

OUTLAWS' BAR & GRILL

A Dakota Original.

Williston, ND

Lunch Menu

APPETIZERS

Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese 7.⁴⁹

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq 13.⁹⁹

White Cheddar Cheese Curds

White cheddar cheese, battered, flash fried 8.⁹⁹

Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, fried, side special sauce 10.²⁹

Deadwood Nachos

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa 11.⁹⁹

Ground Beef +3.⁹⁹ Fajita Chicken +3.⁹⁹

Steak Tips +6.²⁹ Guacamole +1.⁷⁹



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 7.⁹⁹ lg / 4.²⁹ 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 / 4.⁷⁹ 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

BURGERS AND SANDWICHES

Cheese: American, Cheddar, Swiss, Pepper Jack

High Noon *

Always fresh hand cut & formed ground beef. Flame grilled with choice of cheese, lettuce, tomato on a toasted brioche bun. 12.⁷⁹

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

Jalapeño Popper Burger *

Cream cheese, bacon, jalapenos, pepper-jack, and raspberry sauce drizzled on a flame grilled burger & toasted bun. 14.²⁹

Roughrider *

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche bun 13.⁹⁹

★ 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. 14.⁴⁹

Stagecoach (Philly Cheesesteak)

An amazing blend of our house sliced beef sautéed with bell peppers, onions, and a house cheese sauce on a toasted hoagie roll. 15.⁴⁹

California Chicken

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. 13.⁴⁹



RUSTLER SPECIALS

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce 13.⁴⁹

Roaring Fork Salmon

Simply seasoned and flame grilled for a flavor and texture you can't beat. Lunch portion served with choice of side & veggies. 17.⁹⁹ Cajun Seasoned +1.⁷⁹

Lost Saloon (Fish & Chips)

A large 8oz beer battered cod fillet served with french fries cole slaw and tarter sauce. 14.⁹⁹

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

'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

OUTLAWS' STEAKS

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

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 **19⁹⁹**

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 **30⁹⁹**

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! **9⁹⁹**

High Rise Cheesecake

Creamy vanilla flavored cheesecake with a raspberry puree drizzle. **8⁹⁹**

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **5⁴⁹**

Outlaws' Beef Doneness Chart

Rare: Very red, cool center

Medium Well: Slightly pink center

Medium Rare: Warm, red center

Well Done: Cooked throughout, no pink

Medium: Pink center

LUNCH SIDES

French Fries

Sweet Potato Fries +1⁹⁹

Mashed Potatoes

Pigtail Mac & Cheese +3⁷⁹

Grilled Asparagus

Cheddar Cheese Curds +3⁷⁹

Sautéed Vegetables

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

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

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		
Stonehome Brewing	Rotating Tap	5. ⁹⁹ / 6. ⁹⁹

Seasonal Brews

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

Medium Bodied... yet. Easy Drinking

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

Dark & Roasted

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

Gluten Free Cider

Strawberry Magic	Cider	5. ⁷⁹
Ciderboys Brewing Co. Stevens Point, WI ABV:5.0%		
Blackberry Pear	Cider	6. ¹⁹
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

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
Manifesto	Zinfandel	8/29
Terrazas Altos del Plata	Matbec	7/28
Canyon Road	Cabernet Sauvignon	5.5/19
Apothic Crush	Smooth Red Blend	7/28
Meiomi	Pinot Noir	44 bottle
Decoy	Pinot Noir	48 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Silver Oak	Mapa Cab	128 bottle

HOUSE FAVORITE COCKTAILS

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

BOTTLED BEER

Bud Light	Miller Light
Budweiser	Dos Equis
Michelob Ultra	Corona
Coors Light	Becks n/a non alcohol