

Appetizers

DOUBLE GRILLED WINGS jumbo wings double grilled for crispiness, with celery & carrots, blue cheese dip or ranch dressing \$12.99

Sauces: JACK DANIELS STYLE + SALT & VINEGAR STYLE + BUFFALO STYLE + HELLFIRE HABANERO STYLE

CRISPY BRUSSELS SPROUTS fried crispy and served with bacon, fried onion, romano cheese, and a balsamic glaze \$6.99

CHORIZO QUESO FUNDIDO aged white cheddar cheese dip with zesty chorizo sausage. served with house tortilla chips \$8.49

WHITE CHEDDAR CHEESE CURDS flash fried, and served with ranch \$8.49

+ ADD BUFFALO STYLE \$1.39 (tossed in buffalo sauce, and served with ranch, carrots, & celery)

GUNPOWDER SHRIMP sweet and mild spice dry rubbed black tiger shrimp with a BBQ drizzle.. An Outlaws original \$13.99

HOT SHOT SHRIMP COCKTAIL the one and only shrimp cocktail made with fresh a horseradish cocktail \$11.99

CHEESY FRIED PICKLES hand rolled in Havarti cheese and served with a homemade zesty sauce \$8.79

NACHOS large order of house fried tortilla chips with white cheddar cheese sauce, sour cream, black beans, & tomato salsa \$9.49

Add ons: TACO SEASONED GROUND BEEF \$3.49 + FAJITA CHICKEN \$3.99 + CHORIZO SAUSAGE \$3.19



Soups & Salads



Buttermilk Ranch + Blue Cheese + French + Balsamic Vinaigrette + 1000 Island

TRADITIONAL FRENCH ONION SOUP house made with beef au jus and slivered onions, croutons, and broiled swiss. \$6.99

SOUP DU JOUR Cup \$3.99 Bowl \$7.49

SOUTHWEST FAJITA southwest ranch, mixed greens, black beans, yellow corn, tortilla strips, cheddar cheese, lime wedge, fajita marinated chicken breast \$12.99

SIX SHOOTER SALAD CHOICE OF GRILLED SALMON OR CHICKEN. House made balsamic vinaigrette, mixed greens, shredded carrot, tomato, crumbled blue cheese. \$12.99 *Glass Wine Pairing - Canti Moscato

HIDEOUT SALAD choice of dressing, mixed greens, cheddar cheese, grape tomato, crouton Entrée \$7.29 Small \$3.99

+CHICKEN \$3.99 +6oz FLAT IRON \$6.99 +SAUTÉED SHRIMP \$5.99 +SALMON \$6.49

COWBOY CAESAR romaine, caesar dressing, crouton, shaved pecorino cheese Entrée \$7.79 Small \$4.49

+CHICKEN \$3.99 +6oz FLAT IRON \$6.99 +SAUTÉED SHRIMP \$5.99 +SALMON \$6.49 *Glass Wine Pairing - Canti Moscato

Go Big!

Have one of our 14 oz draft beer in a frozen mug

Go Bigger!

Upgrade to a 22 oz mug for an additional \$1.5 domestics \$2.5 craft

Design Your Own Menu

22oz Mug

Bloody Mary or Caesar

WE ARE VERY PROUD TO BE YOUR DAKOTA ORIGINAL SINCE 2006. WE PROUDLY SERVE 'PRIDE OF NORTH DAKOTA' PRODUCTS. LOCALLY SOURCED STEAK, GROUND BEEF, BRIOCHE BUNS, TABLE BREAD, AND NORTH DAKOTA PRODUCED AND GROWN PASTA.



Original & Specialty Steaks

All of our steak entrees below come with choice of dinner side, veggie, & soup du jour or hideout salad

PAT GARRET PRIME RIB **Limited availability* A must have. Served with horseradish cream, au jus, sautéed veggies, and choice of dinner side \$28.99
 *Glass Wine Pairing – Velvet Devil Merlot *Beer Pairing – Outlaws' Quick Draw Ale

THEODORE ROOSEVELT LONG BONE 54oz RIB-EYE Over 3 pounds! Lightly rubbed with a home made steak sauce, and topped with a pile of fried onion strings. Our best steak named for our ND president. A great dish to share, try this Outlaws' original. \$56.99
 *Glass Wine Pairing – Lopez Noceti 1919 *Beer Pairing – Fat Tire Amber Ale

BILLY THE KID PUB STEAK & SHRIMP An 8oz flat iron steak topped with sautéed shrimp in a garlic butter cream sauce with sun dried tomatoes \$24.99
 *Glass Wine Pairing – Lopez Noceti 1919 Malbec *Beer Pairing – Wind Blown Wheat

THE WINCHESTER OLIVE BUTTER CRUSTED RIB-EYE topped with a broiled olive butter sauce for a great, unique flavor. \$31.99

Hand Cut Steaks

WYATT EARP 14oz RIB-EYE Choice grade, well marbled for extra flavor \$29.99 **Ask your server to add jumbo fried shrimp, or sautéed mushrooms & onions to enhance flavor*
 *Glass Wine Pairing – Lopez Noceti 1919 Malbec *Beer Pairing – Outlaws Quick Draw Ale

DOC HOLLIDAY 8oz FILET MIGNON Choice grade, most tender cut of meat \$32.99 **For extra flavor ask your server to add sautéed mushrooms & caramelized onions*
 *Glass Wine Pairing – Sean Minor Pinot Noir *Beer Pairing – Stella Artois

MADSON FLAT 8oz FLAT IRON STEAK Choice grade, very tender \$18.99 **For added flavor and texture ask your server for crispy fried onion strings*
 *Glass Wine Pairing – Coastal Vines Cabernet Sauvignon *Beer Pairing – Ghost Rider White IPA

APACHE KID 10oz SIRLOIN Choice grade, beef lovers steak. Best served medium to medium rare \$24.99 **A great addition to this steak is broiled blue cheese*
 *Glass Wine Pairing – Velvet Devil Merlot *Beer Pairing – Tennant's Oak Aged Beer

Steak Accompaniments

Mushrooms & Onions \$2.49

Sautéed Shrimp \$5.99

Fried Jumbo Shrimp \$9.79

Blue Cheese Crumbles \$1.79

Fried Onion Strings \$1.99

Seafood

SAKAKAWEA'S CANADIAN WALLEYE Pan fried with the skin on to add texture. Served with sautéed spinach, and grape tomatoes in a lemon-butter caper sauce. Served with choice of side, and soup or salad. \$22.99
 *Glass Wine Pairing – Crane Lake Chardonnay *Beer Pairing – Shock Top Belgian White

ACE'S & EIGHTS (JUMBO FRIED SHRIMP) Flash fried jumbo shrimp, served with house tarter and cocktail sauce. Comes with veggie, choice of dinner side, and soup or salad. \$20.99
 *Glass Wine Pairing – Velvet Devil Merlot *Beer Pairing – Summit's Saga IPA

ROARING FORK SALMON FILLET 8oz salmon flame grilled & lightly seasoned. Served with veggie & choice dinner side, and a soup or salad. \$21.99
 *ADD CAJUN BLACKENING 1.49 *Glass Wine Pairing – Canti Moscato

QUICK DRAW ALE / FISH & CHIPS beer battered & fried, w/ steakhouse fries, and house made tarter sauce \$13.99 *Beer Pairing – Goose Island Seasonal



Outlaws' Specialties

Served with choice of hideout salad or soup du jour

"GUNSMOKE" PECAN PORK TENDERLOIN grilled whole tenderloin, topped w/ our smoky caramel pecan sauce. Asiago mashed potatoes, and sautéed vegetables \$19.99 *Glass Wine Pairing – Lopez Noceti 1919 Malbec *Beer Pairing – Outlaws Quick Draw Ale

PANCHO & LEFTY Corkscrew pasta tossed with hand pulled smoked chicken, grilled chicken, sun dried tomatoes, and sliced mushrooms in a home made garlic cream sauce. Served with garlic bread. \$16.99 *Glass Wine Pairing – Canti Moscato *Beer Pairing – Dos Equis Lager

THE COWBOY CLIQUE (COUNTRY FRIED STEAK) A very large breaded country fried steak, served over asiago mashed potatoes, and brown peppercorn gravy. \$18.99 *Beer Pairing – Moose Drool Brown Ale

LONG X FETTUCCINI ALFREDO fettuccini noodles, parmesan cream sauce, side garlic bread \$12.99
+CHICKEN \$3.79 +SAUTÉED SHRIMP \$5.99 +CAJUN STYLE \$1.49

Ask your server or manager on duty about our private dining room to accommodate your business meetings, birthdays, and more...

We also cater food off-site



Burgers & Sandwiches

All of our burgers and sandwiches come with a choice of dinner side.

PRIME RIB FRENCH DIP SUPREME thin sliced prime rib, topped w ith sautéed onion, & Swiss cheese, on a toasted ciabatta roll \$13.99
+PORTOBELLO MUSHROOMS \$1.29 +HORSERADISH SAUCE \$0.59 *Beer Pairing – Red Hook ESB

THE SALT HORSE (STEAKHOUSE REUBEN) that's old western slang for corned beef. Piled high on three slices of premium marbled rye with Swiss, sauerkraut, and home made slaw. \$13.99 *Beer Pairing – Stella Artois

HIGH NOON BURGER flame grilled beef served with your choice of cheese, lettuce, and sliced tomato on a toasted brioche bun. \$11.49
+2 SLICES OF BACON \$1.49 +AVOCADO \$1.39 *Beer Pairing – Fat Tire Amber Ale

ROUGH RIDER BURGER An Outlaws' original. Half pound of our special recipe fresh ground beef mixture, topped with our special sauce, Swiss cheese, and sliced bacon on a toasted brioche bun.. \$13.49 *Beer Pairing – Goose Island Seasonal

BANDITO BURGER flame grilled burger topped with chorizo sausage, and white cheddar cheese sauce on a toasted brioche bun. \$13.49 *Beer Pairing – Summit Saga IPA

SITTING BULL BISON BURGER Flame grilled American bison with choice of cheese, with lettuce, and tomato on a toasted brioche bun. \$13.99
+2 SLICES OF BACON \$1.49 +AVOCADO \$1.39 *Beer Pairing – Outlaws' Quick Draw Ale

CALIFORNIA CHICKEN SANDWICH grilled chicken breast topped with mozzarella cheese, avocado, alfalfa sprouts, sun dried tomato aioli on toasted ciabatta \$12.99

Rare: cool red center **Medium Rare:** warm red center **Medium:** hot pink center **Medium Well:** slight pink center **Well Done:** no pink, cooked throughout *Outlaws' does not guarantee flavor for any steaks ordered well done*

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."



Tables of 8 or more will have an automatic gratuity of 18%.

→ DINNER SIDES →

HIDEOUT SALAD

CAESAR SALAD

SOUP DU JOUR

STEAKHOUSE FRENCH FRIES

GRILLED ASPARAGUS

OUTLAWS' CREAMED CORN

ASIAGO MASHED POTATOES

BAKED POTATO (butter & sour cream)

CRISPY BRUSSELS SPROUTS +\$1.99

LOADED MASHED POTATOES +\$1.99

LOADED BAKED POTATO +\$1.99

SWEET POTATO FRIES +\$1.49

ONION RINGS +\$1.49

HOMEMADE MAC & CHEESE +\$2.19

WHITE CHEDDAR CHEESE CURDS +\$3.49

Outlaws' Home Made Desserts

THE GOOD, THE BAD, & THE UGLY Pazookie half pound of partially baked chocolate chip cookie served in an iron skillet Served hot w/ vanilla bean ice cream \$8.99 *try our - Cowboy Coffee (Bailey's Irish Cream & Coffee w/ whipped cream)

EL DORADO NY Cheesecake home made cheesecake. Topped with a raspberry puree drizzle \$8.99

Banquet, Catering, & Offsite Options

WE'D LOVE TO CATER YOUR NEXT EVENT. FOR GROUPS BETWEEN 20 - 400 PPL

SPECIALIZING IN:

BUSINESS MEETINGS

FORMAL EVENTS

CASUAL AFFAIRS

COCKTAIL PARTIES



Ask to speak to the Manager on duty or email at: OUTLAWSACCESS@GMAIL.COM

