



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

APPETIZERS

TOASTED BISON RAVIOLI - 18

Italian Breaded Bison Ravioli | Spicy Marinara Sauce | Herbs

FORAGER'S MUSHROOM TOAST - 18

Sautéed Oyster | Shiitake Mushrooms | Herbs |
Toasted Baguette | Garlic Butter | Cream Cheese

CHISLIC - 20

Spicy Beef Marinated Tips | Chimichurri | A South
Dakota Favorite (**GF** | **DF**)

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

THE WEDGE - 8

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

CLASSIC CHEF SALAD - 17

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

PASTA

Gluten free options available.
Served with house salad and fresh-baked bread.

CHICKEN PICCATA - 28

Crispy Pan Seared Chicken Breast | Lemon Butter Caper
Sauce | Angel Hair Pasta

MUSHROOM RAVIOLI - 24

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

SHRIMP SCAMPI - 26

Sautéed Shrimp | Garlic Butter | Angel Hair Pasta

BISON TORTELLINI - 35

6 oz. Bison Petite Tender Steak | Cheese Tortellini |
Spicy Marinara

SIDES

FRENCH FRIES

ONION RINGS

5 GRAIN RICE BLEND

MARKET VEGETABLE

BAKED POTATO

SEASONAL

VEGETABLES

BOURSIN MASHED

POTATOES +2

LOADED BAKED

POTATO +3

SHRIMP & SAUSAGE SKEWER - 18

Garlic Cajun Marinade | Andouille Sausage (**DF**)

BAVARIAN PRETZEL BITES - 13

Bavarian Pretzel Bites | Queso Fresca

CHARCUTERIE FOR 2 - 25

Savory Selection of Curated Meats | Cheese |
Nuts | Fruit | (Available only on weekends)

ENTRÉES

Served with House Salad | Sub Caesar Salad +2

WINTER POWERBOWL - 24

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

OSSO BUCCO - 36

Smoked Pork Shank | Boursin Mashed Potatoes |
Local Mushrooms (**GF**)

GRILLED SALMON - 34

6 oz. Grilled Salmon | Herbs | Lemon | 5 Grain Rice
Blend | Seasonal Vegetables (**GF**)

LUCK OF THE DRAW BURGER - 20

Chef Inspired Burger Feature | Includes One Side
(Does not include salad)

STEAK FRITES - 30

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

STEAKS

Served with house salad and 1 side choice

NEW YORK STRIP 12 oz - 40

FILET MIGNON 8 oz - 44

Center Cut

RIBEYE 14 oz - 50

GOURMET TOPPINGS

GARLIC BUTTER - 3

CREAMY HORSERADISH - 3

BLEU CHEESE MEDALLIONS - 5

CHIMICHURRI - 4

CARAMELIZED ONIONS - 6

GARLIC BUTTER MUSHROOMS - 8

SHRIMP SKEWER - 9

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.