



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**)

- 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)

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 | Tomato | 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 |
Tomato | 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 | SEASONAL
VEGETABLES |
| ONION RINGS | BOURSIN MASHED
POTATOES +2 |
| 5 GRAIN RICE BLEND | LOADED BAKED
POTATO +3 |
| MARKET VEGETABLE | |
| BAKED POTATO | |

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.