

# OUTLAWS' BAR & GRILL

*A Dakota Original.*

Williston, ND

Dinner Menu

## APPETIZERS

### Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese 7.<sup>49</sup>

### Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq 13.<sup>19</sup>

### White Cheddar Cheese Curds

White cheddar cheese, battered, flash fried 8.<sup>99</sup>

### Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, fried, side special sauce 10.<sup>29</sup>

### Buffalo Chicken Tenderloins

Five breaded tenderloins, tossed in buffalo sauce, and served with blue cheese or ranch. 11.<sup>99</sup>

### Deadwood Nachos

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa 11.<sup>99</sup>

Ground Beef +3.<sup>99</sup> Fajita Chicken +3.<sup>99</sup>

Steak Tips +6.<sup>29</sup> Guacamole +1.<sup>79</sup>



## SALADS

### Dressing Choices:

Buttermilk Ranch

Bleu Cheese

1000 Island

House Vinaigrette

French

### Hideout

Served with cucumber, red onion, black olive, peppadews, crouton, & white cheddar cheese 7.<sup>99</sup> lg / 4.<sup>29</sup> sm

Grilled Chicken +3.<sup>99</sup> Breaded Chicken +3.<sup>99</sup>

Steak Tips +6.<sup>79</sup> Salmon +6.<sup>99</sup> Sautéed Shrimp +5.<sup>99</sup>

### Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. 13.<sup>49</sup>

### Buffalo Chicken Salad

Boneless buffalo chicken, bacon, cheddar cheese, gorgonzola cheese, romaine, tomato, and ranch dressing 13.<sup>49</sup>

### Southwest Fajita

Fajita marinated chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. 12.<sup>99</sup>

### Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. 8.<sup>49</sup> lg / 4.<sup>79</sup> sm

Grilled Chicken +3.<sup>99</sup> Breaded Chicken +3.<sup>99</sup>

Steak Tips +6.<sup>79</sup> Salmon +6.<sup>99</sup> Sautéed Shrimp +5.<sup>99</sup>

Parties of 8 or more people will have a gratuity of 18% added

# OUTLAWS' STEAKS

Served with choice of dinner side, veggie of the day and pick of house salad or Caesar salad.

## **Bitly The Kid** *Pub Steak & Shrimp (2) 8oz*

Twin flat iron steaks, flame grilled, topped with sautéed shrimp in a flavorful garlic cream sauce with sun-dried tomatoes. **29<sup>.99</sup>**

## **Wyatt Earp** *Ribeye 14oz*

Choice grade, aged 28 days. Our most popular cut of steak. Well marbled and full of flavor. Hand Cut in house, flame grilled and lightly seasoned **30<sup>.99</sup>**

## **Madson Flat** *Flat Iron 8oz*

Our house favorite. A wonderful, flavorful, tender cut of steak. Our Flat Iron is choice grade, seasoned, and flame grilled **19<sup>.99</sup>**

## **Doc Holliday** *Petite Filet 6-7oz*

Choice grade, aged 28 days for extra flavor. Flame grilled and seasoned. **31<sup>.99</sup>**

## **Marshall Ditton** \* *14oz Hamburger Steak*

Old West classic. Hand formed chopped sirloin, flame grilled, topped with caramelized onions and mushrooms. **21<sup>.99</sup>**

### **Steak Accompaniments**

Mushrooms & Onions	+1 <sup>.99</sup>
Horseradish Sauce	+0 <sup>.99</sup>
Jumbo Fried Shrimp (3)	+7 <sup>.99</sup>
Sautéed Shrimp	+5 <sup>.99</sup>

### **Outlaws' Beef Doneness Chart**

<b>Rare:</b> Very red, cool center	<b>Medium Well:</b> Slightly pink center
<b>Medium Rare:</b> Warm, red center	<b>Well Done:</b> Cooked throughout, no pink
<b>Medium:</b> Pink center	



## **RUSTER SPECIALS**

### **Country Fried Steak**

11oz angus beef fritter, asiago mashed potatoes, brown gravy **17<sup>.49</sup>**

### **Healthy Chicken**

7oz marinated chicken breast, flame grilled, sautéed veggies, side of asparagus **12<sup>.99</sup>**

### **Long X** (Fettuccini Alfredo)

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. **12<sup>.49</sup>**

Grilled Chicken +3<sup>.99</sup> Sautéed Shrimp +5<sup>.99</sup>  
Cajun Style (zesty sausage, peppers & onions) +4<sup>.69</sup>

## **SEAFOOD**

### **Aces & Eights** (Jumbo Fried Shrimp)

Six breaded jumbo shrimp, flash fried, sautéed vegetables, dinner side, choice of soup or salad **21<sup>.99</sup>**

### **Lobster Mac & Cheese**

A local favorite. New England lobster, house cheese sauce, cavatappi pasta, zesty breadcrumbs, with garlic bread **22<sup>.99</sup>**

### **Roaring Fork Salmon**

Simply seasoned and flame grilled. Served with veggie, choice of side, and soup or salad. **20<sup>.99</sup>**  
Cajun Seasoned +1<sup>.79</sup>

### **Lost Saloon** (Fish & Chips)

A large 8oz beer battered cod fillet served with french fries cole slaw and tarter sauce. **13<sup>.99</sup>**

### **Baja Fish Tacos**

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce **13<sup>.49</sup>**

# BURGERS AND SANDWICHES

## ★ Prime Rib French Dip Supreme

Thinly shaved prime rib topped with Swiss cheese, and sautéed onions on a toasted roll with a side of homemade au jus. 14<sup>.49</sup>

## High Noon \*

Always fresh hand cut & formed ground beef. Flame grilled with choice of cheese, lettuce, tomato on a toasted brioche bun. 12<sup>.79</sup>

Thick Cut Bacon +1 <sup>.99</sup>	Bleu Cheese +.79
Guacamole +1 <sup>.99</sup>	1000 Island +.59*
Sautéed Onion +.99	Jalapenos +.99
BBQ Sauce +.59	Mayo +.59
Side Mustard	

## Roughrider \*

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche 13<sup>.99</sup>

## California Chicken

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. 13<sup>.49</sup>

## The Original Grilled Cheese Monster

Our monster footlong grilled ham & cheese. Sliced ham, with American & Havarti cheeses. Served with a small cup of tomato bisque for dipping. 15<sup>.99</sup>

# DESSERTS

## Pazookie

A half pound of fresh baked chocolate chip cookie in an iron skillet topped with two scoops of vanilla bean ice cream and garnished with more chocolate chips! 9<sup>.29</sup>

## High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. 8<sup>.99</sup>

## Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. 5<sup>.49</sup>



# DINNER SIDES

French Fries	Sweet Potato Fries	+1 <sup>.99</sup>
Baked Potato (butter & sour cream)	Loaded Baked Potato	+2 <sup>.19</sup>
Mashed Potatoes	Loaded Mash Potato	+2 <sup>.19</sup>
Grilled Asparagus	Pigtail Mac & Cheese	+3 <sup>.79</sup>
Sautéed Vegetables	Cheddar Cheese Curds	+3 <sup>.79</sup>
Hideout Salad		
Caesar Salad		

\*\*In accordance with North Dakota Department of Health Division of Food & Lodging rules, consumers should be warned: "The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness."

## DRAFT BEER

12oz / 22oz

### Light & Refreshing

★ <b>Heartless</b>	Blonde Ale	5. <sup>99</sup> / 6. <sup>99</sup>
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
<b>Bud Light</b>	Light Lager	4. <sup>99</sup> / 6. <sup>79</sup>
<b>Michelob Ultra</b>	Light Lager	4. <sup>99</sup> / 6. <sup>79</sup>
<b>Coors Light</b>	Light Lager	4. <sup>99</sup> / 6. <sup>79</sup>

### Hoppy & Bold. Full of Flavor

<b>Two Hearted Ale</b>	American IPA	6. <sup>99</sup> / 7. <sup>79</sup>
Bell's Brewing Co. Comstock, MI ABV: 7.0% IBU:55		
★ <b>Stonehome Brewing</b>	Rotating Tap	5. <sup>99</sup> / 6. <sup>99</sup>

### Seasonal Brews

<b>Sam Adams</b>	Seasonal	5. <sup>99</sup> / 6. <sup>99</sup>
Boston Beer Co. Boston, MA ABV: 5.4%		
<b>Wolf Pup</b>	Session IPA	5. <sup>99</sup> / 6. <sup>99</sup>
<b>Big Wave</b>	Golden Ale	5. <sup>99</sup> / 6. <sup>99</sup>

### Medium Bodied... yet. Easy Drinking

<b>Stones Throw</b>	Scottish Ale	6. <sup>99</sup> / 7. <sup>99</sup>
Fargo Brewing Co. Fargo, ND ABV 4.5%		
<b>Outlaws' Quick Draw</b>	Amber Lager	6. <sup>79</sup> / 7. <sup>99</sup>
Schell Brewing Co. New Ulm, MN ABV 5.1%		
<b>Mexican Amber</b>	Amber Lager	6. <sup>99</sup> / 7. <sup>99</sup>
Beaver Creek Brewing Co. Wibeaux, MT ABV 4.6%		

### Dark & Roasted

<b>Guinness</b>	Stout	5. <sup>99</sup> / 7. <sup>89</sup>
Guinness Brewing Co. Dublin, Ireland ABV: 4.2%		

### Gluten Free Cider

<b>Strawberry Magic</b>	Cider	5. <sup>79</sup>
Ciderboys Brewing Co. Stevens Point, WI ABV:5.0%		
<b>Blackberry Pear</b>	Cider	6. <sup>19</sup>
Crispin Cider Co. Colfax, CA ABV: 5.0%		

### Old Fashioned Non-Alcoholic Root Beer

<b>1919 Root Beer</b>	Non Alcohol	3. <sup>49</sup> / 4. <sup>19</sup>
Schell Brewing Co. New Ulm, MN		

★ = Local craft

## WINE LIST

### Whites

<b>Hogue</b>	Pinot Grigio	8/29
<b>Sean Minor 4Bears</b>	Chardonnay	7.5/28
<b>Canti</b>	Moscato	7.5/28

### Reds

<b>Sean Minor 4Bears</b>	Pinot Noir	7.5/28
<b>Manifesto</b>	Zinfandel	8/29
<b>Terrazas Altos del Plata</b>	Matbec	7/28
<b>Canyon Road</b>	Cabernet Sauvignon	5.5/19
<b>Apothic Crush</b>	Smooth Red Blend	7/28
<b>Meiomi</b>	Pinot Noir	44 bottle
<b>Decoy</b>	Pinot Noir	48 bottle
<b>Duckhorn</b>	Cabernet Sauvignon	98 bottle
<b>Silver Oak</b>	Napa Cab	128 bottle

## HOUSE FAVORITE COCKTAILS

<b>Moscow Mule</b>	House vodka, ginger beer, lime juice	7. <sup>49</sup>
<b>Bandit Queen</b>	Premium tequila, muddled jalapeno, pineapple juice	8. <sup>79</sup>
<b>Sangria</b>	Super refreshing, house made sangria.	6. <sup>99</sup>
<b>Tennessee Mule</b>	Jack Daniels, ginger beer, lime juice	7. <sup>99</sup>
<b>Calamity Cosmo</b>	Ketel One orange, lime juice, cranberry juice	7. <sup>99</sup>
<b>CC Punch</b>	Bacardi Rum, Amaretto, juice blend, 7up, grenadine	7. <sup>49</sup>
<b>Georgia Peach Tea</b>	Tea flavored vodka, fresh orange juice, peach schnapps, pink lemonade	7. <sup>99</sup>
<b>Long Island Iced Tea</b>	You know the drill.	7. <sup>49</sup>
<b>Outlaws' Bloody Mary &amp; Caesar</b>	22oz & made to order	

## BOTTLED BEER

<b>Bud Light</b>	<b>Mitter Light</b>
<b>Budweiser</b>	<b>Dos Equis</b>
<b>Michelob Ultra</b>	<b>Corona</b>
<b>Coors Light</b>	<b>Becks n/a</b> non alcohol