

OUTLAWS' BAR & GRILL

A Dakota Original.

Williston, ND

Dinner Menu

APPETIZERS

★ Heirloom Tomato & Burrata Caprese

Flavorful heirloom tomatoes, fresh, soft burrata cheese, red Hawaiian sea salt, basil, balsamic. **13^{.99}**

Steak-Frites

Our Prairie fries tossed in garlic & parsley. Layered with a flame grilled steak & zesty steak sauce. **14^{.79}**

Brussel Sprouts

Crispy brussel sprouts, pancetta, romano cheese, balsamic drizzle. **7^{.99}**

★ Walleye Fondue

Our unique, Outlaws' style take on a walleye cheese dip, for a fun bar food, or sharable appetizer. **13^{.99}**

Gouda Mac Bites

Smoked gouda mac & cheese, beer battered, served with ranch. **9^{.99}**

Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, fried, side special sauce **10^{.29}**

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq **13^{.29}**

White Cheddar Cheese Curds

White cheddar cheese, battered, flash fried **9^{.29}**

Buffalo Chicken Tenders

Five breaded tenderloins, tossed in buffalo sauce, and served with blue cheese or ranch. **11^{.99}**

Deadwood Nachos

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa **13^{.49}**

Ground Beef +3^{.99} Fajita Chicken +3^{.99}

Guacamole +1^{.79}

SOUP & SALADS

Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese **7^{.49}**

Dressing Choices:

Buttermilk Ranch

House Vinaigrette

Chunky Bleu Cheese

French

1000 Island

Hideout

Served with cucumber, red onion, black olive, peppadews, crouton, & white cheddar cheese **8^{.49} lg / 4^{.79} sm**

Grilled Chicken +3^{.99} Breaded Chicken +3^{.99}

Steak Tips +6^{.79} Salmon +6^{.99} Sautéed Shrimp +5^{.99}

Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. **13^{.49}**

Buffalo Chicken Salad

Boneless buffalo chicken, bacon, cheddar cheese, gorgonzola cheese, romaine, tomato, and ranch dressing **13^{.49}**

Southwest Fajita

Fajita marinated chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. **12^{.99}**

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. **8^{.49} lg / 4^{.99} sm**

Grilled Chicken +3^{.99} Breaded Chicken +3^{.99}

Steak Tips +6^{.79} Salmon +6^{.99} Sautéed Shrimp +5^{.99}

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.

★ **French Quarter** *Cajun Style – New Orleans Ribeye*

Rib steak, dry rubbed in zesty Cajun spices. Topped with a sweet balsamic compound butter. **32^{.99}**

★ **Teddy Roosevelt** *Tomahawk Ribeye 18oz +*

The grandest steak, for the grandest cowboy of them all. Hand cut in house, a frenched cut, bone-in ribeye at least 48 ounces, lightly glazed with our Teddy Bear brown ale steak sauce, and topped with crispy onion strings. Truly a must have for anyone that really calls themselves a steak lover. **68^{.99}**

Poker Jim's Prime Rib *Friday thru Sunday*

You know the drill. Served with au jus & horseradish sauce. **29^{.99}**

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^{.99}**

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^{.99}**

Doc Holliday *Petite Filet 6-7oz*

Choice grade, aged 28 days for extra flavor. Flame grilled and seasoned. **31^{.99}**

Billy 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^{.99}**

Marshall Dillon * *14oz Hamburger Steak*

Old West classic. Chopped sirloin flame grilled, topped with mushrooms & caramelized onion. **21^{.99}**

Steak Accompaniments

Mushrooms & Onions	+1 ^{.99}
Fried Onion Strings	+1 ^{.99}
Horseradish Sauce	+0 ^{.99}
Jumbo Fried Shrimp (3)	+7 ^{.99}
Sautéed Shrimp	+5 ^{.99}



RUSTER SPECIALS

Country Fried Steak

11oz angus beef fritter, asiago mashed potatoes, brown gravy **17^{.49}**

Healthy Chicken

7oz marinated chicken breast, flame grilled, sautéed veggies, side of asparagus **12^{.99}**

Long X (Fettuccini Alfredo)

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. **12^{.49}**

Grilled Chicken +3^{.99} Sautéed Shrimp +5^{.99}

Cajun Style (zesty sausage, peppers & onions) +4^{.69}

SEAFOOD

Aces & Eights (Jumbo Fried Shrimp)

Six breaded jumbo shrimp, flash fried, sautéed vegetables, dinner side, choice of soup or salad **21^{.99}**

Lobster Mac & Cheese

A local favorite. New England lobster, house cheese sauce, cavatappi pasta, zesty breadcrumbs, with garlic bread **22^{.99}**

Roaring Fork Salmon

Simply seasoned and flame grilled. Served with veggie, choice of side, and soup or salad. **20^{.99}**
Cajun Seasoned +1^{.79}

Lost Saloon (Fish & Chips)

A large 8oz beer battered cod fillet served with french fries cole slaw and tarter sauce. **13^{.99}**

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce **13^{.49}**

BURGERS AND SUCH

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^{.99}**

The Showdown! (messy double cheeseburger)

Double cheeseburger, with our mac & cheese sauce, caramelized onion, diced bacon, pepper jack cheese, lettuce, tomato, and a pretzel bun all with a side of mac & cheese sauce. **19^{.99} ***

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^{.79}**

High Noon *

Always fresh hand cut & formed ground beef. Flame grilled with choice of cheese, lettuce, tomato on a toasted brioche bun. **12^{.99}**

Thick Cut Bacon +1^{.99}

Guacamole +1^{.99}

Sautéed Onion +.99

BBQ Sauce +.59

Side Mustard

Bleu Cheese +.79

1000 Island +.59*

Jalapenos +.99

Mayo +.59

Roughrider *

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche bun. **13^{.99}**

Ghost Town (Crispy Chicken B.L.T.)

Crispy breaded chicken, bacon, tomato, lettuce, and a zesty mayo on toasted brioche **13^{.99}**

California Chicken

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **13^{.99}**

Buffalo Chicken Sandwich

Pretzel bun, buffalo breaded chicken, blue cheese, ranch dressing, lettuce, & tomato. **13^{.79}**

BBQ Chicken Swiss

Grilled chicken breast, house bbq sauce, swiss cheese, and bacon, with lettuce, tomato, on a brioche bun. **13^{.19}**

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^{.29}**

High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **8^{.99}**

★ Grandma's Cake & Strawberries

Just like my Grandma used to make, vanilla flavored pound cake topped with strawberry sauce and whipped cream. **8^{.99}**

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **5^{.49}**



DINNER SIDES

French Fries

'Shotgun' Tator Tots

Baked Potato (butter & sour cream)

Washed Potatoes

Grilled Asparagus

Sautéed Vegetables

Hideout Salad

Caesar Salad

Sweet Potato Fries **+1^{.99}**

Prairie Fries (garlic) **+1^{.99}**

Brussel Sprouts **+2^{.99}**

Loaded Baked Potato **+2^{.19}**

Loaded Mash Potato **+2^{.19}**

Pigtail Mac & Cheese **+3^{.79}**

Cheddar Cheese Curds **+3^{.79}**

**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

Light & Refreshing

Heartless	Blonde Ale	5. ⁹⁹ / 6. ⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
Busch Light	Light Lager	4. ⁹⁹ / 6. ⁷⁹
Bud Light	Light Lager	4. ⁹⁹ / 6. ⁷⁹
Michelob Ultra	Light Lager	4. ⁹⁹ / 6. ⁷⁹
Coors Light	Light Lager	4. ⁹⁹ / 6. ⁷⁹
Stonehome Brewing	Rotating Tap	5. ⁹⁹ / 6. ⁹⁹
Stonehome Brewing Co. Watford City, ND		

Seasonal Brews

Mucho Blanco	Cati Wit / Weiss Bier	5. ⁹⁹ / 6. ⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 5.3%		
Big Wave	Golden Ale	6. ¹⁹ / 7. ¹⁹
Kona Brewing Co. Kona, Hawaii ABV: 4.4% IBU:10		
Summer Shandy	Lemon Weiss Beer	5. ⁹⁹ / 6. ⁹⁹
Leinenkugel's Brewing Co. Chippewa Falls, WI ABV: 4.2%		

Medium Bodied... yet. Easy Drinking

Teddy Bear	Kentucky Common / Brown Lager	5. ⁹⁹ / 6. ⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 5.0%		
Outlaws' Quick Draw	Amber Lager	6. ⁹⁹ / 7. ⁹⁹
Schell Brewing Co. New Ulm, MN ABV 5.1%		

Hoppy & Bold. Full of Flavor

Two Hearted Ale	American IPA	6. ⁹⁹ / 7. ⁷⁹
Bell's Brewing Co. Comstock, MI ABV: 7.0% IBU:55		
Furious	India Pate Ale	6. ⁴⁹ / 7. ⁷⁹
Surlly Brewing Co. Minneapolis, MN ABV: 6.7%		
Hazy Little Thing	Hazy India Pate Ale	6. ⁴⁹ / 7. ⁷⁹
Sierra Nevada Brewing Co. Chico, CA ABV: 6.7%		

Gluten Free Cider

Strawberry Magic	Cider	5. ⁹⁹
Ciderboys Brewing Co. Stevens Point, WI ABV:5.0%		
Blackberry Pear	Cider	6. ⁴⁹
Crispin Cider Co. Colfax, CA ABV: 5.0%		

Old Fashioned Non-Alcoholic Root Beer

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

WINE LIST

Whites & Pinks

La Marca	Prosecco	28 bottle
California Candy	Dry Rose	9.5/36
Hogue	Pinot Grigio	8/29
Sean Minor 4Bears	Chardonnay	7.5/28
Canti	Moscato	7.5/28

Reds

Sean Minor 4Bears	Pinot Noir	7.5/28
OZY	Red Blend	7.5/28
7 Moons	Red Blend	7.5/28
Terrazas Altos del Plata	Matbec	7/28
1000 Stories	Bourbon Aged Red Zinfandel	32 bottle
Canyon Road	Cabernet Sauvignon	5.5/19
Metomi	Pinot Noir	44 bottle
Decoy	Pinot Noir	48 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Silver Oak	Cabernet Sauvignon	128 bottle
Quintessa	Proprietary Red Blend	220 bottle
Cakebread	Cabernet Sauvignon	115 bottle

HOUSE FAVORITE COCKTAILS

Moscow Mule	House vodka, ginger beer, lime juice
Bandit Queen	Premium tequila, muddled jalapeno, pineapple juice
Sangria	Super refreshing, house made sangria.
Catamity Cosmo	Ketel One orange, lime juice, cranberry juice.
CC Punch	Bacardi Rum, Amaretto, juice blend, 7up, grenadine
Georgia Peach Tea	Tea flavored vodka, fresh orange juice, peach schnapps, pink lemonade
Long Island Iced Tea	You know the drill.
Outlaws' Bloody Mary & Caesar	22oz & made to order

BOTTLED BEER

PBR — Pabst Blue Ribbon	Coors Light
Busch Light	Mitter Light
Bud Light	Dos Equis
Budweiser	Corona
Michelob Ultra	Becks n/a non alcohol