

OUTLAWS' BAR & GRILL

A Dakota Original

Watford City, ND

Dinner Menu

Appetizers

Wild Bill Hickok's Wings

Classic fried wings served with carrots and celery with blue cheese or ranch dressing.

7 Bone In - \$10¹⁹

20 Bone-In - \$21⁴⁹

Salt & Vinegar Citrus Habanero

Traditional Buffalo Sweet BBQ

Boneless Tenders (4) \$9⁴⁹

Tame the Beast (steak tips) ★

House marinated ribeye and sirloin tips flash fried and served with special sauce. \$9⁴⁹

Hot Shot Shrimp Cocktail

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce. \$9⁹⁹

Cheesy Fried Pickles

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce. \$9²⁹

Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our zesty, and sweet seasonings, drizzled with bbq. \$12⁴⁹

White Cheddar Cheese Curds

Flash fried and served with ranch. \$8³⁹

Deadwood Nachos

A large order of tortilla chips w. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. \$10⁹⁹

Taco Seasoned Beef +3⁹⁹ Fajita Chicken +3⁹⁹

Steak Tips +6²⁹ Side Guacamole +1⁷⁹

House Made Soup & Salads

French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. \$6⁴⁹

Soup Du Jour

house made soup of the day \$3⁹⁹ / \$6⁹⁹

Oriental Chicken

Crisp lettuce greens topped with almonds, breaded chicken, chow mein, purple cabbage, shredded carrot, and served with toasted sesame dressing. \$11⁷⁹

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. \$7⁶⁹ lg / \$4⁷⁹ sm

Grilled Chicken +3⁹⁹ Breaded Chicken +3⁷⁹

Steak Tips +6²⁹ Salmon +6⁴⁹ Sautéed Shrimp +5²⁹

Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. \$11⁷⁹

Dressing Choices: Buttermilk Ranch, French, Balsamic Vinaigrette, Bleu Cheese, 1000 Island

Hideout Salad

Choice of dressing, mixed greens, cheddar cheese, tomato, red onion, carrot and croutons. \$7¹⁹ lg / \$4²⁹ sm

Grilled Chicken +3⁹⁹ Breaded Chicken +3⁷⁹

Steak Tips +6²⁹ Salmon +6⁴⁹ Sautéed Shrimp +5²⁹

Casino Queen Cobb Salad

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. \$12⁴⁹

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



Hand Cut Steaks

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

Wyatt Earp Ribeye Choice Grade

Our best seller. Well marbled and full of flavor. Flame grilled and seasoned. Hand Cut in House **\$29.79**

Doc Holliday Petite Filet

Choice grade, and aged 28 days for extra flavor. Flame grilled and seasoned. **\$29.79**

Madson Flat Flat Iron 8oz

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade **\$19.99**

Jesse James Sirloin 10oz

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. **\$22.99**

Winchester Olive Butter Crusted Ribeye

A wonderfully rich olive butter sauce, broiled over a 14oz ribeye steak. An Outlaws' Original. **\$32.29**

Coming Soon.....Bone-In Strip Steak

Steak Accompaniments

Button Mushrooms and Onions	+2.49
Side of Horseradish Sauce	+.99
Jumbo Fried Shrimp (3)	+7.69
Sautéed Shrimp	+5.29
Fried Onion Strings	+1.99

Outlaws' Specials

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 (Andouille, peppers & onions) +4.69

Healthy Chicken

One 7oz marinated chicken breast served with wild rice pilaf, and garnished with grilled asparagus. **\$12.49**

Cowboy Clique' Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. **\$15.99**

Santa Fe Pasta

Chipotle cream sauce, grilled chicken, sausage, black beans, corn, bell peppers, and cavatappi pasta.. **\$17.39**

Foraged & Fired Rib-Steak Tacos ★

Tender ribeye, onion jam, horseradish crème fresh, cilantro on flour tortillas with rice pilaf. **\$12.99**

Seafood

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. **\$21.99**

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. **\$20.99**

Roaring Fork Grilled 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. **\$19.79** Cajun Seasoned +1.79

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. **\$11.99**

Burgers & Sandwiches

Served with a choice of dinner side

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^{.79}

Guacamole +1^{.79}

Fried Egg +.99

BBQ Sauce +.50

Button Mushrooms +1^{.49}

Bleu Cheese +.79

1000 Island +.50

Caramelized Onion +.99

Mayo +.50

Jalapenos +.99

Smoking Gun Burger

Flame grilled burger topped with grilled pineapple, zesty habanero sauce, jalapenos, pepper jack cheese and bbq sauce on toasted ciabatta. **\$13^{.49}**

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^{.99}**

Mustard Crunch ★

House made mustard sauce, crumpled potato chips, lettuce and tomato, flame grilled burger, toasted bun. **\$13^{.49}**

French Dip Supreme

Shaved sirloin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of au jus. **\$13^{.49}**

Button Mushrooms +1^{.49}

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^{.19}**

Idaho Chicken ★

House made verde sauce, crumpled potato chips, grilled chicken breast, bacon, lettuce and tomato, on a lightly toasted bun. **\$12^{.99}**

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^{.59}**



Dinner Sides

French Fries

Tater Tots

Baked Potato (butter & sour cream)

Mashed Potatoes

Wild Rice Pilaf

Grilled Asparagus

Sautéed Vegetables

Hideout Salad

Caesar Salad

French Onion Soup +1^{.79}

Sweet Potato Fries +1^{.99}

Loaded Baked Potato +1^{.99}

Loaded Mash Potato +1^{.99}

Pigtail Mac & Cheese +2^{.99}

Cheddar Cheese Curds +3^{.39}

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.

Watford City, ND

dinner menu

Draft Beer

Draft beer can be order in a regular or jumbo mug

\$ short / pint

Light & Refreshing

Heartless Blonde Ale 5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

Bud Light Light Lager 4.50 / 9.00
Anheuser-Busch. St Louis, MO ABV 4.2%

Stella Artois Euro Pate Lager 6.50
Inbev Co. Leuven, Belgium ABV 5.5%

Wheat Brews

Bell's Oberon Belgian White 6.00 / 10.50
Bell's Brewing Co. Kalamazoo, MI ABV 5.8%

Medium Bodied, Yet Easy Drinking

Teddy Bear Brown Brown Ale 5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.8%

Stone's Throw Scottish Ale Scottish Ale 6.50 / 10.75
Fargo Brewing Co. Fargo, ND ABV 4.5%

Quick Draw Amber Lager 6.50 / 10.75
An Outlaws' Original Amber Lager: ABV 5.1%

Bold, and Hopped Up

Maah Daah Hey Red Rye IPA 6.50
Laganitas Brewing Co. Petaluma, CA ABV 6.2% IBU:51

Dark & Roasted

Traust Pub-Style Stout 6.00 / 10.50
Stonehome Brewing Co. Watford City, ND ABV: 4.5%

Gluten Free Cider Beer

Strawberry Magic Cider 5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.5%

Wine List

White / Pink Wines

Copper Ridge	White Zinfandel	5/19
Sean Minor 4 Bears	Chardonnay	6.5/25
Canti	Moscato	7/27
Ecco Domani	Pinot Grigio	7/27
Cupcake	Prosecco	29 bottle
La Crema	Chardonnay	7.5/28

Red Wine

Sean Minor 4 Bears	Pinot Noir	7/28
Apothic Crush	Smooth Red Blend	7/28
Canyon Road	Mertot	5/20
19 Crimes	Red Blend	29 bottle
Dark Horse	Cabernet Sauvignon	21 bottle
Meiomi	Pinot Noir	39 bottle
Kokomo	Cuvee	49 bottle
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Goldeneye	Pinot Noir	100 bottle
Silver Oak	Mapa Cabernet	128 bottle

Bottled Beer

Bud Light	4.25
Budweiser	4.25
Michelob Ultra	4.50
Coors Light	4.25
Dos Equis XX	5.00
Mitter Light	4.25