

# FIRST COURSE

## SOUPS ♦ SALADS ♦ APPETIZERS

<b>Chicken Tortilla Soup</b>	4
Homemade with Black Beans, Sweet Corn, Cilantro, Tomatoes and Red Chili Chicken, Topped with Tortilla Strips and Pepper Jack Cheese.	
<b>Crab Bisque</b>	6
Chef's Own Blend of Fresh Vegetables, Shellfish Stock, Butter, Cream and Crab Meat.	
<b>Tomato &amp; Mozzarella Salad</b>	5
Ripe Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Vinaigrette.	
<b>Butter Lettuce Wedge</b>	5
Smoked Bacon, Maytag Bleu Cheese, Green Apple, Walnuts and Bleu Cheese Dressing.	
<b>Honey Pepper Salmon Salad</b>	12
Spring Mix Greens, Candied Pecans, Carrots, Cucumbers and Tomatoes, Tossed with Honey Mustard Dressing and Topped with Charbroiled Honey Pepper Glazed Salmon Fillet.	
<b>Roasted Apple Spinach Salad</b>	10
Fresh Spinach Tossed in a Honey-Balsamic Vinaigrette, Topped with Grilled Chicken, Roasted Apples, Smoked Bacon, Dried Cherries, Gorgonzola and Spicy Pecans.	
<b>Baked Brie en Croûte</b>	9
Baked Soft Brie Cheese, Pecans and Jalapeño Jam Stuffed in Puff Pastry, with Crackers and Fruit.	
<b>Pretzel Crusted Crab Cakes</b>	12
Pretzel Encrusted Crab Cakes with Spiced Honey Mustard Aioli.	
<b>Asiago Spinach &amp; Artichoke Dip</b>	8
Served with Toasted Specialty Breads and White Corn Chips.	
<b>Buffalo Bull Bites</b>	9
Buffalo Sirloin Tips with Bold BBQ Dipping Sauce.	
<b>Bacon Wrapped Shrimp</b>	10
Bacon Wrapped Tail-on Shrimp with Chipotle Ketchup and Spiced Sweet Potato Fries.	

♥ ♦ ♣ ♠  
**Enjoy Our Deadwood Grille Signature Label Wines**  
 White Zinfandel ~ Chardonnay ~ Cabernet Sauvignon ~ Merlot  
 5/glass ♦ 20/bottle

# GRILLE FAVORITES

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

<b>Champagne Chicken</b>	16
Pan Seared Airline Chicken Breast with Crimini Mushrooms and Champagne Cream Sauce, Served with Asiago Mashed Potatoes and Vegetable.	
<b>Buffalo Meatloaf</b>	15
Served with Asiago Mashed Potatoes, Buttered Carrots and Tomato-Mushroom Demi.	
<b>The Grille Pork Chop</b>	17
Caramelized Pear & Brie Stuffed Crêpe, Raspberry Port Sauce, Haystack Onions and Balsamic Glaze.	
<b>Chicken Peperonata</b>	15
Breaded Medallions Served over Asparagus Risotto, Topped with Sautéed Tomatoes, Peppers and Onions.	
<b>Chicken Chorizo Rigatoni</b>	15
Grilled Chicken with Chorizo Sausage, Roasted Peppers, Mushrooms and Garlic in a Rich Tomato Shallot Cream Sauce, Topped with White Cheese and Green Onions.	
<b>Portabella Wellington</b>	14
Braised Portabella Mushroom with Sauteed Spinach and Swiss Cheese, Wrapped in a Puff Pastry, Served with Roasted Roma Tomato Coulis and Asparagus.	

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



## SEAFOOD

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

<b>Twice Baked Potato Crusted Salmon</b>	18
<i>Asiago Mashed Encrusted, Wilted Spinach, Dill Buttered Carrots and White Wine Sauce.</i>	
<b>Seafood Alla Marinara</b>	19
<i>Sautéed Jumbo Shrimp, Sea Scallops and Salmon with Fresh Basil, Garlic, Pasta and Marinara Sauce.</i>	
<b>Boulder Canyon Walleye</b>	20
<i>Charbroiled Walleye with Canyon Beurre Blanc, Served with Skillet Fingerling Potatoes and Dill Carrots.</i>	
<b>Macadamia Halibut</b>	22
<i>Alaskan Halibut, Macadamia Crusted, with Vegetable Capellini Spring Roll and Citrus Vin Blanc.</i>	
<b>Coconut Fried Shrimp</b>	18
<i>Coconut Battered Shrimp, Pineapple Sweet &amp; Sour or Sweet Chili Sauce, Bok Choy and Jasmine Rice.</i>	



## 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.*

<b>Filet Oscar</b>	28
<i>6oz Filet Mignon Topped with Jumbo Lump Crab and Sauce Veloute (White Sauce with Capers, Diced Roasted Red Peppers), Served with Grilled Asparagus.</i>	
<b>Ribeye Steak with Chipotle Honey Glaze</b>	23
<i>Grilled 12oz Angus Ribeye Steak with Chipotle Honey Glaze and Roasted Pepper Relish, Served with Asiago Mashed Potatoes.</i>	
<b>Ranch House Filet Mignon</b>	28
<i>8oz Bacon Wrapped Filet with Crimini Mushroom Sauce and Caramelized Shallots, Served with Asiago Mashed Potatoes.</i>	
<b>Buffalo Tenderloin</b>	28
<i>Bacon Wrapped, Charbroiled, Served with Maytag Bleu Potato Cake and Grilled Asparagus.</i>	
<b>Filet Mignon</b>	27
<i>8oz Bacon Wrapped Filet, Charbroiled, Served with Baked Potato and Vegetable.</i>	
<b>Whiskey Sirloin</b>	17
<i>9oz Whiskey Marinated Angus Top Sirloin with Caramelized Onions, Served with Loaded Mashed Potatoes and Vegetable.</i>	
<b>New York Strip Steak</b>	23
<i>12oz Aged Hand-cut, Charbroiled, with Brandy Peppercorn Sauce, Served with Maytag Bleu Potato Cake and Grilled Asparagus.</i>	
<b>Ribeye Steak</b>	9oz / 18 12oz / 23 16oz / 28
<i>Aged Premium Ribeye with Intense Marbling and Flavor, Served with Asiago Mashed Potatoes and Vegetable.</i>	

**Top Your Steak with Butter Sautéed Fresh Mushrooms & Onions, add \$2.5.**



## DESSERTS

<b>Cheesecake</b>	5.5	<b>Crème Brûlée</b>	5
<i>Homemade, Ask Your Server For Today's Featured Cheesecake.</i>		<i>Chilled Vanilla Bean Custard, Burnt Sugar Glaze, Whipped Cream and Fresh Berries.</i>	
<b>Caramel Apple Bread Pudding</b>	5.5	<b>Chocolate Oblivion</b>	5.5
<i>With Caramel Sauce and Whipped Cream.</i>		<i>Three Layer Chocolate Cake Filled with Rich Chocolate Mousse, Whipped Cream, Caramel and Crème Anglaise.</i>	

*Enjoy an After Dinner Cocktail or Starbucks® Coffee Drink with Dessert.*

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

# DEADWOOD GRILLE

## WINE LIST

Enjoy our wines by the glass ...6 oz G • 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 flexibility.

<b>Sauvignon Blanc</b>	<b>G</b>	<b>Q</b>	<b>B</b>	<b>Shiraz / Syrah</b>	<b>G</b>	<b>Q</b>	<b>B</b>
Honig, <i>Napa Valley</i>	6	9	24	Layer Cake, <i>Australia</i>	9	13.5	36
Beringer, <i>Napa Valley</i>			37	Shoofly, <i>Australia</i>			32
Ferrari Carano Fume, <i>Napa Valley</i>			42	Two Hands Gnarly Dudes, <i>Australia</i>			75
Craggy Range, <i>New Zealand</i>			48				
Duckhorn, <i>Napa Valley</i>			60				
<b>Interesting Whites</b>				<b>Zinfandel</b>			
Deadwood Grille White Zinfandel	5	7.5	20	Fetzer V Oaks, <i>North Coast</i>	6	9	24
Sun Garden Gewurztraminer, <i>Germany</i>	6	9	24	Seghesio, <i>Sonoma</i>			56
Albarino Nessa, <i>Spain</i>			35				
JanKris Divinity, <i>Central Coast</i>			28	<b>Merlot</b>			
Caymus Conundrum, <i>Napa Valley</i>			60	Deadwood Grille Merlot	5	7.5	20
				Velvet Devil, <i>Washington</i>	7.5	11.25	30
				Chateau Ste Michelle			
				"Indian Wells", <i>Washington</i>	9.5	14.25	40
				Hall, <i>Napa Valley</i>			85
				Duckhorn Merlot, <i>Napa Valley</i>			110
<b>Chardonnay</b>				<b>Pinot Noir</b>			
Deadwood Grille Chardonnay	5	7.5	20	Queen of Hearts, <i>California</i>	6	9	24
Chateau Ste Michelle				Cartlidge & Browne, <i>California</i>	8	12	32
"Indian Wells", <i>Washington</i>	9.5	14.25	38	La Crema, <i>Sonoma</i>			50
4 Bears, <i>Central Coast</i>	6.5	9.75	24	Adelsheim, <i>Willamette Valley</i>			65
Travis, <i>Monterey</i>	9	13.5	36	Carpe Diem, <i>Central Coast</i>			75
Sonoma-Cutrer, <i>Russian River</i>			45				
Adelsheim, <i>Oregon</i>			45	<b>Cabernet Sauvignon</b>			
Cambria, Katherine's Vine, <i>Central Coast</i>			50	Deadwood Grille Cabernet	5	7.5	20
La Crema, <i>Russian River</i>			70	Columbia Crest, <i>Washington</i>	6	9	24
Rombauer, <i>Napa Valley</i>			65	Angeline, <i>Alexander Valley</i>	8	12	32
Nickel and Nickel, <i>Napa Valley</i>			85	Four Bears, <i>Central Coast</i>	9	13.5	36
Ferrari - Carano Reserve, <i>Napa Valley</i>			85	JanKris, <i>Central Coast</i>			28
Cakebread, <i>Napa Valley</i>			95	Chateau Montelena, <i>Napa Valley</i>			90
				Chateau St Jean, <i>Sonoma</i>			56
<b>Riesling</b>				Cakebread, <i>Napa Valley</i>			130
Chat Ste Michelle, <i>Washington</i>	6	9	24	Chateau Ste Michelle, <i>Washington</i>			40
Dragonstone, <i>Germany</i>			38	Jessup Cellars, <i>Napa Valley</i>			100
Clos Du Bois, <i>Sonoma</i>			36	Kenwood, <i>Sonoma</i>			42
Dashe Dry Creek, <i>Sonoma</i>			45	Nickel & Nickel, <i>Napa Valley</i>			115
				Honig, <i>Napa Valley</i>			74
<b>Pinot Grigio</b>				<b>Interesting Reds</b>			
3 Blind Moose, <i>Central Coast</i>	6	9	24	Red Truck, <i>Sonoma</i>	6.5	9.75	26
				Red Sky Meritage, <i>Napa Valley</i>	6.5	9.75	26
				Orin Swift Prisoner, <i>Napa Valley</i>			75
				Penfolds B389, <i>Australia</i>			77
				Orin Swift Papillon, <i>Napa Valley</i>			115
				Paraduxx, <i>Napa Valley</i>			100



### 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
Trevisiol, Prosecco - NV		42/b	250/b

# COCKTAILS

<b>Beer Bottled: Domestic</b>	3
Budweiser, Bud Light, Bud Light Lime, Bud Select 55, Coors, Coors Light, Miller Lite, MGD 64, Rolling Rock	

<b>Imports &amp; Handcrafted</b>	4
Corona, Dos Equis Amber, Heineken, Modelo Especial, Goose Island Seasonal, Leinenkugel's Original, Odell's 5 Barrel Pale, Red Hook IPA, New Belgium 1554, New Belgium Ranger India Pale Ale, New Belgium Sunshine Wheat	

<b>N/A</b>	
O'Doul's	3
O'Doul's Amber	3
Kaliber	3.5

Ask about Our Seasonal Bottles & Draft Beers

## Mojitos ♦ Margaritas ♦ Daiquiris

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

Caribbean Favorite, in Classic or Raspberry

**MARGARITA:** *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

## MARTINIS

### Pomegranate Martini

Pomegranate, Absolut Citron and Cointreau.

### Kosmopolitan

Absolut Kurant, Cointreau and cranberry juice with a twist.

### Lemon Drop

Absolut Citron and sweet & sour with a sugar rim.

### Flirtini

This flirtatious combination of pineapple, champagne, vodka and Cointreau will slip away easily.

### Cherry Squirt

A wonderful mix of Three Olives cherry vodka, lemonade and triple sec make this an easy drinking sweet treat.

### Green Apple

Sky vodka and Apple Pucker schnapps.

### Key Lime Pie

Stoli Vanil, Cointreau, pineapple, Rose's Lime, sweet & sour and a raw sugar rim.

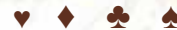
### Chocotini

Stoli Vanil and Godiva Dark Chocolate with a mocha rim.

<b>Draft Beer</b>	<b>16oz</b>	<b>22oz</b>
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
Newcastle Brown Ale	4	5
Pabst Blue Ribbon	2.5	3.5
Stella Artois	4	5
Guinness	4	5.5
Fat Tire	4	5
Michelob Ultra	3	4

## Alternative

Bacardi Silver Strawberry	3.5
Bacardi Silver Lemonade	3.5
Mike's Hard Lemonade	4
Mike's Hard Cranberry	4
Smirnoff Ice	3.5



We Proudly Brew  
STARBUCKS COFFEE



### Coffee of the Day

*Regular & Decaf*

2.5/cup      2.5/to-go

### Caffé Latte

3/cup      3.5/to-go

### White Chocolate Mocha

3.25/cup      4/to-go

### Caffé Mocha

3/cup      3.5/to-go

### Cappuccino

2.75/cup      3.25/to-go

### Caramel Macchiato

3/cup      3.5/to-go



**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/cup      2/to-go

### Tazo® Chai Latte

3/cup      3.5/to-go

## SPECIALTY COCKTAILS

### The Crush 7

Effen Black Cherry and agave nectar, shaken and served with a splash of Sprite, up or on the rocks.

### Red Card 6

Bacardi Torched Cherry rum, lemonade and grenadine.

### The Green Monster 6

Bacardi, Midori, pineapple juice and Sprite.

### 5 For Fighting 6

Absolut Citron, gin, rum, Blue Curacao, triple sec, sweet & sour and Sprite.

### 1st & Goal 6

Vodka, Apple Pucker, raspberry schnapps, sweet & sour and 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