



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

CHISLIC - 20

Spicy Marinated Beef Tips | Chimichurri

BUFFALO CAULIFLOWER - 15 (V)

Spicy Breaded Cauliflower | Celery | Ranch

LOADED HUMMUS - 16 (V)

Pita Chips | Hummus

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 | Shredded Carrots | Croutons | Choice of Dressing

THE WEDGE - 8 (GF)

Iceberg Lettuce | Bacon Bits | 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

CASUAL PLATES

LUCK OF THE DRAW BURGER - 20

Chef Inspired Burger Feature | Served with 1 Side Choice

FISH & CHIPS - 22

Walleye | Kona Beer Tempura Batter | Slaw | Fries

STEAK FRITES - 27

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

SIDES

WILD RICE

ONION RINGS

MASHED POTATO

FRENCH FRIES

BAKED POTATO

SWEET TATER PUFFS

SEASONAL VEGETABLE

LOADED BAKED POTATO +3.50

SUB CAESAR +2

SUB WEDGE +4

TEMPURA SHRIMP STICKS - 18

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

TOASTED BRUSCHETTA PLATTER - 15 (Vn)

Bowl of Bruschetta | Toasted Crostini

COMPOSED PLATES & PASTAS

Served with House Salad | Sub Caesar Salad +2

OSSO BUCCO - 38 (GF)

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

GRILLED SALMON - 34 (GF)

Salmon | Lemon-Dill Velouté | Wild Rice | Asparagus

ABUNDANCE BOWL - 24 (V)

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

SHRIMP SCAMPI - 26

Sautéed Shrimp | Angel Hair Pasta | Garlic Butter

TUACA PHEASANT - 32

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

PRIMAVERA - 22 (DF)

Penne | Sautéed Vegetables | Artichoke Hearts | Garlic | Pesto | Olive Oil

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

BISON TORTELLINI - 36

6 oz Bison Petit Tender Steak | Cheese Tortellini | Spicy Marinara

STEAKS

Served with house salad and 1 side choice

FILET 8oz - 44

RIBEYE 14oz - 50

NEW YORK 12oz - 40

BISON RIBEYE 16oz - 55

GOURMET TOPPINGS

GARLIC BUTTER - 3

CREAMY HORSERADISH - 3

BLEU CHEESE MEDALLIONS - 5

CHIMICHURRI - 4

CARAMELIZED ONIONS - 6

GARLIC BUTTER MUSHROOMS - 8

SAUTÉED SHRIMP - 10

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.