



DINNER 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

Breadstick Basket - 6

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

PIG WINGS - 14

Smoked Pig "Wings" | House BBQ, Korean BBQ, or Sriracha Honey |

Crudit  (**DF** | **GF**)

STEAKS

Served with a house salad and 1 side choice

BISON RIBEYE - 44

14 oz.

RIBEYE - 48

14 oz.

NY STRIP - 38

12 oz.

FLAT IRON - 28

8 oz. | Chimichurri Marinated

FILET MIGNON - 42

8 oz. Center Cut |

Black Garlic Dry Rubbed

BUTCHER'S BLOCK

SPECIAL - MP

GOURMET TOPPINGS

GARLIC BUTTER - 3

CHIMICHURRI - 4

CARAMELIZED ONIONS - 6

GORGONZOLA TRUFFLE FONDUTA - 6

SHRIMP SKEWER - 8

LOCAL MUSHROOMS - 8

MUSHROOMS & ONIONS - 10

LOBSTER & BEARNAISE - 12

SCALLOPS - 12

COMPOSED PLATES

Served with a house salad

PORK MEDALLIONS - 28

Prosciutto Wrapped Pork Tenderloin | Herb-Glazed Baby Carrots |

Wild Rice | Maple Mustard Jus (**GF**)

OSSO BUCCO - 34

Smoked Pork Shank | Boursin Mashed Potatoes | Local Mushrooms | Herbs |

Pork Jus (**GF**)

PACIFIC NORTHWEST SALMON - 30

Pan Seared | Bombay Cauliflower & New Potatoes | Tzatziki (**GF**)

DUCK CONFIT - 36

Duck Leg | Butternut Squash | Rainbow Swiss Chard | Local Mushrooms |

Farro | Luxardo Cherry Sauce

WALLEYE - 26

Pan Seared | Cannellini Beans | Rainbow Swiss Chard |

Lemon Dill Velout 

SIDES

FRIES

WILD RICE

MARKET VEGETABLE

BOMBAY NEW POTATOES

HERB-GLAZED BABY CARROTS

SWEET POTATO WAFFLE FRIES

ONION RINGS +2

BOURSIN MASHED POTATOES +1

LOADED SMASHED POTATOES +2

SMOKED MAC & CHEESE +2

LOBSTER MAC & CHEESE +15

SOUP +2

SALAD & SOUP

Chicken +6 | Shrimp +10 | Salmon +12

DSC WEDGE - Half 8 | Full 16

Iceberg Lettuce | Green Goddess Dressing | Crispy Pork Belly |

Cherry Tomatoes | Chives (**GF**)

CAESAR SALAD - Half 6 | Full 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 3 | Bowl 6 | Seasonally Inspired

HANDHELDS

Served with 1 choice of side

PLAIN JANE - 16

7.5 oz. Burger Patty or Chicken Breast | Swiss, Cheddar, or Pepperjack |

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 & Cheddar Cheese Beer Cheese |

Jalape o Dusted Onion Tangles | Pretzel Bun

PB&J GRILLED CHEESE - 17

Fontina & Cheddar Cheese | Crispy Pork Belly | Sweet & Spicy

Pepper Jelly | Parmesan Crusted Sourdough

PASTAS

Gluten Free Options Available

Served with a house salad and fresh-baked breadstick

TUACA PHEASANT - 26

Penne | Smoked Pheasant | Local Mushrooms | Cherry Tomatoes |

Tuaca Cream Sauce | Parmesan | Microgreens

SEAFOOD BUCATINI - 42

Bucatini | Shrimp | Scallops | Lobster | Clams | Garlic Cream Sauce |

Chive | Parmesan Crisp

BISON RAVIOLI ALLA VODKA - 24

Spicy Tomato Vodka Sauce | Parmesan | Parsley

FETTUCCINE ALFREDO - 17

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

Add Chicken +6 | Shrimp +10

MUSHROOM RAVIOLI - 22

Local Mushrooms | Peas | Brown Butter | Pea Tendril Pesto |

Microgreens (**V**) Add Chicken +6 | Shrimp +10

LOBSTER MAC & CHEESE - 32

Smoked Cheese Sauce | Shells | Lobster Claws & Knuckles |

Breadcrumbs | Herbs

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