



LUNCH 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

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)

HANDHELDS

Served with 1 choice of side

PLAIN JANE - 16

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

BACON BEER CHEESE - 20

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

ENTR ES

Gluten free options available

Steak comes with soup or house salad and 1 side

FLAT IRON - 28

8 ounces | Chimichurri Marinated
Add Caramelized Onions +4 | Local Mushrooms +4 | Onions & Mushrooms +10 | Shrimp Skewer +8

TUACA PHEASANT - 26

Penne | Smoked Pheasant | Local Mushrooms | Cherry Tomatoes | Tuaca Cream Sauce | Parmesan | Microgreens

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley

SIDES

FRIES

HOUSE SALAD

ROASTED SWEET POTATO WEDGES

MARKET VEGETABLE

CUP OF SOUP

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

PB&J GRILLED CHEESE - 17

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

STEAK & GORGONZOLA - 18

Marinated Flat Iron Steak | Gorgonzola Blue Cheese | Spring Mix | Shallots | Filone

CHICKEN STRIP MELT - 16

Crispy Chicken Strips | Cheddar Cheese | Pickles | Boom Boom Sauce | Sourdough

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**)

HERB GLAZED BABY CARROTS

GARLIC PARMESAN FRIES +2

ONION RINGS +2

LOADED SMASHED POTATOES +2

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