

OUTLAWS' BAR & GRILL

A Dakota Original

Williston, ND

Lunch 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 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 *



OUTLAWS FAVORITES

Stockman's Meat & Potatoes \$14

Fork tender beef pot roast served with house made white cheddar potatoes and vegetables. A North Dakota classic

Oven Roasted Chicken \$12

Lunch portion of our slow roasted chicken served with au gratin potatoes and vegetables. *limited availability*

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 \$9.5

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

Baja Fish Tacos \$12

Beer battered, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco, and Baja sauce.

Roaring Fork Grilled Salmon \$16

Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf and veggies..

Fish & Chips \$13

A large 8oz beer battered cod fillet served with fries and tarter sauce..

BURGERS & SANDWICHES

Served with a choice of Lunch Side

Cheese: American, Cheddar, Swiss, Pepper Jack

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

Guacamole +1.5

Fried Egg +1

BBQ Sauce +.5

Button Mushrooms +1.5

Bleu Cheese +.75

1000 Island +.5

Caramelized Onion +1

Mayo +.50

Jalapenos +1

Smoking Gun Burger \$13

Flame grilled burger topped with grilled pineapple, mango habanero sauce, jalapenos, pepper jack and bbq on ciabatta.

Rough Rider \$12.5

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.

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

California Chicken Sandwich \$12

Grilled chicken breast topped with Swiss chesse, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce and tomato on a toasted bun.

FROM THE GRILL

Served with choice of lunch side with veggie of the day. Choice 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

Madson Flat Flat Iron 8oz \$18.5

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade

Marshall Dittion 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.

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 us at:

outlawswilliston@shooterhospitality.com

LUNCH 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

\$\$ 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. Wibeaux, 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

Mitter 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 Plata Mathec 7/28

Copper Ridge Cabernet 5/19

Duckhorn Cabernet Sauvignon 94

Silver Oak Cabernet Sauvignon 128

Plumpjack Cabernet Sauvignon 125

Opus One Red Blend 298