



# 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.

**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

### FIG & PROSCIUTTO FLATBREAD - 15

Fig | Prosciutto | Arugula | Goat Cheese |  
Balsamic Glaze

### CHISLIC - 18

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

### SHRIMP & ANDOUILLE SKEWERS - 16

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

## SALADS

Chicken +5 | Shrimp +8 | Anchovies +4

### APPLE FENNEL - 14

Apple | Fennel | Celery | Walnut |  
Spinach & Arugula | Parmesan |  
Honey Apple Vinaigrette (**GF**)

### HARVEST PANZANELLA - 16

Toasted Focaccia | Butternut Squash |  
Brussels Sprouts | Kale | Pepitas | Manchego |  
Citrus Champagne Vinaigrette (**V**)

### BEET & GOAT CHEESE - 15

Roasted Rainbow Beets | Goat Cheese |  
Pistachio | Spring Mix | Balsamic  
Vinaigrette (**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

Venison | Jalapeno Apple Chutney |  
Bacon | Gorgonzola Dolce | Split-Top Bun

### PEPPER JELLY GRILLED CHEESE - 12

Fontina & Cheddar Cheese | Sweet & Spicy  
Pepper Jelly | Ciabatta (**V**)

## PASTAS

Most pastas can be made gluten free. Ask server.

Chicken +5 | Shrimp +8

### FETTUCCHINE ALFREDO - 17

Fettuccine | Roasted Garlic Alfredo | Parmesan |  
Micro Herbs (**V**)

### TUACA PHEASANT - 26

Penne | Smoked Pheasant | Sundried Tomato |  
Local Mushrooms | Tuaca Cream Sauce | Par-  
mesan | Micro Herbs

### BISON BOLOGNESE - 28

Bison Meat Sauce | Asiago Stuffed Gnocchi |  
Herbs | Parmesan

### SHRIMP SCAMPI - 24

Spaghetti | Shrimp | Garlic |  
Lemon | Parmesan | Micro Herbs

# STEAKHOUSE

## **PORK OSSO BUCCO** - 38

Pork Shank | Thyme & Rosemary Infused  
Mashed Potatoes | Local Mushrooms |  
Pork Jus | Chives **(DF | GF)**

## **PORK CHOP** - 28

Spiced Bone-in Pork Chop | Jalapeño  
Apple Chutney | Butternut Squash Puree |  
Broccoli **(GF)**

## **SALMON** - 28

Salmon | Lemon Spinach Orzo | Seasonal  
Roasted Vegetables | Parmesan | Microgreens

## **SHRIMP & GRITS** - 25

Shrimp | Cacio E Pepe Polenta | Bacon |  
Parmesan | Chives **(GF)**

## **CHICKEN SALTIMBOCCA** - 28

Prosciutto Wrapped Airline Chicken | Fingerling Potatoes  
| Roasted Brussels Sprouts | Velouté Sauce **(GF)**

# STEAKS

All steaks come with 2 side choices and optional add-ons. Local bison and beef.

## **BISON RIBEYE** - 48

18-20 ounces | Bone-In

## **FILET MIGNON** - 40

8 ounces

## **COWBOY RIBEYE** - 46

18-20 ounces

## **NY STRIP** - 36

12 ounces

# SIDES

All sides **(V | GF)**

## **SEASONAL ROASTED VEGGIES** - 8

## **LEMON PARMESAN BROCCOLI** - 8

## **ROASTED BRUSSELS SPROUTS** - 8

## **FINGERLING POTATOES** - 8

## **THYME & ROSEMARY INFUSED MASHED POTATOES** - 8

# STEAK ADD-ONS

## **SHRIMP SCAMPI** - 10

Shrimp | Lemon Butter Sauce **(GF)**

## **CARAMELIZED ONIONS** - 5

Onions | Garlic Butter **(V | GF)**

## **SAUTÉED MUSHROOMS** - 7

Local Mushrooms | Garlic Butter **(V | GF)**

## **SAUTÉED MUSHROOMS & ONIONS** - 10

Local Mushrooms | Onions | Garlic Butter  
**(V | GF)**

## **BLEU CHEESE CREAM SAUCE** - 5

Gorgonzola Dolce | Cream | Worcestershire  
**(V | GF)**

# DESSERTS

## **SALOON #10 FAMILY RECIPE**

### **CHEESECAKES** - 11

Rotating Flavors **(V)**

## **TIRAMISU** - 11

Ladyfingers | Mascarpone Cream | Tia Maria  
Coffee Drizzle | Cocoa Powder **(V)**

## **ORANGE SCENTED ALMOND OLIVE OIL CAKE** - 11

Almond Olive Oil Cake | Orange |  
Honey Thyme Mascarpone Frosting **(V | GF)**

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

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