

OUTLAWS'

STEAKHOUSE

A DAKOTA ORIGINAL SINCE 2006

APPETIZERS

CHEESY FRIED PICKLES

Pickle spear, havarti cheese, wonton skins, flash fried, side special sauce 12

GUNPOWDER SHRIMP

An Outlaws' original. Sauteed shrimp, sweet & zesty seasonings, lightly drizzled with BBQ 16

CHEESE CURDS

Beer battered, flash fried, side of ranch 11

WILD BILL'S WINGS

Served with ranch or bleu cheese & celery

PARMESAN/GARLIC
MILD BUFFALO
SWEET BBQ
TERIYAKI

HONEY HOT/GARLIC
SMOKING GUN SAUCE

- DRY RUB -
SALT & VINEGAR

BONE-IN WINGS

Traditional bone-in chicken wings with sauce 1/2 lb - 10 1 lb - 17

BONELESS WINGS

We've removed the bones for your convenience 1/2 lb - 9.5 1 lb - 15

DEADWOOD NACHOS

Cheese Sauce, Pico de Gallo, Jalapenos, Black Olives 15 Fajita Chicken +5 Taco Meat +5

BRUSSEL SPROUTS

Parmesan cheese, bacon, balsamic reduction 11

PARMESAN TRUFFLE FRIES

Thin cut potato, skin on, double fried, truffle oil, shaved parmesan 9

SOUP & SALADS

FRENCH ONION SOUP

House made with beef au jus, slivered onion, croutons, and broiled Swiss. 9.5

CHILI

Traditional chili, with beef and beans, topped with sour cream, shredded cheese, chive 8oz-cup 8.00

SOUP OF THE DAY

8oz-cup
Ask server for details 9

THE HIDEOUT

Mixed greens, onion, carrot, diced tomato, cheddar cheese, crouton 11 regular 6 small

COWBOY CAESAR

Chopped romaine, pecorino cheese, croutons, Caesar dressing 11 regular 6 small

ORIENTAL CHICKEN SALAD

Mixed greens, oriental peanut dressing, pulled chicken, carrots, pickled red onion, chive, fried noodles 17

SANTE FE

Crisp romaine, cheese blend, black beans, black olives, diced tomatoes, fajita chicken, and SW ranch dressing 14

SALAD ADD ONS: Chicken Breast +5 / 4oz Salmon +9 / Shrimp +7 / Steak +9.5

BURGERS

SANDWICHES

served with your choice of side

SMOKING GUN

Jalapenos, smoking gun sauce, american & havarti cheese, grilled burger, toasted bun 17.5

JALAPENO POPPER

Cream cheese, jalapeno, bacon, raspberry jelly, havarti cheese 18

MUSHROOM & SWISS

Sliced mushrooms, havarti cheese, toasted bun 16.5

HIGH NOON

Premium ground beef, American cheese, lettuce, tomato, sliced pickle, toasted brioche bun 15.5
bacon +3 / onion +1 / fried egg +2

PRIME RIB FRENCH DIP

Thin shaved prime rib, havarti cheese, sauteed onion, toasted roll, au jus 18.5

HONEY GARLIC CHICKEN

Grilled Chicken, honey garlic sauce, havarti cheese, lettuce, tomato, toasted brioche 15

BBQ CHICKEN SWISS

Grilled chicken, barbeque, bacon, havarti cheese, lettuce, tomato toasted bun, 16

OPEN FACED BISON MEATLOAF

Bison meatloaf, Texas garlic-toast, gravy, open faced 18

SHRIMP PO'BOY

Breaded shrimp, lettuce, tomato, fancy sauce, hoagie roll 13

COMFORT FOOD & SEAFOOD

CHICKEN FRIED STEAK

Breaded beef cutlets, brown gravy, mashed potatoes, veggie 19.50

BISON MEATLOAF

Served with brown gravy over mashed potatoes, with veggie 26

BISON STUFFED RAVIOLI

Tossed in a savory, sage cream sauce, served with side salad 29

LONG X ALREDO

Traditional fettuccini pasta, parmesan cream sauce, garlic bread 15 Chicken +5 Steak +9.50 Shrimp +7

CHICKEN ALA VODKA

Fettuccine pasta, chicken, zucchini, bacon bits, cream tomato sauce 18

SHRIMP SCAMPI

Fettuccini pasta, lemon, garlic, capers, roasted tomatoes, asiago cheese, tossed in a white wine sauce 19.50

ROARING FORK - GRILLED SALMON

8oz Atlantic, flame grilled
Served w/ veggie, choice of potato, and salad 29.50

BLACKENED SALMON

Cajun seasoned fillet, pan seared
Served w/ veggie, choice of potato, and salad 29.50

FILLET OF WALLEYE

Pan seared
Served w/ veggie, choice of potato, and salad 29.50



* CONSUMPTION OF UNDERCOOKED MEAT POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.
18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

THE BUTCHER'S BLOCK

Butcher block items below are served with chefs veggie, choice of potato, and salad

WYATT EARP - RIBEYE

14oz choice grade, aged 28 days 39.50

MADSON FLAT IRON

6oz USDA choice grade. Tender and flavorful cut 24

TWIN FLATS

Two 6oz flat irons 34

DOC HOLLIDAY - FILET

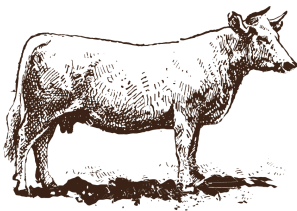
7-8oz USDA choice grade, lead and tender 45

STRIP STEAK

Classic 12oz NY strip 29.50

STEAK FRITES

Parmesan truffle fries, sliced flat iron, demi glaze 24



BILLY THE KID

7oz sirloin. Choice of potato: mashed, baked, or french fries with veggie. 20

TOMAHAWK PORK CHOP

Bone-In, 12oz premium pork 29.50

STEAK ACCOMPANIMENTS

PUBHOUSE STYLE

Shrimp and garlic cream sauce 9

WINCHESTER STYLE

Olive butter and parmesan cheese crusted 5

MUSHROOMS & CARMELIZED ONION

Sauteed 4

SAUTEED SHRIMP

5 shrimp sauteed in garlic 7

SIDES

GREENS

HIDEOUT SALAD

CAESAR SALAD

VEGGIE

STARCH

BAKED POTATO (AFTER 4PM)

MASHED POTATO

FRENCH FRIES

SWEET POTATO FRIES +3

LOADED MASHED +3

LOADED BAKED +3 (AFTER 4PM)

WILD RICE

HEARTY

MAC & CHEESE +5

FRENCH ONION SOUP +3.5

CHILI +3

SOUP OF THE DAY +3

CHEESE CURDS +5

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DESSERTS

PAZOOKIE

Partially baked chocolate cookie, with vanilla bean ice cream 9.5

APPLE CRISP

Chopped apple, rolled oats, streusel topping, vanilla bean ice cream 10

MOLTEN CHOCOLATE LAVA CAKE

Steakhouse classic with vanilla ice cream 9.5

HIGH RISE CHEESECAKE

Topped with raspberry sauce 9



SIX SHOOTER CATERING

Let us handle your next party or meeting

We offer on and offsite services

Linens ,Decor, Bar Service, Audio Visual & great food & setup
email us at catering@shooterhospitality.com or speak to a manager

Scan QR code for Catering menu

