The History of Deadwood’s Notorious Gem Theater

In May 1876, Al Swearengen arrived in Deadwood. You are on the original location where he set up camp. By the end of the week, he had a dancehall in full swing. The Gem Theater (as seen on the TV series “Deadwood”) was officially opened in 1877. The Gem Theater would become one of Deadwood’s longest continuously operating entertainment venues, resurrecting itself after several fires. A fire in 1899 closed its doors for good.

The term “theater” is used loosely when referring to the Gem. By all accounts it was a house of prostitution. The building was divided into small rooms where Swearengen’s girls entertained customers. Swearengen’s staff included General Manger Dan Dority and Floor Manager Johnny Burns.

It has been said, in its prime, the theater took in $5,000 on most nights and $10,000 on others. Yet Swearengen died penniless. Shortly after the fire in 1899, he left Deadwood and was killed not long after trying to board a train in Denver’s railyard.

Today, the Gem Steakhouse & Saloon keeps the Gem’s spirit alive by offering excellent food in a fun atmosphere that continues to guarantee everyone a good time.

Parties of 8 or more will be charged a 18% Gratuity
**Good Morning**  
*Breakfast served until 11 a.m.*

**Gold Rush - $12.95**  
You’ve hit the mother lode. This breakfast features an 8 oz. handcut sirloin steak which is charbroiled and served with hashbrowns, two eggs and toast.

**Bullock’s Eggs Benedict - $8.95**  
Deadwood’s first sheriff, Seth Bullock, maintained order in the lawless town. Any law-abiding citizen would enjoy this breakfast classic. An English muffin topped with two eggs and Canadian bacon is covered with hollandaise sauce. Served with hashbrowns.

**Mr. Woo’s Eye Opener - $7.95**  
This may have been one of the ways that Mr. Woo chose to cook his famous pigs. A grilled ham steak served with two eggs, hashbrowns and toast.

**Al’s Three-Egg Omelette - $8.50**  
Al was not known as an early riser after a late night at his Gem Theater. You can almost hear Al demanding his helper, Johnny Burns, to cook up one of these omelettes. Choose from Ham and Cheese, Western or Mexican. Served with hashbrowns and toast.

**Charlie Utter’s Campfire Breakfast - $6.95**  
As Charlie Utter and his friend, Wild Bill Hickok, sat around the morning campfire they may have enjoyed a breakfast like this. Two pancakes grilled golden brown, served with two eggs and three pieces of Applewood smoked bacon.

**Preacher Smith - $6.50**  
Preacher Smith would surely give his blessing to this early morning meal. Buttermilk biscuits topped with special sausage gravy. Served with hashbrowns and sausage links.

**Poker Alice - $6.95**  
Poker Alice would be willing to bet on this breakfast. Two eggs served with hashbrowns, toast and choice of Applewood smoked bacon, ham or sausage links.

**Farnum’s French Toast - $5.95**  
This is a meal that Deadwood’s First Mayor E.B. Farnum would have given his approval. Two pieces of cinnamon and egg dipped, bread grilled golden brown and topped with powdered sugar. Served with choice of Applewood smoked bacon, ham or sausage links.

**Beverages**

<table>
<thead>
<tr>
<th>Assorted Juices (Apple, Tomato, Orange or Cranberry)</th>
<th>Small - $1.75</th>
<th>Large - $2.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>Small - $1.50</td>
<td>Large - $2.25</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$1.75</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>$1.75</td>
<td></td>
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</table>

**On The Side**

<table>
<thead>
<tr>
<th>Breakfast Sandwich</th>
<th>$3.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Egg</td>
<td>$1.00</td>
</tr>
<tr>
<td>Two Eggs</td>
<td>$1.50</td>
</tr>
<tr>
<td>Buttered Toast</td>
<td>$1.75</td>
</tr>
<tr>
<td>Oatmeal with Toast</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hashbrowns</td>
<td>$1.95</td>
</tr>
<tr>
<td>Three Extra Thick Strips of Bacon</td>
<td>$3.50</td>
</tr>
<tr>
<td>Ham or Sausage Links</td>
<td>$2.75</td>
</tr>
<tr>
<td>French Toast</td>
<td>$2.95</td>
</tr>
<tr>
<td>Side of Pancakes</td>
<td>$2.95</td>
</tr>
<tr>
<td>One Biscuit with Gravy</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
Luncheon Features
Served from 11 a.m. to 4 p.m.

South Dakota Buffalo

Buffalo once roamed South Dakota in large numbers. As the West was settled, they were hunted nearly to the point of extinction. Today, the buffalo have moved away from the brink of extinction and herds are now owned both publicly and privately.

Old West French Dip - $8.50
We slow roast this buffalo. It is thinly sliced and served on a toasted French hoagie to dip in our special au jus.

Buffalo Bill Combo - $8.50
Roast buffalo served open-faced on Texas style bread and accompanied by mashed potatoes and topped with brown gravy.

Gem Buffalo Burger - $8.50
1/3 lb lean buffalo burger seasoned and charbroiled to perfection. Topped with Applewood smoked bacon and cheddar cheese. Served on a toasted bun.

Cheeseburger - $7.95
Hamburger - $7.50

Gem’s Signature Sandwiches

Each sandwich will prove by far to be the BEST around. So enjoy!!!!
Served with French fries or homemade garlic potato chips.

Outlaw Beef - $8.50
6 oz. slow-roasted Black Angus beef grilled and topped with onions, peppers and provolone cheese and served on a grilled French hoagie roll.

Cowboy Beef - $8.50
6 oz. slow-roasted Black Angus beef grilled and topped with BBQ sauce and provolone cheese and served on a grilled French hoagie roll.

Golddiggers Chicken - $7.95
6 oz. grilled chicken breast. Topped with Applewood smoked bacon and provolone cheese and served on a grilled French hoagie roll.

Mineral Palace Burger - $7.50
6 oz. hamburger topped with Applewood smoked bacon and cheddar cheese. Served on a toasted Kaiser bun.

Cheeseburger - $7.25
Hamburger - $6.95

Grilled Mahi Mahi Sandwich - $9.95
This unbreaded Mahi Mahi filet is grilled to perfection and served on a grilled French hoagie roll with red pepper aioli sauce on the side.

Grilled Ribeye Steak Sandwich - $10.95
Topped with sauteed mushrooms and onions. Served on a grilled French hoagie roll.

Luncheon Specialties

* No discounts on house specialties. $3.00 extra charge for all split meals.

Giant Chicken Fried Steak - $9.95
This huge golden chicken fried steak is served with mashed potatoes and gravy.

Battered Cod - $11.95
8 oz. battered cod. Deep fried. Tartar sauce is served on the side.
**Appetizers**

**Mother Lode Quesadilla - $9.95**
Just like the prospectors who came to Deadwood, you'll think you have hit the mother lode. Choose from either steak or seasoned chicken breast. We then add onions, peppers, and roasted green chiles. It is topped with Colby Jack cheese and tomatoes in a flour tortilla. Enjoy by dipping in our zesty salsa or guacamole or both.

**Badlands Buffalo Pops - $9.95**
In 1876, the most lawless section of Deadwood was known as the Badlands. This sinfully good appetizer would have fit right in. Pulled chicken wings are covered with our hot wing sauce and served with celery, carrot sticks and bleu cheese dip.

**Gold Strike Chislic - $9.95**
Fortune seekers came to Deadwood to strike it rich. You may not make a fortune with this classic beef chislic but your taste buds will think you did. 6 oz. of breaded or unbreaded. Served with your favorite steak sauce or BBQ sauce.

**Soups and Salads**

**Frontier Fajita Salad - $9.95**
Deadwood was known as one of the last frontiers in the late 1800's. Today you'll find a new frontier with this salad. Seasoned strips of steak or chicken are served over corn tortilla strips, lettuce, tomatoes, Colby Jack cheese, jalapenos. Served with our house salsa and guacamole.

**Ribeye Steak Salad - $10.95**
Enjoy this steak lover’s salad. 6 oz. of grilled and seasoned ribeye steak is thinly sliced and served on a bed of Romaine lettuce. It is topped with slow roasted red tomatoes, red onions, bleu cheese crumbles and drizzled with ranch or vinaigrette dressing. Choose a 12 oz. Ribeye for **$8.00 more**.

**Soup of the Day**
- Cup - $2.75
- Bowl - $3.75

**Gem Buffalo Chili**
- Cup - $3.75
- Bowl - $5.95

**Desserts**

$4.95 and Up
Ask your server about our dessert selections.

**Beverages**

- Coffee or Hot Tea - $1.75
- Soft Drinks - $1.90
- Ice Tea or Lemonade - $1.90
- Domestic Bottle Beer - $3.25
- Import Bottle Beer - $4.75
- Domestic Tap Beer (pint) - $3.25
- Sam Adams - $4.75
- Knuckle Head Red - $4.75
- Crow Peak (pint) - $4.75
- Glass of House Wine - $5.00
Black Angus Steaks
Served from 11 a.m. to closing.

In 1876, Al Swearengen came to Deadwood to stake his claim to fame by opening the notorious Gem Theater. Today, the Gem Steakhouse & Saloon is betting that its handcut steaks will surely be the way it “steaks” its claim to fame.

Our Black Angus Beef is purchased from a reputable supplier and is guaranteed to be USDA Choice or higher and has a minimum of 21 days age on it and is handcut in house. The cuts are consistently flavorful, tender and juicy, surpassing expectations with every bite. We “steak” our reputation on this.

All dinners include soup or salad, vegetable of the day, and choice of baked potato, mashed potatoes, garlic mashed potatoes, French fries or fresh fried potato chips.

Rare - cold red center   Medium Rare - cool pink center   Medium - warm pink center
Medium Well - warm center with trace of pink   Well - no pink center

We cannot guarantee the tenderness of steaks ordered Medium Well or Well Done.

Al’s Porterhouse - $35.95
Al Swearengen was the self-appointed King of Deadwood. This meal features the King of Steaks. This 1” thick 22 oz. porterhouse is a centercut loin steak that is as good as it gets.

Seth’s Filet Mignon - $31.95
Seth Bullock hoped to bring a sense of civility to the lawless mining camp. We are sure that Seth would have approved of this classic steak. A fresh cut 10 oz. tenderloin steak wrapped in Applewood smoked bacon and charbroiled to perfection.

Mineral Palace Ribeye - $42.95
A 32 to 34 oz. Choice Bone-in Ribeye, charbroiled medium rare to medium. This is the perfect steak for the big appetite or dinner for two. Please allow extra cooking time for the thickness of this steak. Add $3 to make as Dinner for Two.

Johnny’s Ribeye - $19.95
As Al’s assistant, Johnny Burns never seemed to get any respect from his boss. This 12 oz. aged ribeye would have easily earned Al’s respect with just one bite.

Hearst’s New York Strip - $18.95
Mining magnate George Hearst had an eye for all things golden. This 12 oz. aged New York Strip would have been just to his liking.

Star’s Family Style Sirloin
After Sol Star and Seth Bullock successfully established a Deadwood hardware business, they established a cattle ranch just outside of Belle Fourche. You may have enjoyed this meal at the ranch. This aged sirloin is a 24 oz. extra thick steak. It is served family style so share with a friend or eat the whole steak yourself.

Dinner for One - $26.95   Dinner for Two - $29.95
Hickok’s Wild Sirloin - $17.95
Wild Bill Hickok was a Deadwood legend and this sirloin is sure to become one. This 10 oz. aged top sirloin is seasoned, charbroiled, and selected to be surprisingly tender.

Earp’s Sirloin - $14.95
Wyatt would have liked this 8 oz. aged sirloin steak. Big enough to hit the spot.
Specialty Steaks

Merrick’s Garlic Ribeye - $22.95
Stop the presses! We are sure that A.W. Merrick, the first publisher of the Black Hills Pioneer, would have wanted to do a story on this one-of-a-kind steak. This 12 oz. aged ribeye is charbroiled and topped with hot garlic butter and parmesan cheese.

Cochran’s Strip - $19.95
Doc always wanted the best. This New York strip fits the bill. This 12 oz. steak is topped with either melted bleu cheese & chives or hot garlic butter and parmesan cheese.

Dority’s Black and Bleu Steak - $14.95
When Al needed a problem fixed, he turned to his righthand man, Dan Dority. This aged steak pays respect to how Dan took care of Al’s little problems. 8 oz. centercut top sirloin charbroiled to your desire. It is topped with melted bleu cheese crumbles and garnished with fresh chives.

Other Selections

Prospector’s Prime Rib
One of our finest features. You can have the prime rib done the traditional way or you can try our famous smoked prime. It’s done in house with our own smoker. Once you have tried it you will come back for more. Check with your server for availability.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>8 oz.</td>
<td>$14.95</td>
</tr>
<tr>
<td>12 oz.</td>
<td>$18.95</td>
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<tr>
<td>16 oz.</td>
<td>$22.95</td>
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Mr. Woo’s Pork Ribs
You’ll be the one doing the eating this time. These are slow cooked pork ribs at their BEST! Served family style with your choice of our three signature Gem Steakhouse sauces - Al’s Sweet BBQ, Dority’s Bold & Spicy BBQ and Trixie’s Wild Raspberry.

<table>
<thead>
<tr>
<th>Rack</th>
<th>Price</th>
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<tbody>
<tr>
<td>Half</td>
<td>$13.50</td>
</tr>
<tr>
<td>Full</td>
<td>$21.95</td>
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</tbody>
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Calamity Jane’s Half Chicken - $13.95
Jane would flip over this one. This half chicken is spicy and smoked in-house which makes it a pleasure to eat. Served with your choice of dressing or BBQ sauce.

Gold Nugget Shrimp - $16.95
These extra large breaded shrimp are nearly as large as the gold nugget Potato Creek Johnny claimed to find while prospecting. Deep fried and served with our cocktail sauce.

Joanie’s Grilled Swordfish Steak - $18.95
Ms. Stubbs would enjoy this seasoned 8 oz. swordfish. Grilled with lemon butter and white wine.

Wild Bill’s Walleye - $16.95
A South Dakota favorite. 12 oz. filet grilled. Finest fish in Deadwood.

Giant Chicken Fried Steak - $9.95
This huge golden chicken fried steak is served with mashed potatoes and gravy.

Battered Cod - $11.95
8 oz. battered cod. Deep fried. Tartar sauce is served on the side.

Buffalo Salisbury - $13.95
Grilled 12 oz. ground buffalo. Served with mushroom gravy and mashed potatoes.

Mr. Woo’s Rice & Fire-roasted Vegetables - $9.95
Mixture of red rice, brown rice, Anaheim peppers, red & yellow bell peppers, black beans, sweet corn, tomatoes, roasted garlic, cilantro and lime.

Hearty Grains & Wild Mushroom - $9.95
Enjoy a medley of red rice, wild rice, Shiitake mushrooms, Crimini mushrooms, roasted onions, roasted garlic, green onions and thyme.