

OUTLAWS' BAR & GRILL

A Dakota Original.

Williston, ND

Lunch Menu

APPETIZERS

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. **12.⁷⁹**

Fried Brussel Sprouts

Flash fried Brussel sprouts tossed with bacon, parmesan, and a sweet balsamic drizzle. **6.⁹⁹**

White Cheddar Cheese Curds

Flash fried and served with ranch. **8.⁶⁹**

Tame the Beast (Steak Tips)

House marinated beef tips flash fried and served with special sauce. **8.⁹⁹**

Cheesy Fried Pickles

Pickle spear rolled in Havarti cheese and wrapped in wonton skins and flash fried with our special sauce. **9.⁷⁹**

Campfire Walleye Fingers

Canadian walleye, flash fried, with house tarter. **12.⁹⁹**

Deadwood Nachos

A large order of tortilla chips with. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. **10.⁹⁹**
Ground Beef +3.⁹⁹ Fajita Chicken +3.⁹⁹ Guacamole +1.⁷⁹

Wild Bill Hickok Chicken Wings

Served with carrots and celery. Ranch or Bleu Cheese

Half Dozen - 8.⁷⁹

Full Dozen - 13.⁹⁹

Wet Sauces

Buffalo
Sweet BBQ

Dry Rubs

Salt & Vinegar
Old Bay

Boneless Chicken Tenders Four breaded tenders, see above for choice of wet sauces. **9.⁹⁹**

HOUSE MADE SOUPS

Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. **6.⁷⁹**

SALADS

BBQ Chicken Chop

Breaded Chicken, avocado, black bean, corn, red onion, tomato, drizzled bbq sauce, ranch dressing, & onion strings over romaine. **12.⁹⁹**

Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. **12.⁹⁹**

Buffalo Chicken Salad

Boneless buffalo chicken, bacon, cheddar cheese, gorgonzola cheese, romaine, tomato, ranch dressing **12.⁹⁹**

Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. **11.⁹⁹**

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. **7.⁷⁹ lg / 4.⁴⁹ sm**
Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹
Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Hideout

Served with cucumber, red onion, black olive, peppadews, crouton, & white cheddar cheese **7.⁴⁹ lg / 3.⁹⁹ sm**
Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹
Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Dressing Choices:

Buttermilk Ranch
House Vinaigrette
French

Honey Mustard
Bleu Cheese
1000 Island

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



RUSTLER SPECIALS

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. **12^{.79}**

Lobster Mac & Cheese

A local favorite. New England lobster meat tossed with our house made cheese sauce, cavatappi pasta, and topped with zesty breadcrumbs. Served with garlic bread. **17^{.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^{.49}** *Cajun Seasoned +1^{.79}*

Lost Saloon (Fish & Chips)

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

Pork & Mac

10oz bone in pork chop, flame grilled and served with home made pigtail mac & cheese. **18^{.99}**

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. **14^{.99}**

Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. **15^{.99}**

Healthy Chicken

One 7oz marinated chicken breast served with sautéed vegetables, and grilled asparagus. **11^{.99}**

Long X Fettuccini Alfredo

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread. **11^{.99}**

Grilled Chicken +3^{.99} Sautéed Shrimp +5^{.29}

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

BURGERS & SANDWICHES

Served with a choice of Lunch Side

Cheese: American, Cheddar, Swiss, Pepper Jack

*** We offer the choice of a veggie patty substitution on any burger**

High Noon (B.Y.O.)

Hand-cut & flame grilled. Always fresh ground beef. Choice of cheese, lettuce, and tomato on a toasted bun. **11^{.99}**

Thick Cut Bacon +1^{.99} Bleu Cheese +.79

Guacamole +1^{.79} 1000 Island +.59

Fried Egg +.99 Caramelized Onion +.99

BBQ Sauce +.59 Mayo +.59

Button Mushrooms +1^{.49} Jalapenos +.99

Jalapeño Popper Burger

Cream cheese, bacon, jalapenos, pepper-jack, and raspberry sauce drizzled on a flame grilled burger & toasted bun. **13^{.99}**

Farmhouse Breakfast

Flame grilled burger topped with sliced ham, bacon, cheddar cheese, and a fried egg, on a toasted bun. **13^{.99}**

Rodeo

Flame grilled burger, BBQ Sauce, Bacon, cheddar cheese, and onion rings on a toasted brioche. **12^{.99}**

Rough Rider

An Outlaws' original. This patty is a special recipe of seasonings & fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted bun. **13^{.29}**

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. **13^{.99}** *Horseradish Sauce +.99*

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. **14^{.99}**

Smoked Brisket Sandwich

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun. **12^{.99}**
Andouille Sausage +1^{.99} Caramelized Onion +.99

California Chicken

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun. **12^{.79}**

OUTLAWS' STEAK & CHOP

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

Annie Oakley 8oz Healthy Steak

Flame grilled flat iron steak, lightly seasoned and served with a roasted tomato topped with blue cheese crumbles, Veggies and asparagus. **No side salad* 17.⁹⁹

Pat Garrett Pork Chop Bone-In 10oz

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, lightly seasoned and flame grilled. 19.⁹⁹

Jesse James American Kobe Sirloin 8oz

Premium American Kobe for extra tenderness & marbling. Traditional cut, of an old west classic. Best served medium to medium rare for optimum tenderness. 27.⁹⁹

Madson Flat Flat Iron 8oz

The second most tender cut of steak. Flame grilled and seasoned. Choice grade 18.⁹⁹

Wyatt Earp Ribeye 14oz

Choice, aged 28 days. Our most popular cut of steak. Well marbled and full of flavor. Always hand cut in house. 28.⁹⁹

Teddy Roosevelt Bone-In Ribeye 12oz

Choice grade and hand cut in house. This true meat eaters cut is kept bone in for extra flavor. A legend of a steak named after a legendary man! Served with caramelized steak sauce, and fried onion strings. ***Please allow at least 45 minutes to cook depending on doneness*** 59.⁹⁹

Outlaws' Beef Doneness Chart

Rare: Very red, cool center *Medium Well:* Slightly pink center
Medium Rare: Warm, red center *Well Done:* Cooked throughout,
Medium: Pink center no pink

HOUSE MADE 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! 8.⁹⁹

High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. 8.⁹⁹

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. 4.⁴⁹

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

LUNCH SIDES

Steakhouse French Fries	French Onion Soup	+1. ⁷⁹
Baked Potato (butter & sour cream)	Sweet Potato Fries	+1. ⁹⁹
Mashed Potatoes	Onion Rings	+1. ⁶⁹
Gritted Asparagus	Fried Brussel Sprouts	+2. ⁴⁹
Sautéed Vegetables	Loaded Baked Potato	+1. ⁹⁹
Hideout Salad	Loaded Mash Potato	+1. ⁹⁹
Caesar Salad	Pigtail Mac & Cheese	+3. ⁴⁹
	Cheddar Cheese Curds	+3. ⁴⁹

*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	4. ⁹⁹ / 6. ⁷⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
Bud Light	Light Lager	4. ⁴⁹ / 5. ⁹⁹
Michelob Ultra	Light Lager	4. ⁶⁹ / 6. ¹⁹
Coors Light	Light Lager	4. ⁴⁹ / 5. ⁹⁹
Dakota Soul	Pilsner	4. ⁹⁹ / 6. ⁷⁹
Summit Brewing Co. St. Paul, MN ABV: 4.8%		
Stonehome Brewing	Rotating Tap	4. ⁹⁹ / 6. ⁷⁹

Sunshine / Summer Brews

Summer Shandy	Shandy Wheat	4. ⁶⁹ / 6. ¹⁹
Leinenkugel's Brewing Co. Chippewa Falls, WI ABV: 4.2%		
Big Wave	Golden Ale	4. ⁸⁹ / 6. ⁴⁹
Kona Brewing Co. Kailua-Kona, HI ABV: 4.4%		
Shiner Brewing	Rotating Tap	4. ⁹⁹ / 6. ⁹⁹
Sam Adams Seasonal	Rotating Tap	4. ⁹⁹ / 6. ⁹⁹

Medium Bodied... yet. Easy Drinking

Stone's Throw	Scottish Ale	5. ⁹⁹ / 7. ⁹⁹
Fargo Brewing Co. Fargo, ND ABV 4.5%		
Outlaws' Quick Draw	Amber Lager	4. ⁹⁹ / 6. ⁸⁹
Schell Brewing Co. New Ulm, MN ABV 5.1%		
Mexican Amber	Amber Lager	4. ⁹⁹ / 6. ⁸⁹
Beaver Creek Brewing Co. Wibeaux, MT ABV 4.6%		

Hoppy & Bold. Full of Flavor

★ Maah Daah Hey	Red Rye IPA	4. ⁹⁹ / 6. ⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 6.3% IBU:50		
Two Hearted Ale	American IPA	4. ⁹⁹ / 6. ⁹⁹
Bell's Brewing Co. Comstock, MI ABV: 7.0% IBU:55		

Dark & Roasted

Guinness	Stout	5. ²⁹ / 7. ⁸⁹
Guinness Brewing Co. Dublin, Ireland ABV: 4.2%		

Gluten Free Cider

Strawberry Magic	Cider	4. ⁹⁹
Ciderboys Brewing Co. Stevens Point, WI ABV:5.0%		
Blackberry Pear	Cider	5. ⁴⁹
Crispin Cider Co. Colfax, CA ABV: 5.0%		

Old Fashioned Non-Alcoholic Root Beer

1919 Root Beer	Non Alcohol	2. ⁹⁹ / 3. ⁹⁹
Schell Brewing Co. New Ulm, MN		

HOUSE FAVORITE COCKTAILS

Moscow Mule	House vodka, ginger beer, lime juice	6. 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. ⁴⁹
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



WINE LIST

Pink & Sparkling

Cupcake	Prosecco	29 bottle
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Whites

Hogue	Pinot Grigio	6/23
Sean Minor	Chardonnay	6.5/25
Canti	Moscato	7/27

Reds

Sean Minor	Pinot Noir	7/28
Manifesto	Zinfandel	8/29
Terrazas Altos del Plata	Matbec	7/28
Canyon Road	Cabernet Sauvignon	5/19
Apothic Crush	Smooth Red Blend	7/28
Meiomi	Pinot Noir	39 bottle
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Jarvis	Mertot	136 bottle
Silver Oak	Napa Cab	128 bottle