

# OUTLAWS' BAR & GRILL

*A Dakota Original.*

Watford City, ND

Dinner Menu

## APPETIZERS

### Wild Bill's Chicken Wings!

Served with carrots and celery. Ranch or Bleu Cheese

Half Dozen - \$7.<sup>49</sup>

Full Dozen - \$12.<sup>99</sup>

*Wet Sauces:*

★ Honey Bourbon  
Buffalo  
Sweet Barbeque

Teriyaki Glazed  
Mango Habanero

*Dry Rubs:*

Salt & Vinegar  
★ Lemon Pepper  
Chesapeake Bay

**Boneless Tenders** Four breaded tenders, see above for choice of wet sauces. \$9.<sup>99</sup>

### Tame the Beast (Steak Tips)

House marinated ribeye and sirloin tips flash fried and served with special sauce. \$8.<sup>99</sup>

### Lasso Onion Rings

Flash fried and served with chipotle aioli. \$5.<sup>99</sup>

### Cheesy Fried Pickles

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce. \$9.<sup>29</sup>

### Fried Brussel Sprouts

Flash fried Brussel sprouts tossed with bacon, parmesan, and a sweet balsamic drizzle. \$6.<sup>99</sup>

### Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. \$12.<sup>49</sup>

### White Cheddar Cheese Curds

Flash fried and served with ranch. \$8.<sup>99</sup>

### Deadwood Nachos

A large order of tortilla chips w. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. \$10.<sup>99</sup>

Taco Seasoned Beef +3.<sup>99</sup> Fajita Chicken +3.<sup>99</sup>

Steak Tips +6.<sup>29</sup>

Side Guacamole +1.<sup>79</sup>

## HOUSE MADE SOUPS

### French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. \$6.<sup>49</sup>

### Soup Du Jour

house made soup of the day \$3.<sup>99</sup> / \$6.<sup>49</sup>

## SALADS

### Renegade Oriental Chicken

Crisp lettuce greens topped with almonds, breaded chicken, chow mein noodles, purple cabbage, green onion, shredded carrot, and served with toasted sesame dressing. \$11.<sup>99</sup>

### Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. \$11.<sup>99</sup>

### Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. \$12.<sup>79</sup>

### Cowboy Caesar

Fresh cut romaine served with asiago cheese, croutons, and our creamy Caesar dressing. \$7.<sup>69</sup> lg / \$4.<sup>49</sup> sm

Grilled Chicken +3.<sup>99</sup> Breaded Chicken +3.<sup>79</sup>

Steak Tips +6.<sup>29</sup> Salmon +6.<sup>49</sup> Sautéed Shrimp +5.<sup>29</sup>

### The Hideout

Fresh chopped romaine topped with red onion, tomato, shredded carrot, cheese, and crouton. \$7.<sup>19</sup> lg / \$3.<sup>99</sup> sm

Grilled Chicken +3.<sup>99</sup> Breaded Chicken +3.<sup>79</sup>

Steak Tips +6.<sup>29</sup> Salmon +6.<sup>49</sup> Sautéed Shrimp +5.<sup>29</sup>

### Dressing Choices:

*Buttermilk Ranch*

*Honey Mustard*

*Balsamic Vinaigrette*

*Bleu Cheese*

*French*

*1000 Island*

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



## OUTLAWS' SPECIALS

### HAND CUT STEAKS

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

#### 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<sup>99</sup>

#### 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. \$29<sup>99</sup>

#### Doc Holliday *Petite Filet 6-7oz*

Choice grade, aged 28 days for extra flavor. Flame grilled and seasoned. \$29<sup>99</sup>

#### Madson Flat *Flat Iron 8oz*

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade \$19<sup>99</sup>

#### Jesse James *Sirloin 10oz*

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. \$24<sup>49</sup>

#### Sundance Kid *Whiskey Peppercorn Steak 10oz*

Cracked peppercorn blend, whiskey demi glaze sauce, on a flame grilled sirloin cooked to desired temperature. \$26<sup>49</sup>

#### Winchester *Olive Butter Crusted Ribeye*

A wonderfully rich olive butter sauce, broiled over a 14oz ribeye steak. An Outlaws' Original. \$32<sup>29</sup>

#### Steak Accompaniments

Mushrooms & Onions	+1 <sup>99</sup>
Horseradish Sauce	+0 <sup>99</sup>
Green-Olive Butter Spread	+1 <sup>79</sup>
Jumbo Fried Shrimp (3)	+7 <sup>99</sup>
Sautéed Shrimp	+5 <sup>29</sup>

#### Outlaws' Beef Doneness Chart

<b>Rare:</b> Very red, cool center	<b>Medium Well:</b> Slightly pink center
<b>Medium Rare:</b> Warm, red center	<b>Well Done:</b> Cooked throughout,
<b>Medium:</b> Pink center	no pink

#### Long X Fettuccini Alfredo

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread. \$11<sup>99</sup>

Grilled Chicken +3<sup>99</sup> Sautéed Shrimp +5<sup>29</sup>

Cajun Style (zesty sausage, peppers & onions) +4<sup>69</sup>

#### Belle Star (Healthy Steak)

Choice grade, 8oz flat iron. Lightly seasoned with salt and pepper, flame grilled and served with a mixed veggie, asparagus, and a roasted tomato topped with blue cheese crumbles. \$17<sup>99</sup>

#### Yellowstone (Elk & Bison Stroganoff)

Our bison & elk mixture, and mushrooms in a rich traditional stroganoff sauce over egg noodles. \$17<sup>99</sup>

#### Foraged & Fired (Rib-Steak Tacos)

Tender rib steak, onion jam, horseradish crème fresh, cilantro on flour tortillas with rice pilaf. \$11<sup>99</sup>

#### Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. \$15<sup>99</sup>

#### Healthy Chicken

One 7oz marinated chicken breast served with wild rice pilaf, veggies, & garnished with grilled asparagus. \$12<sup>49</sup>

## SEAFOOD ENTRÉES

#### Aces & Eights (Jumbo Fried Shrimp)

Six Jumbo shrimp breaded in panko crumb seasonings. Served with a choice of dinner side and vegetable with a soup or salad. \$21<sup>99</sup>

#### 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 and choice of soup or salad. \$20<sup>99</sup>

#### Roaring Fork Salmon

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. \$19<sup>99</sup>

Teriyaki Glazed +1<sup>79</sup> Cajun Seasoned +1<sup>79</sup>

#### Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. \$12<sup>49</sup>

## BURGERS & SANDWICHES

Served with a choice of dinner side.

**\*We offer the choice of a veggie patty substitution\***

### High Moon (B.Y.O.)

Hand-cut & flame grilled. Always fresh ground beef. Choice of cheese, lettuce, and tomato on a toasted bun. **\$11<sup>.99</sup>**

Thick Cut Bacon +1 <sup>.79</sup>	Bleu Cheese +.79
Guacamole +1 <sup>.79</sup>	1000 Island +.59
Fried Egg +.99	Caramelized Onion +.99
BBQ Sauce +.59	Mayo +.59
Mushrooms +1 <sup>.49</sup>	Jalapenos +.99

### Wild Game

Our blend of elk & bison, lightly seasoned and topped with drunken onions, spring mix greens, and tomato. **\$14<sup>.79</sup>**

### Boots 'n Spurs

Diced Bacon, barbeque sauce, cheddar cheese, and fried onion rings over a flame grilled burger. **\$13<sup>.49</sup>**

### 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. **\$12<sup>.99</sup>**

### Fiesta Burger

Our nacho burger, topped with cheese sauce, jalapenos, & tortilla chips with guacamole, and pico de gallo. **\$13<sup>.99</sup>**

### Buffato Buffalo

Buffalo wing sauce, and blue cheese dressing, American Bison/Elk patty, swiss cheese, lettuce, and tomato. **\$14<sup>.99</sup>**

### French Dip Supreme

Thinly shaved beef loin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of homemade au jus. **\$13<sup>.49</sup>** *Mushrooms +1<sup>.49</sup> Horseradish +.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<sup>.49</sup>** +  
+Sub Black Bean Veggie Patty - no charge

### Green Tractor (Veggie Sandwich)

Roasted mushrooms, red peppers, guacamole, alfalfa sprouts, spring mix, sliced tomato, on a toasted bun. **\$11<sup>.59</sup>**  
+Swiss Cheese - .99 +Tomato Aioli - .59

## 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<sup>.99</sup>**

### High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **\$8<sup>.59</sup>**

### Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **\$4<sup>.49</sup>**

### Pastry Chef 's Dessert of the Week

Ask your server for our special of the week made by the in house Pastry Chef. **\$7<sup>.99</sup>**



## DINNER SIDES

Steakhouse French Fries

Tater Tots

Baked Potato (butter & sour cream)

Mashed Potatoes

Wild Rice Pitaf

Gritted Asparagus

Sautéed Vegetables

Hideout Satad

Caesar Salad

Soup of the Day

Onion Rings

French Onion Soup

Sweet Potato Fries

Loaded Baked Potato

Loaded Mash Potato

Pigtait Mac & Cheese

Cheddar Cheese Curds

+1<sup>.79</sup>

+1<sup>.79</sup>

+1<sup>.99</sup>

+1<sup>.99</sup>

+1<sup>.99</sup>

+3<sup>.49</sup>

+3<sup>.49</sup>

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

\$\$ pint / 22oz

### Light & Refreshing

**Heartless** Blonde Ale 5.99 / 6.99  
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

**Coors Light** Light Lager 4.89 / 6.29  
Coors Brewing Co. Golden, CO ABV 4.2%

**Bud Light** Light Lager 4.89 / 6.29  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Busch Light** Light Lager 4.29 / 5.99  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Stella Artois** Euro Pate Lager 6.49

**Rotating Tap Handle!** Ask your server

### Medium Bodied... yet. Easy Drinking

**Long X** American Brown Ale 5.99 / 6.99  
Stonehome Brewing Co. ABV 5.4%

**Stone's Throw** Scottish Ale 6.49 / 7.79  
Fargo Brewing Co. Fargo, ND ABV 4.5%

**Quick Draw** Amber Lager 6.49 / 7.79  
An Outlaws' Original Amber Lager: ABV 5.1%

### Hoppy & Bold. Full of Flavor

**Latifrons** Dry Hopped Pate Ale 5.99 / 6.99  
Stonehome Brewing Co. WC, ND ABV: 5.4%

**Maah Daah Hey** Red Rye IPA 6.49 / 7.79  
Stonehome Brewing Co. WC, ND ABV: 6.3%

**Saga'** IPA 6.49 / 7.79  
Summit Brewing Co. St Paul, MN ABV: 6.3%

### Sweet. Wheat Beer

**Belgian White** Wheat Ale 6.49 / 7.79  
New Belgium Brewing. Fort Collins, CO ABV 5.2%

### Soda: Old Fashioned n/a Root Beer

**1919 Root Beer** Non Alcohol 3.29 / 3.99  
Schell Brewing Co. New Ulm, MN

## HOUSE FAVORITE COCKTAILS

**Moscow Mute** House vodka, ginger beer, lime juice 6.49

**Peach Mute** Vodka, ginger beer, lime juice, peach schnapps 6.79

**Irish Mute** Jameson, ginger beer, lime juice, 6.99

**Tennessee Mute** Jack Daniels, ginger beer, lime juice 7.49

**Calamity Cosmo** Vodka, lime juice, cranberry juice. 6.99

**Lemon Drop Martini** Premium vodka, triple sec, lemon juice, sugar. 6.99

**Tequila Stammer** Don Julio, 7up, & grapefruit juice 7.49

**Long Island Iced Tea** You know the drill. 6.49

**Outlaws' Bloody Mary & Caesar's** 22oz & made to order

## WINE LIST

### Pink & Sparkling

<b>Copper Ridge</b>	White Zinfandel	5 / 19
<b>Cupcake</b>	Prosecco	29 bottle

### Whites

<b>Ecco Domani</b>	Pinot Grigio	7 / 27
<b>Sean Minor 4Bears</b>	Chardonnay	6.5 / 25
<b>Canti</b>	Moscato	7 / 27

### Reds

<b>Sean Minor 4Bears</b>	Pinot Noir	7 / 28
<b>Canyon Road</b>	Cabernet	5 / 19
<b>Apothic Crush</b>	Smooth Red Blend	7 / 28
<b>Manifesto</b>	Red Zinfandel	8 / 29
<b>Kokomo</b>	Cuvee	49 bottle
<b>Meiomi</b>	Pinot Noir	39 bottle
<b>Decoy</b>	Pinot Noir	40 bottle
<b>Duckhorn</b>	Cabernet Sauvignon	98 bottle
<b>Goldeneye</b>	Pinot Noir	100 bottle
<b>Jarvis</b>	Mertot	136 bottle
<b>Silver Oak</b>	Napa Cabernet	128 bottle

## BOTTLED BEER

**Bud Light**

**Budweiser**

**Michelob Ultra**

**Coors Light**

**Mitter Light**

**Dos Equis XX**

**Corona**

**Ciderboys Cider**

**Katiber n/a**