



GRILLE FEATURES

STARTERS

Hot Capicola Wrapped Scallops	12
Micro Greens, Oregano Oil, Lemon, Marinara.	
Mussels Provencal	10
Diced Tomato, Basil, White Wine Butter Sauce, Garlic Toast.	
Chicken Satay Three Ways	8
Peanut, Mango & Teriyaki Sauces.	
Lodge Beef Stew	4
Served in a Bread Bowl with Roasted Vegetables.	

ENTREES

BBQ Duck Leg	21
Griddled Parmesan Pine Nut Polenta, Balsamic Wilted Spinach, Baby Carrots.	
Grilled Pork Chop	20
Griddled Five Cheese Macaroni, Wilted Spinach, Fig Chutney.	
Peppercorn Crusted NY Strip	25
Chipotle Twice Baked Potato, Pan Gravy, Grille Vegetables.	

DESSERT

Peach Cobbler	4
Cinnamon Syrup, Pecan Crumble ~ Add Vanilla Bean Ice Cream for \$1.	



FIRST COURSE

SOUPS ♦ SALADS ♦ STARTERS

Chicken Tortilla Soup	4
Homemade, Black Beans, Sweet Corn, Cilantro, Tomatoes, Red Chili Chicken, Tortilla Strips, Pepper Jack Cheese.	
Crab Bisque	6
Chef's Own Blend of Fresh Vegetables, Shellfish Stock, Butter, Cream, Crab Meat.	
Tomato & Mozzarella Salad	5
Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette.	
Butter Lettuce Wedge	5
Smoked Bacon, Maytag Bleu Cheese, Green Apple, Walnuts, Bleu Cheese Dressing.	
Salmon Salad	13
Fresh Spinach, Watercress, Roasted Beets, Feta Cheese, Pomegranate Seeds, Croutons, Carrots, Lemon Zest, Grilled Salmon Fillet, Pomegranate Vinaigrette.	
Roasted Apple Spinach Salad	10
Fresh Spinach, Roasted Apples, Smoked Bacon, Dried Cherries, Gorgonzola, Spicy Pecans, Grilled Chicken, Honey Balsamic Vinaigrette.	
Asiago Spinach & Artichoke Dip	8
Served in a Bread Bowl, Specialty Bread, Corn Chips.	
Angus Bull Bites	11
Black Angus Sirloin Tips, Bold BBQ Dipping Sauce.	
Bacon Wrapped Shrimp	11
Bacon Wrapped, Tail-On, Chipotle Ketchup, Spiced Sweet Potato Fries.	



SEAFOOD

Served with Choice of Chicken Tortilla Soup, Tomato & Mozzarella Salad or Butter Lettuce Wedge and Bread.

Twice Baked Potato Crusted Salmon	19
Asiago Mashed Encrusted, Wilted Spinach, Dill Buttered Carrots, White Wine Sauce.	
Seafood Alla Marinara	21
Sautéed Jumbo Shrimp, Sea Scallops, Salmon, Fresh Basil, Garlic, Pasta, Marinara Sauce.	
Boulder Canyon Walleye	22
Charbroiled Walleye, Canyon Beurre Blanc, Skillet Fingerling Potatoes, Dill Carrots.	
Macadamia Halibut	24
Macadamia Crusted Alaskan Halibut, Vegetable Capellini Spring Roll, Citrus Vin Blanc.	
Coconut Fried Shrimp	18
Coconut Battered Shrimp, Pineapple Sweet & Sour Sauce, Bok Choy, Jasmine Rice.	



RANCH HOUSE STEAKS

Served with Choice of Chicken Tortilla Soup, Tomato & Mozzarella Salad or Butter Lettuce Wedge and Bread.



Deadwood Grille proudly serves **Certified Angus Beef®** insuring superior tenderness and bold, rich flavor. At the Deadwood Grille, we age our steaks for 21 days to bring out the flavors and enhance the tenderness.

Filet Oscar	29
6oz Filet Mignon, Sauce Veloute (<i>White Sauce with Capers & Diced Roasted Red Peppers</i>), Jumbo Lump Crab, Grilled Asparagus.	
Chipotle Honey Ribeye	26
12oz Ribeye, Chipotle Honey Glaze, Roasted Pepper Relish, Asiago Mashed Potatoes.	
Filet Mignon	28
8oz Bacon Wrapped Filet, Baked Potato, Vegetable.	
Whiskey Sirloin	19
9oz Whiskey Marinated Top Sirloin, Caramelized Onions, Loaded Mashed Potatoes, Vegetable.	
New York Strip	24
12oz, Hand Cut, Brandy Peppercorn Sauce, Maytag Bleu Potato Cake, Grilled Asparagus.	
Ribeye	9oz ~ 20
Aged Premium Ribeye, Intense Marbling & Flavor,	12oz ~ 25
Asiago Mashed Potatoes, Vegetable.	16oz ~ 31

Top Your Steak with Butter Sautéed Fresh Mushrooms & Onions ~ Add \$2.5



GRILLE FAVORITES

Served with Choice of Chicken Tortilla Soup, Tomato & Mozzarella Salad or Butter Lettuce Wedge and Bread.

Champagne Chicken	16
Pan Seared Airline Chicken Breast, Crimini Mushrooms, Champagne Cream Sauce, Asiago Mashed Potatoes, Vegetable.	
Buffalo Meatloaf	17
Asiago Mashed Potatoes, Buttered Carrots, Tomato-Mushroom Demi.	
The Grille Pork Chop	18
Caramelized Pear & Brie Stuffed Crêpe, Raspberry Port Sauce, Haystack Onions, Balsamic Glaze.	
Vegetarian Szechwan Stir Fry Tofu	16
Fried Tofu, Spicy Szechwan Sauce, Sticky Rice, Water Chestnuts, Soy Sake Braised Asian Vegetables.	

18% gratuity will be added to parties of 8 or more.

DEADWOOD GRILLE

WINE LIST

by the glass ...G (6oz) • by the quartino ... Q • by the bottle ... B

Quartino

A small decanter that holds a quarter of a liter (about one third of a bottle), that is a wonderful way to try and share new wines. Part of the fun of drinking wine is swirling it around in the glass, smelling it, sipping and savoring it slowly. The Quartino puts the control in your hands. If you don't wish to order a whole bottle of wine, or if some in your party want one type of wine and others something else, then the Quartino offers wonderful flexibility.

WHITES

Sauvignon Blanc

	G	Q	B
Honig, <i>Napa Valley</i>	6	9	24
Craggy Range, <i>New Zealand</i>			48
Duckhorn, <i>Napa Valley</i>			60

Interesting Whites

Deadwood Grille White Zinfandel	5.5	8	22
Sun Garden Gewurztraminer, <i>Germany</i>	6	9	24
Red Tree Moscato, <i>California</i>	5	7.5	20
3 Blind Moose Pinot Grigio, <i>Central Coast</i>	6	9	24
Beviamo Moscato d' Asti, <i>Italy</i>			27

Riesling

Chateau Ste Michelle, <i>Washington</i>	6	9	24
Schloss Vollrads, <i>Germany</i>			30
Mosselland Arsvitis, <i>Germany</i>			32

Chardonnay

Deadwood Grille Chardonnay	5.5	8	22
4 Bears, <i>Central Coast</i>	6.5	9.75	26
Chateau Ste Michelle			
"Indian Wells," <i>Washington</i>	9.5	14.25	38
Maddalena Riboli, <i>Monterey</i>			45
Rombauer, <i>Napa Valley</i>			65
La Crema, <i>Russian River</i>			70
Cakebread, <i>Napa Valley</i>			95

REDS

Shiraz/Sirah

Layer Cake Shiraz, <i>Australia</i>	9	13.5	36
Varozza Petite Sirah, <i>Napa Valley</i>			63
Two Hands Gnarly Dudes Shiraz, <i>Australia</i>			75

Zinfandel

Fetzer V Oaks, <i>North Coast</i>	6	9	24
Brazin, <i>Dry Creek Valley</i>			40
Dead Man's Hand, <i>Napa Valley</i>			48
Seghesio, <i>Sonoma</i>			56

Merlot

	G	Q	B
Deadwood Grille Merlot	5.5	8	22
Jade Mountain, <i>Napa Valley</i>	6	9	24
Velvet Devil, <i>Washington</i>	7.5	11.25	30
Chateau Ste Michelle			
"Indian Wells", <i>Washington</i>	9.5	14.25	40
Alexander Valley, <i>Sonoma</i>			45
Decoy by Duckhorn, <i>Napa Valley</i>			55
Duckhorn, <i>Napa Valley</i>			110

Pinot Noir

Silver Ridge, <i>Napa Valley</i>	5.5	8	22
4 Bears, <i>Central Coast</i>	7.5	11	30
Cartlidge & Browne, <i>California</i>	8	12	32
Laforet Bourgogne, <i>France</i>			31
La Crema, <i>Sonoma</i>			50
Adelsheim, <i>Willamette Valley</i>			65

Cabernet Sauvignon

Deadwood Grille Cabernet	5.5	8	22
Columbia Crest, <i>Washington</i>	6	9	24
Angeline, <i>Alexander Valley</i>	8	12	32
4 Bears, <i>Napa Valley</i>	10	15	40
J. Lohr Seven Oaks, <i>Paso Robles</i>			32
Chateau Ste Michelle, <i>Washington</i>			40
Kenwood, <i>Sonoma</i>			42
Chateau St Jean, <i>Sonoma</i>			56
Honig, <i>Napa Valley</i>			74
Jessup Cellars, <i>Napa Valley</i>			100
Cakebread, <i>Napa Valley</i>			130

Interesting Reds

Sterling Meritage, <i>Napa Valley</i>	6.5	9.75	26
Gascon Malbec, <i>Argentina</i>	7	10.5	28
931 Varozza, <i>Napa Valley</i>	9.5	14	40
Sean Minor Red Blend, <i>Napa Valley</i>	10	15	40
Calcu Colchagua Valley Malbec, <i>Chile</i>			30
Orin Swift Prisoner, <i>Napa Valley</i>			75
Paraduxx by Duckhorn, <i>Napa Valley</i>			100
Orin Swift Papillon, <i>Napa Valley</i>			115



Dessert Wines

Osborne White Port	5		32
Taylor Fladgate 10yr	9		70



Celebrate with Champagne!

JanKris Sparkling Peach - NV	9/G	35/B	55/B
Domaine Ste Michelle "Cuvee"	7.5/G	30/B	100/B
Martini & Rossi Asti Spumante 375ml		16/B	250/B

COCKTAILS

BOTTLED BEER

Domestic 3.5
Budweiser, Bud Light, Bud Light Lime, Bud Select 55,
Coors, Coors Light, MGD, Michelob Golden Draft Light,
Michelob Ultra, Miller Lite, Rolling Rock

Imports & Handcrafted 4.5
Blue Moon, Corona, Dos Equis Special, Grain Belt,
Grain Belt Nordeast, Heineken, Killian's, Leinenkugel's
Original, Michelob Amber Bock, Modelo Especial,
New Belgium Sunshine Wheat, New Belgium 1554,
Sam Adams Boston Lager, Shiner Bock

Ask about Our Seasonal Bottles & Draft Beers

Alternative

Bacardi Silver Strawberry 3.5
Mike's Hard Lemonade 4.25
(Regular ~ Cranberry ~ Black Cherry)
Smirnoff Ice 4

N/A

O'Doul's, O'Doul's Amber 3

MARTINIS

Pomegranate Martini

Pomegranate, Absolut Citron,
Cointreau.

Kosmopolitan

Absolut Kurant, Cointreau,
Cranberry Juice, Twist.

Lemon Drop

Absolut Citron, Sweet & Sour,
Sugar Rim.

Flirtini

Pineapple, Champagne, Vodka,
Cointreau.

Cherry Squirt

Three Olives Cherry Vodka,
Lemonade, Triple Sec.

Green Apple

Skye Vodka, Apple Pucker Schnapps.

Key Lime Pie

Stoli Vanil, Cointreau, Pineapple,
Rose's Lime, Sweet & Sour, Sugar Rim.

Chocotini

Stoli Vanil, Godiva Dark Chocolate,
Mocha Rim.

DRAFT BEER

	16oz	22oz
Miller Lite	3	4
Coors Light	3	4
Bud Light	3	4
Budweiser	3	4
Boulevard Wheat	4	5
Oggie's Amber Lager	4	5
Crow Peak Seasonal	4	5
Pabst Blue Ribbon	2.5	3.5
Stella Artois	4	5
Guinness	4	5.5
Fat Tire	4	5
Seasonal (<i>ask your server</i>)	4	5

MOJITOS ♦ MARGARITAS ♦ DAIQUIRIS

Mojitos: *A refreshing, effervescent rum cocktail with fresh mint and squeeze of lime.*

Caribbean Favorite, in Classic or Raspberry

Margaritas: *Handcrafted Margaritas, on the Rocks or Frozen, Fiesta (16 oz) or Schooner (22 oz).*

Lime ♦ Strawberry ♦ Peach ♦ Raspberry

Daiquiris: *Handcrafted Daiquiris, on the Rocks or Frozen, Fiesta (16 oz) or Schooner (22 oz).*

Strawberry ♦ Peach ♦ Raspberry

We Proudly Brew
STARBUCKS COFFEE



Coffee of the Day

Regular & Decaf

2.5

Caffé Latte

3.75

White Chocolate Mocha

4.25

Caffé Mocha

3.75

Cappuccino

3.5

Caramel Macchiato

4



Kick Up Your Coffee
with a shot of:
Amaretto ♦ Bailey's Irish Crème
Grand Marnier ♦ Kahlua



THE REINCARNATION of TEA
Tazo® Hot Tea

Variety of Flavors Available

2.25

Tazo® Chai Latte

3.75

SPECIALTY COCKTAILS

Red Card

Bacardi Torched Cherry Rum,
Lemonade, Grenadine.

The Green Monster

Bacardi, Midori, Pineapple Juice,
Sprite.

5 For Fighting

Absolut Citron, Gin, Rum,
Blue Curacao, Triple Sec,
Sweet & Sour, Sprite.

1st & Goal

Vodka, Apple Pucker, Raspberry
Schnapps, Sweet & Sour, Sprite.

SCOTCH ♠ WHISKEY

Ardbeg ♦ Balvenie 12yr ♦ Chivas Regal
Dewar's 12yr ♦ Glenfiddich
Glenlivet 12yr ♦ Glenmorangie 10yr
Johnny Walker Black, Blue, Red
J&B ♦ Lagavulin 16yr ♦ Macallan 12yr
Oban 14yr ♦ Singleton 12yr
Talisker 10yr