

# 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 - \$10

20 Bone-In - \$21

Salt & Vinegar    Citrus Habanero

Traditional Buffalo    Sweet BBQ

**Boneless Tenders (4)** \$9.5

**Hot Shot Shrimp Cocktail** \$11

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce.

**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.

**Tomahawk Pork** \$12

One pound of pork shanks over mashed potatoes and gravy for a unique sharable appetizer.

**White Cheddar Cheese Curds** \$8

Flash fried and served with ranch.

**Wild Caught Walleye Fingers** \$12

Cold water, Canadian walleye, fried and served with house made tarter.

**Deadwood Nachos** \$11

A very 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

## House Made Soup & Salads

**French Onion Soup** \$6

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

**Soup Du Jour** \$4 / \$7

house made soup of the day

**Oriental Chicken Salad** \$11.5

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

**Cowboy Caesar** \$7.5lg / \$4.5sm

Fresh cut romaine served with shaved pecorino cheese, croutons, and our creamy Caesar dressing.

Grilled Chicken +4    Breaded Chicken +3.5

Steak Tips +6    Salmon +6.5    Sautéed Shrimp +5

**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.

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

**Hideout Salad** \$7lg / \$4sm

Choice of dressing, mixed greens, cheddar cheese, tomato, red onion, carrot and croutons.

Grilled Chicken +4    Breaded Chicken +3.5

Steak Tips +6    Salmon +6.5    Sautéed Shrimp +5

**Casino Queen Cobb Salad** \$12

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue

\* 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.

### **The Teddy** 54oz Long Bone Ribeye \$49

A unique, one-of-a-kind steak. Our hand cut 54oz long bone ribeye, lightly caramelized and topped with fried onion strings. An Outlaws' original, and must try for any steak lover! \*Please allow 45 minutes to cook properly

### **Wyatt Earp** Ribeye 14oz \$29

Our best seller. Well marbled and full of flavor. Flame grilled and seasoned. Choice grade.

### **Doc Holliday** Petite Filet \$29.5

Choice grade, and aged 28 days for extra flavor. Flame grilled and seasoned.

### **Winchester** Olive Butter Crusted Ribeye \$32

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

### **Jesse James** Sirloin 10oz \$23

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness.

### **Madson Flat** Flat Iron 8oz \$18.5

The second most tender cut of steak. This petite cut is a great choice. Flame grilled and seasoned.

## Steak Accompaniments

Button Mushrooms and Onions	+2.5
Side of Horseradish Sauce	+1
Jumbo Fried Shrimp (3)	+7.5
Sautéed Shrimp	+5
Fried Onion Strings	+2

## Outlaws' Specials

### **Long X Fettuccini Alfredo** \$12

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread and choice of soup or salad.

*Grilled Chicken +4 Shrimp +5*

*Cajun Style (with Andouille, peppers & onions) +4*

### **The Healthy Chicken** \$12

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

### **Country Fried Steak** \$16

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy.

### **Barbeque Trio** \$19

Smoked brisket, two bbq pork shanks, and grilled chicken breast served with vegetables, and choice of side.

### **Santa Fe Pasta** \$17

Chipotle cream sauce, grilled chicken, sausage, black beans, corn, green onion, and cavatappi pasta. Served with choice of soup or salad and garlic bread.

## Seafood

### **Aces & Eights** Jumbo Fried Shrimp \$22

Six Jumbo shrimp breaded in panko crumb seasonings. Served with a choice of dinner side and vegetable with a soup or salad.

### **Roaring Fork Grilled Salmon** \$19

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. **add Cajun Seasoned +1.5**

### **Baja Fish Tacos** \$12

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

## 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: [outlawswatford@shooterhospitality.com](mailto:outlawswatford@shooterhospitality.com)

## Burgers & Sandwiches

Served with a choice of dinner side

### 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, habanero sauce, jalapenos, pepper jack and bbq on ciabatta

### Rough Rider

\$12.5

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

### Showdown (Pounder)

\$15

Two flame grilled beef patties topped with American and pepper jack cheese, with sautéed onions, lettuce, and tomato on a toasted bun. *Bacon +1.5 Guacamole + 1.5*

### French Dip Supreme

\$13

Shaved sirloin topped with Havarti cheese, and sautéed onions on a toasted roll with a side of au jus.

*Button Mushrooms +1.5 Horseradish Sauce +1*

### 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*

*Thick Cut Bacon +1.5*

### California Chicken Sandwich

\$12

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

## 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.



## 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

Sweet Potato Fries

Loaded Baked Potato

Loaded Mash Potato

Pigtail Mac & Cheese

Cheddar Cheese Curds

+1.5

+2

+2

+2

+3

+3

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

\$\$ Pint/Liter

### Light & Refreshing

<b>Heartless</b>	Blonde Ale	5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
<b>Bud Light</b>	Light Lager	4.50 / 8.50
Anheuser-Busch. St Louis, MO ABV 4.2%		
<b>Busch Light</b>	Light Lager	4.25 / 7.75
Anheuser-Busch. St Louis, MO ABV 4.1%		
<b>Coors Light</b>	Light Lager	4.50 / 8.50
Coors Brewing Co. Golden, CO ABV 4.2%		
<b>Stella Artois</b>	Euro Pate Lager	6.50
Inbev Co. Leuven, Belgium ABV 5.5%		

### Wheat Brews

<b>Blue Moon</b>	Belgian White	5.50 / 9.75
Anheuser-Busch. St Louis, MO ABV 5.2%		
<b>Summer Shandy</b>	Weiss Beer	5.50 / 9.75
Leinenkugel's. Chippewa Falls, WI ABV 4.2%		

### Medium Bodied, Yet Easy Drinking

<b>Teddy Bear Brown</b>	Brown Ale	5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.8%		
<b>Shiner Bock</b>	Bock	5.75 / 9.75
Spoetzl Brewery. Shiner, TX ABV 4.4%		
<b>Quick Draw</b>	Amber Lager	5.50 / 9.75
ABV 5.1%		

### Big, Bold, and All Hopped Up

<b>Laganitas IPA</b>	IPA	5.75 / 9.75
Laganitas Brewing Co. Petaluma, CA ABV 6.2% IBU:51		
<b>Saga'</b>	IPA	5.75 / 9.75
Summit Brewing Co. St. Paul, MN ABV 6.2% IBU:80		

### Dark & Roasted

<b>Traust</b>	Pub-Style Stout	5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.5%		

### Gluten Free Cider Beer

<b>Stella Cidre</b>	Hard Cider	6.50
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## Wine List

### White / Pink Wines

<b>Copper Ridge</b>	White Zinfandel	5 / 19
<b>Sean Minor 4 Bears</b>	Chardonnay	6.5 / 25
<b>Canti</b>	Moscato	7 / 27
<b>Ecco Domani</b>	Pinot Grigio	7 / 27
<b>Cupcake</b>	Prosecco	29 bottle
<b>La Crema</b>	Chardonnay	42 bottle
<b>Willamette Valley Vineyards</b>	Pinot Gris	36 bottle

### Red Wine

<b>Sean Minor 4 Bears</b>	Pinot Noir	7 / 28
<b>Apothic Crush</b>	Smooth Red Blend	7 / 28
<b>Canyon Road</b>	Mertot	5 / 20
<b>19 Crimes</b>	Red Blend	29 bottle
<b>Dark Horse</b>	Cabernet Sauvignon	21 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>Silver Oak</b>	Cabernet Sauvignon	108 bottle
<b>Plumpjack</b>	Cabernet Sauvignon	124 bottle

## Bottled Beer

<b>Bud Light</b>	4.25
<b>Budweiser</b>	4.25
<b>Michelob Ultra</b>	4.25
<b>Coors Light</b>	4.25
<b>Dos Equis XX</b>	5.00
<b>Miller Light</b>	4.25
<b>Katiber n/a</b>	4.50