



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

BREAKFAST BURRITO - 16

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

WILD BILL SKILLET - 17

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

CLASSIC - 15

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

APPETIZERS

CHISLIC - 20

Spicy Marinated Beef Tips | Chimichurri

BUFFALO CAULIFLOWER - 15 (V)

Spicy Breaded Cauliflower | Celery | Ranch

LOADED HUMMUS - 16 (V)

Pita Chips | Hummus

TEMPURA SHRIMP STICKS - 18

Kona Beer Tempura Battered Shrimp | Slaw | Spicy Mustard | Lemon-Pepper Ketchup

STEAKS

STEAK FRITES 8 oz - 27

Flat Iron Steak | Garlic Herb Butter | Extra Crispy Fries

NEW YORK 12 oz - 40

Hand Cut | House Salad | Choice of 1 Side

BISON RIBEYE 16 oz - 55

Hand Cut | House Salad | Choice of 1 Side

LUNCH SIDES

FRENCH FRIES

ONION RINGS

CUP OF SOUP

SWEET TATER PUFFS

SEASONAL VEGETABLE

HOUSE SALAD

CAESAR SALAD +2

WEDGE SALAD +4

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.

LUNCH MENU

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

LUNCH CLASSICS

Served with 1 choice of side

PLAIN JANE - 16

8 oz Burger or Chicken Breast | Lettuce | Onion | Tomato | Pickle | Swiss, Cheddar, or Pepperjack Cheese | Onion | Toasted Bun
Sub Buffalo +5

LUCK OF THE DRAW BURGER - 20

Chef Inspired Burger Feature

CHICKEN TENDERS - 17

3 Buttermilk Hand Breaded Tenders | Slaw

CHICKEN BACON PESTO WRAP - 16

Chicken Tender | Bacon | Lettuce | Tomato | Pesto | Provolone | Tortilla

FRENCH DIP - 16

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

FISH & CHIPS - 22

Walleye | Kona Beer Tempura Batter | Slaw | Fries
(No additional side)

SOUP & SALAD

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

SOUP OF THE DAY

Cup 3 | Bowl 6

HOUSE SALAD - 4

Romaine | Cucumber | Grape Tomatoes | Shredded Carrots | Croutons

CAESAR SALAD - Side 6 | Entrée 14

Romaine | Shredded Parmesan | Croutons | Caesar Dressing

THE WEDGE - 8 (GF)

Iceberg Wedge | Bacon | Grape Tomatoes | Bleu Cheese Crumbles | Ranch

POWER SALAD - 18 (V)

Romaine | Artichoke Hearts | Vegetable Slaw | Goat Cheese | Blood Orange | Red Onion | Glazed Pecans | Dried Cherries | Blood Orange Shallot Dressing

BOWLS

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

SHRIMP SCAMPI - 22

Sautéed Shrimp | Garlic Butter | Angel Hair Pasta

TUACA PHEASANT - 28

Smoked Pheasant | Penne | Sundried Tomatoes | Parmesan | Microgreens | Tuaca Cream Sauce

ABUNDANCE BOWL - 20 (Vn)

5 Way Grain Blend | Glazed Pecans | Veggie Slaw | Market Vegetables | Sundried Tomatoes | Roasted Chickpeas & Hummus | Dried Cherries | Lemon Tahini Sauce

Chicken +6 | Shrimp +10 | Grilled Salmon +12

ASK ABOUT OUR DAILY DESSERTS