

# OUTLAWS' BAR & GRILL

A Dakota Original

Williston, ND

Dinner Menu

## Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **\$4.50**

## APPETIZERS

### Wild Bill Hickok's Wings

Classic fried wings served with carrots and celery with blue cheese or ranch dressing.

**7 Bone In - \$10**

**20 Bone-In - \$21**

**Salt & Vinegar      Mango Habanero**

**Traditional Buffalo      Sweet BBQ**

### Brussel Sprouts

**\$7**

Flash fried Brussel sprouts tossed with bacon, fried onion, parmesan, and a balsamic drizzle.

### Cheesy Fried Pickles

**\$9**

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce.

### Gunpowder Shrimp

**\$12**

A must have Outlaws' original. Sautéed shrimp in our zesty, and sweet seasonings, drizzled with bbq.

### White Cheddar Cheese Curds

**\$8.5**

Flash fried and served with ranch.

### Philly Egg Rolls

**\$10**

Shaved beef, Havarti cheese, bell peppers and onions, served with a side of southwest ranch.

### Walleye Fingers

**\$12**

Cold water, Canadian walleye, fried and served with house made tarter.

### Deadwood Nachos

**\$11**

A very large order of house fried chips with cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa.

Taco Seasoned Beef +4

Fajita Chicken +4

Side Guacamole +1.5

## SALADS

### Buffato Chicken Salad

**\$11.5**

Boneless buffalo chicken, bacon, cheddar cheese, gorgonzola cheese, romaine, tomato, ranch dressing

### Southwest Fajita

**\$11.5**

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing.

### Cowboy Caesar

**\$7.5lg / 4.5sm**

Fresh cut romaine served with shaved pecorino cheese, croutons, and our creamy Caesar dressing.

Grilled Chicken +4

Steak Tips +6

Salmon +6.5

Sautéed Shrimp +5

### Casino Queen Cobb

**\$12**

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. Choice of dressing.

### New Hideout

**\$8lg / 5sm**

Our New recipe! Served with cucumber, red onion, black olive, peppadews, crouton, and white cheddar.

Grilled Chicken +4

Steak Tips +6

Salmon +6.5

Sautéed Shrimp +5

*Dressing Choices:* Buttermilk Ranch, French, Balsamic Vinaigrette, Bleu Cheese, 1000 Island

## HOUSE MADE SOUPS

### French Onion Soup

**\$6**

House made with beef au jus, slivered onions, croutons and broiled Havarti.

### Soup Du Jour

**\$4/7**

house made soup of the day

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



## HAND CUT STEAKS

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

- Wyatt Earp Ribeye 14oz** \$29  
Our best seller. Well marbled and full of flavor. Flame grilled and seasoned. Choice grade.
- Doc Holliday Petite Filet Mignon** \$29.5  
Choice grade, and aged 28 days for extra flavor. Flame grilled and seasoned.
- Bitty The Kid Pub Steak & Shrimp** \$28  
Twin flat iron steaks, topped with sautéed shrimp in a flavorful garlic cream sauce and sun dried tomatoes.
- Madson Flat Flat Iron 8oz** \$18.5  
The second most tender cut of steak. This petite cut is a great choice. Flame grilled and seasoned.
- Marshall Dillion 16oz Chopped Sirloin** \$19  
Hand formed ground beef steak flame grilled and topped with caramelized onions, and sautéed mushrooms.
- The Teddy 54oz Long Bone Ribeye** \$55  
A unique one-of-a-kind steak. Our hand cut 54oz long bone in ribeye flame grilled, caramelized with Sam Adams steak glaze and topped with fried onion strings. A must try or even share with your friends. Allow 45 minutes for cooking.

## STEAK ACCOMPANIMENTS

- Button Mushrooms and Onions** +2.5
- Side of Horseradish Sauce** +1
- Jumbo Fried Shrimp (3)** +7.5
- Sautéed Shrimp** +5
- Fried Onion Strings** +2

## OUTLAWS SPECIALS

- Stockman's Meat & Potatoes** \$14  
Fork tender beef pot roast served with house made white cheddar potatoes and vegetables. A North Dakota classic
- Backyard Beer Can Chicken** \$19  
Slow roasted whole chicken served back yard style. Served with white cheddar potatoes, and veggies. \*limited \*
- Country Fried Steak** \$16  
Hand pounded 11oz steak breaded and flash fried. Served over our mashed potatoes with brown gravy.
- The Healthy Chicken** \$12  
One 7oz marinated chicken breast flame grilled over wild rice pilaf, garnished with grilled asparagus.
- Long X Fettuccini Alfredo** \$12  
Fettuccini pasta tossed in a parmesan cream sauce with garlic bread and choice of soup or salad.  
*Chicken +4 Shrimp +5*  
*Cajun Style (zesty sausage, peppers & onions) +3*

## SEAFOOD

- Roaring Fork Gritted Salmon** \$19  
Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf & veggies with a soup or house salad. *add Cajun Seasoned +1.5*
- Fish & Chips** \$13  
A large 8oz beer battered cod fillet served with fries and tarter sauce.
- Aces & Eights Jumbo Fried Shrimp** \$22  
Six Jumbo shrimp breaded in panko crumb seasonings. Served with a choice of dinner side, vegetables, with a soup or salad.
- Baja Fish Tacos** \$12  
Beer battered, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce.

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## BURGERS & SANDWICHES

Served with a choice of dinner side

**High Noon (B.Y.O.)** \$11.5  
Hand-cut & flame grilled. This beef patty is cooked to order. Choice of cheese, lettuce, and tomato on a toasted bun.

Thick Cut Bacon +1.5      Bleu Cheese +.75  
Guacamole +1.5      1000 Island +.5  
Fried Egg +1      Caramelized Onion +1  
BBQ Sauce +.5      Mayo +.50  
Button Mushrooms +1.5      Jalapenos +1

**Smoking Gun Burger** \$13  
Flame grilled burger topped with grilled pineapple, mango habanero sauce, jalapenos, pepper jack and bbq on a toasted bun.

**Rough Rider** \$12.5  
An Outlaws' original. This patty is a special recipe of seasonings and fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted bun.

**French Dip Supreme** \$13  
Shaved sirloin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of au jus.  
*Button Mushrooms +1.5      Horseradish Sauce +1*

**Pastrami & Brat** \$13  
All beef pastrami, zesty sausage link, pickle spear, grilled onions, Havarti cheese, peppadew aioli on a ciabatta bun.

**Smoked Brisket Sandwich** \$12  
Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun.  
*Andouille Sausage +2      Caramelized Onion +1*  
*Thick Cut Bacon +1.5*

**California Chicken Sandwich** \$12  
Grilled chicken breast topped with Swiss cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce and tomato on a toasted bun.

## DESSERTS

**Pazookie** \$8.5  
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!

**High Rise Cheesecake** \$8.5  
Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle.

**Old Fashioned Root Beer Float** \$4.5  
Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream.



## OUTLAWS' CATERING

**Make your next event Legendary.**

Ask to speak to the manager on duty about your catering needs, we would be happy to work with you.

Email: [outlawswilliston@shooterhospitality.com](mailto:outlawswilliston@shooterhospitality.com)

## DINNER SIDES

Steakhouse French Fries	Au Gratin Potatoes	+1
Baked Potato (butter & sour cream)	Fried Brussel Sprouts	+2.5
Mashed Potatoes	French Onion Soup	+1.5
Wild Rice Pitaf	Sweet Potato Fries	+2
Grittled Asparagus	Loaded Baked Potato	+2
Sautéed Vegetables	Loaded Mash Potato	+2
Hideout Satad	Pigtait Mac & Cheese	+3
Caesar Satad	Cheddar Cheese Curds	+3
Soup of the Day		

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."

# BEER & WINE LIST

Outlaws', a Dakota original. Williston, ND

## DRAFT BEER LIST

\$\$ Pint / 22oz

### LIGHT & REFRESHING

**Harvester** Cream Ale 5.75 / 7.50  
Meadowlark Brewing Co. Sidney, MT ABV 5.5%

**Bud Light** Light Lager 4.50 / 5.75  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Michelob Ultra** Light Lager 4.75 / 6.00  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Coors Light** Light Lager 4.50 / 5.75  
Coors Brewing Co. Golden, CO ABV 4.2%

**Stella Artois** Euro Pate Lager 6.75  
Inbev Co. Leuven, Belgium ABV 5.5%

### MEDIUM BODIED, YET EASY DRINKING

**Outlaws' Quick Draw** Amber Ale 5.50 / 6.75  
Schell Brewing New Ulm, MN ABV 5.1%

**Summit EPA** Pate Ale 5.75 / 7.50  
Summit Brewing. St Paul, MN ABV 5.2% IBU:49

**Mexican Amber** Amber Lager 5.75 / 7.50  
Beaver Creek Brewing Co. Wibaux, MT ABV 4.6%

### WHEAT BEER

**Blue Moon** Belgian White 5.50 / 7.00  
Anheuser-Busch. St Louis, MO ABV 5.2%

**Summer Shandy** Weiss Beer 5.50 / 7.00  
Leinenkugel's. Chippewa Falls, WI ABV 4.2%

### HOPPY, & BOLD, FULL OF FLAVOR

**Saga' IPA** India Pate Ale 5.75 / 7.50  
Summit Brewing. St Paul, MN ABV 6.2% IBU:80

**Sweet Child of Vine** India Pate Ale 5.75 / 7.50  
Summit Brewing. Minneapolis, MN ABV 6.4% IBU:69

### GLUTEN FREE CIDER BEER

**Blackberry Pear** Hard Cider 6.75  
Crispin Cider Co. Colfax, CA ABV 5.0%

\$ Pint/22oz Mug

## Old Fashioned n/a Root Beer

**1919 Root Beer** Non Alcohol 3.25 / 4.00  
Schell Brewing Co. New Ulm, MN

## BOTTLED BEER

**PBR cans** 3.50

**Bud Light** 4

**Budweiser** 4

**Michelob Ultra** 4.25

**Coors Light** 4

**Miller Light** 4

**Corona** 5

**Strongbow Hard Cider** 5

## WINE LIST

### WHITE / PINK WINES

**Copper Ridge** White Zinfandel 5/19

**Hogue** Pinot Grigio 6/23

**Sean Minor** Chardonnay 6.5/24

**Canti** Moscato 7/27

**Moet & Chandon** Champagne 89

### RED WINE

**Sean Minor** Pinot Noir 7/28

**Terrazas Altos del Ptata** Matbec 7/28

**Copper Ridge** Cabernet 5/19

**Duckhorn** Cabernet Sauvignon 94

**Silver Oak (napa cab)** Cabernet Sauvignon 128

**Ptumpjack** Cabernet Sauvignon 125

**Opus One** Red Blend 298