



BRUNCH 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.

BREAKFAST

ACES & EIGHTS - 8

One Egg | One Slice of Bacon or Sausage |
One Piece of Toast

CLASSIC - 14

Two Eggs | Breakfast Potatoes | Toast |
Choice of Bacon, Ham, or Sausage

B & G - 12

Two Buttermilk Biscuits | Savory Sausage Gravy |
Breakfast Potatoes

E.M. SANDWICH - 12

English Muffin | Eggs | Cheddar Cheese |
Breakfast Potatoes | Choice of Bacon, Ham or
Sausage

FRENCH TOAST - 16

Two Slices of Sourdough Toast | Seasonal
Compote | Choice of Bacon, Ham, or Sausage

HAM & CHEESE OMELET - 16

Three Egg Omelet | Ham | Cheese |
Breakfast Potatoes | Toast

VEGGIE OMELET - 15

Local Mushrooms | Onions | Bell Peppers |
Spinach | Grape tomatoes | Microgreens | Swiss
Cheese | Breakfast Potatoes | Toast

WILD BILL SKILLET - 16

Breakfast Potatoes | Bell Peppers | Onions |
Mushrooms | Cheese | Eggs | Sausage Gravy |
Choice of Bacon, Ham or Sausage

BREAKFAST BURRITO - 15

Scrambled Eggs | Sausage | Bell Peppers |
Caramelized Onions | Cheese | Tortilla |
Green Chili or Sausage Gravy

A LA CARTE

TWO EGGS - 3

BREAKFAST POTATOES - 4

APPETIZERS

BAVARIAN PRETZEL BITES - 13

Bavarian Pretzel Bites | Queso Fresca

TOASTED BISON RAVIOLI - 18

Italian Breaded Bison Ravioli | Spicy Marinara |
Herbs

CHISLIC - 20

Spicy Beef Marinated Tips | Chimichurri |
A South Dakota Favorite

TOAST, ENGLISH MUFFIN, OR BISCUIT - 4

BACON, HAM, OR SAUSAGE - 5

LUNCH SIDES

FRENCH FRIES

ONION RINGS

HOUSE SALAD

CUP OF SOUP

SEASONAL VEGETABLES

LUNCH MENU

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

LUNCH CLASSICS

Served with 1 choice of side

BLT - 12

Bacon | Lettuce | Tomato | Herb Aioli | Sourdough

SOCIAL CLUB - 16

House Roasted Turkey | Ham | Bacon | Lettuce | Tomato | Cheddar Cheese | Herb Aioli | Sourdough

FRENCH DIP - 16

Thinly Sliced Roast Beef | Swiss Cheese | Au Jus | Hoagie Bun
Add Peppers +2 | Mushrooms +2 | Onions +2

SOUP & SALAD

Chicken +6 | Shrimp +10 | Grilled Salmon (4 oz) +12

THE DAILY SOUP

Cup 3 | Bowl 6 | Seasonally Inspired

CAESAR SALAD - Side 6 | Entrée 14

Romaine | Croutons | Parmesan | Caesar Dressing

HOUSE SALAD - 4

Romaine | Cucumber | Grape Tomatoes | Black Olives | Shredded Carrots | Croutons | Choice of Dressing

PASTAS/BOWLS

Gluten free options available. Served with fresh-baked bread.

WINTER POWERBOWL - 20

Tri-Color Quinoa & Lentils | Roasted Cauliflower | Squash | Mushrooms | Lemon-Tahini Drizzle
(**Vn** | **GF**)

MUSHROOM RAVIOLI - 20

Mushroom Stuffed Ravioli | Brown Butter-Sage Sauce (**V**)

PLAIN JANE - 16

8 oz Burger or Chicken Breast | Swiss, Cheddar, or Pepperjack Cheese | Lettuce | Tomato | Onion | Pickle | Split-Top Bun

LUCK OF THE DRAW BURGER - 20

Chef Inspired Burger Feature

STEAK FRITES - 26

8 oz Flat Iron Steak | Garlic Herb Butter | Extra Crispy Fries

THE WEDGE - 8

Iceberg Lettuce | Bacon Bits | Grape Tomatoes | Bleu Cheese Crumbles | Ranch Dressing (**GF**)

CLASSIC CHEF SALAD - 17

House Roasted Turkey | Ham | Egg | Bacon Bits | Grape Tomatoes | Cucumber | Cheese | Croutons | Romaine Lettuce | Choice of Dressing

SHRIMP SCAMPI - 22

Sautéed Shrimp | Garlic Butter | Angel Hair Pasta

ASK ABOUT OUR DAILY DESSERTS

Parties of 7 or more will receive one bill with a 20% gratuity added. A 4% fee applies to all credit card payments. Consuming raw or undercooked foods may increase the risk of foodborne illness. Our kitchen uses ingredients including nuts, tree nuts, eggs, wheat, soy, dairy, shellfish, fish, mustard, and other allergens; cross-contact may occur. Please inform your server of any allergies or dietary preferences.