

The Deadwood Social Club



Welcome

Welcome to The Deadwood Social Club, where we are proud to provide the highest quality of service, while only serving the highest grades of Prime meat & the freshest ingredients.

Appetizers

Spinach & Artichoke au Gratin 12

House-made spinach & artichoke dip served with grilled fresh bread

Fried Ravioli 15

Buffalo sausage ravioli coated in Italian breadcrumbs & fried golden. Served with house spicy marinara

Cobb Brussels 12

Fried Brussels sprouts with cold smoked pork belly ends & bleu cheese with a dragon fruit balsamic drizzle

Truffle Fries 14

House-cut fries, fried golden & tossed in truffle oil, salt, pepper & Parmesan. Crispy Bacon +2

Chargrilled Chicken Caesar 20

Romain lettuce, house-seasoned & chargrilled to perfection with Parmesan, house-made Caesar dressing & house-made croutons. Shrimp +6

Chicken Tenders 14

House-cut, breaded chicken thigh served with house-cut fries & BBQ or honey mustard

Soup of the Day CUP 4 | BOWL 7

Soup changes daily.

Burgers + Sandwiches

Includes fries | Onion rings +2 | House Salad+2
Cheese options: American, Pepper Jack, Swiss, Cheddar

Steakhouse Prime Burger 18

1/3 pound burger, house-ground Prime Ribeye, Filet & Chuck, with your choice of cheese on a potato bun with lettuce, tomato & pickle. Bacon +2

Lamb Burger 22

1/3 pound burger, locally-sourced lamb with your choice of cheese with tomato, lettuce & pickle on a potato bun. Bacon +2

Chicken Sandwich 16

Your choice of grilled or house-breaded fried chicken, served on a potato bun with, lettuce, tomato, pickle & Giardiniera

Reuben 15

Pulled corned beef with a creamy bacon sauerkraut topped with melted Swiss cheese & Thousand Island on marble rye

Pasta

Chicken Fettuccine Alfredo 22

Fettuccine topped with Alfredo sauce & Cajun-grilled chicken

Shrimp Fettuccine Alfredo 26

Fettuccine topped with a wine basil cream sauce & pan-seared shrimp

Chef's Garden Pasta (V) 19

Chef's selection - changes weekly

MARKET PRICE - Market cost of certain products are ever-fluctuating & to ensure we can keep such products on our menu for our guests to enjoy, we reprice these marked items on a weekly basis. Please ask your server & they will be able to provide you with that price for these marked options.

*Contains Nuts (V) Vegetarian





Land + Water

Includes 2 sides | House Salad +2 | Caesar Salad +6

Filet Market Price
6 oz, house-cut Prime Tenderloin

Ribeye Market Price
8 oz, house-cut Prime Ribeye

Salmon Market Price
8 oz, Wild-caught salmon, filleted in-house & grilled

Catch of the Day Market Price
6 oz, Wild-caught, filleted in-house & grilled
Offered Thursday-Sunday

Sides

Vegetable Medley 7
Zucchini, Yellow Squash, Red Bell Pepper, Candied Carrots, Broccoli, Cauliflower, Trumpet Mushrooms

House-Cut Fries 7
Salt & Pepper

Japanese Sweet Mashed de Pomme 7
Japanese Sweet Potato, Cream, Brown Sugar, Nutmeg

Onion Rings 7
Beer-battered

Accompaniments

Truffle Butter 4
Black Truffle, Compound Butter

Pesto 6
Basil, Parsley, Lemon, Pine Nut, Parmesan-Reggiano

Mango Gastrique 3
Blood Orange, Mango

Cherry Gastrique 3
Blood Orange, Tart Cherries

Desserts

All desserts made in-house.

Signature Cheesecakes

Plain 9
Butter Brickle 11
Seasonal 11

Shay's Tiramisu 11
Rich, creamy mascarpone mousse layered with lady fingers dipped in Tia Maria Liqueur

Crème Brûlée

Classic 9
Seasonal 11

Chef's Selection Market Price
Seasonal dessert created by our team of chefs.
Offered Thursday - Sunday

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.

