celery (**V**)

### FRIED BISON RAVIOLI - 16

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

## SALADS

Chicken +5 | Shrimp +8

### DSC WEDGE - 14

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

### CRANBERRY APPLE - 15

Apples | Craisins | Shallots | Walnuts |  
Bleu Cheese Crumbles | Spring Mix |  
Cranberry Vinaigrette (**V** | **GF**)

### BEET & GOAT CHEESE - 15

Roasted Rainbow Beets | Goat Cheese |  
Pistachio | Spring Mix | Balsamic Vinaigrette |  
Shallot (**V** | **GF**)

## SANDWICHES

All sandwiches served with choice of soup, house salad, Caesar salad, or fries.

Onion Rings + 2 | Zucchini Fries +2 | Garlic Parmesan +2.

Gluten Free option available.

### VENISON BURGER - 24

Ground Venison | Jalapeño Apple Chutney |  
Gorgonzola Dolce | Boom Boom Sauce | Bacon |  
Split-Top Bun

### PB&J GRILLED CHEESE - 14

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

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# PASTAS

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Most pastas can be made gluten free. Ask server.

Chicken +5 | Shrimp +8

## FETTUCCINE ALFREDO - 17

Fettuccine | Roasted Garlic Alfredo | Parmesan |  
Microgreens (V)

## TUACA PHEASANT - 26

Penne | Smoked Pheasant | Sun-Dried  
Tomatoes | Local Mushrooms | Tuaca Cream  
Sauce | Parmesan | Microgreens

## BISON BOLOGNESE - 28

Bison Ragu | Asiago Stuffed Gnocchi |  
Parmesan | Parsley

## NOT THE SEAFOOD NEST- 42

Bucatini | Shrimp | Scallops |  
Lobster | Clams | Garlic Cream Sauce |  
Chive | Parmesan Crisp

## VEGETARIAN LASAGNA - 20

Spinach | Artichoke | Local Mushrooms | Bechamel | Red  
Pesto | Mozzarella & Fontina Cheese (V)

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# STEAKHOUSE

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Add a side house salad +5 | side Caesar salad +7

## BISON & BLUE- 45

14 oz. Boneless Bison Ribeye | Gorgonzola  
Dolce Cream Sauce | Roasted Fingerling  
Potatoes | Garlic Butter Broccoli (GF)

## SURF & TURF - 55

20-22 oz. Bone-In Cowboy Ribeye |  
Lobster | Bearnaise | Thyme & Rosemary  
Infused Mashed Potatoes | Bacon & Brussels  
Sprouts (GF)

## COFFEE RUBBED FILET MIGNON - 38

8 oz. Filet Mignon | Coffee & Chili Dry Rubbed |  
Thyme & Rosemary Infused Mashed Potatoes |  
Cracked Coriander & Honey Glazed  
Rainbow Carrots (GF)

## NY STRIP - 38

12 oz. NY Strip | Roasted Fingerling  
Potatoes | Sautéed Mushrooms and/or  
Caramelized Onions | Garlic Butter Broccoli  
(GF)

## PORK CHOP - 30

Pork Chop | Smoked Mac & Cheese | Bacon &  
Brussels Sprouts | Spicy Apple Gastrique

## DUCK - 33

Pan Seared Duck Breast |  
Duck Fat Crispy Fingerling Potatoes | Cracked  
Coriander & Honey Glazed Rainbow Carrots |  
Luxardo Cherry Sauce (GF)

## SWORDFISH SALTIMBOCCA - 36

Sage & Prosciutto Wrapped Swordfish | Thyme  
and Sage Veloute Sauce | Roasted Fingerling  
Potatoes | Garlic Butter Broccoli (GF)

## OSSO BUCCO - 34

Smoked Pork Shank | Thyme & Rosemary Infused  
Mashed Potatoes | Local Mushrooms | Herbs |  
Pork Jus (GF)

## SCALLOPS- 36

Pistachio Crusted Diver Scallops | Mushroom Sage Farro |  
Butternut Squash | Brown Butter | Kale

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# DESSERTS

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## SALOON #10 FAMILY RECIPE

### CHEESECAKES - 11

Plain | Butter Brickle | Flavor Of The Moment  
(V)

## TIRAMISU - 11

Spiked Coffee Soaked Ladyfingers |  
Mascarpone Cream | Cocoa Powder (V)

## CHOCOLATE ORANGE CAKE - 11

Layered Chocolate Sponge | Chocolate Ganache |  
Orange Curd | Candied Orange Peel (V)

**Parties of 7 or larger will receive one bill with a 20% gratuity attached. A 3% 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.