

OUTLAWS' BAR & GRILL

A Dakota Original.

Watford City, North Dakota

Dinner Menu

APPETIZERS

Campfire Walleye Fingers

Canadian walleye, flash fried, side house tarter 12.⁹⁹

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq 12.⁷⁹

White Cheddar Cheese Curds

White cheddar cheese, battered, flash fried 8.⁶⁹

Tame the Beast (Steak Tips)

Marinated beef tips, flash fried, side special sauce 8.⁹⁹

Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, fried, side special sauce 9.⁷⁹

Deadwood Nachos

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa 10.⁹⁹

Ground Beef +3.⁹⁹ Fajita Chicken +3.⁹⁹

Steak Tips +6.²⁹ Guacamole +1.⁷⁹

Wild Bill Hickok Chicken Wings

With carrots and celery, ranch or bleu cheese

Half Dozen - 8.⁷⁹ Full Dozen - 13.⁹⁹

Wing Styles

Buffalo
Sweet BBQ

Salt & Vinegar
Honey Bourbon

Boneless Chicken Tenders Four breaded tenders, see above for sauces (or plain, with honey mustard) 9.⁹⁹

HOUSE MADE SOUPS

Traditional French Onion Soup

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese 6.⁷⁹

Soup Du Jour

house made soup of the day 3.⁹⁹ / 6.⁴⁹

SALADS

Black & Bleu

Blackened steak tips, avocado, diced bacon, bleu cheese crumbles, carrot, tomato, and bleu cheese dressing 12.⁹⁹

Renegade Oriental Chicken

Lettuce greens, almonds, breaded chicken, chow mien noodles, purple cabbage, green onion, shredded carrot, toasted sesame dressing 11.⁹⁹

Casino Queen Cobb

Crisp greens, grilled chicken, diced bacon, hard boiled egg, avocado, blue cheese, tomato 12.⁹⁹

Southwest Fajita

Fajita chicken, romaine, corn, black bean, cilantro, cheddar cheese, tortilla strips, southwest ranch 11.⁹⁹

Cowboy Caesar

Romaine, pecorino cheese, croutons, creamy Caesar 7.⁷⁹ lg / 4.⁴⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Hideout

Mixed greens, red onion, shredded carrot, diced tomato, cheddar cheese, crouton 7.⁴⁹ lg / 3.⁹⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Dressing Choices:

Buttermilk Ranch
House Vinaigrette
French

Honey Mustard
Bleu Cheese
1000 Island

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.



Pat Garrett *Pork Chop Bone-In 12oz*

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, lightly seasoned and flame grilled. **19⁹⁹** *Honey Bourbon Glazed +1²⁹*

Annie Oakley *8oz Healthy Steak*

Flame grilled flat iron steak, lightly seasoned, with a roasted tomato topped with blue cheese crumbles, veggies and asparagus ***No side salad 17⁴⁹**

Winchester *Olive Butter Crusted Ribeye*

A wonderfully rich olive butter sauce, broiled over a 14oz ribeye steak. An Outlaws' Original. **32²⁹**

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 **29⁹⁹**

Doc Holliday *Petite Filet 6-7oz*

Choice grade, aged 28 days for extra flavor. Flame grilled and seasoned. **29⁹⁹**

Madson Flat *Flat Iron 8oz*

The second most tender cut of steak, choice grade, seasoned, and flame grilled **19⁵⁹**

Jesse James *Sirloin 10oz*

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. **24⁴⁹**

Marshall Dillon *14oz Hamburger Steak*

Old West classic. Chopped sirloin, flame grilled, topped with caramelized onions and mushrooms. **19⁹⁹**

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. Served with caramelized steak sauce, and fried onion strings. ****Please allow at least 45 minutes to cook depending on doneness** 59⁹⁹**

Steak Accompaniments

Mushrooms & Onions	+1 ⁹⁹
Horseradish Sauce	+0 ⁹⁹
Jumbo Fried Shrimp (3)	+7 ⁹⁹
Sautéed Shrimp	+5 ²⁹

OUTLAWS' SPECIALS

Long X Fettuccini Alfredo

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. **11⁹⁹**

Grilled Chicken +3⁹⁹ Sautéed Shrimp +5²⁹

Cajun Style (zesty sausage, peppers & onions) +4⁵⁹

Country Fried Steak

11oz angus beef fritter, asiago mashed potatoes, brown gravy **15⁹⁹**

Healthy Chicken

7oz marinated chicken breast, flame grilled, sautéed veggies, grilled asparagus **11⁹⁹**

Pork & Mac

12oz bone-in pork chop, marinated, flame grilled, with home made pigtail mac & cheese **18⁹⁹**

SEAFOOD ENTRÉES

Aces & Eights (Jumbo Fried Shrimp)

Six breaded jumbo shrimp, flash fried, sautéed vegetables, dinner side, choice of soup or salad **21⁹⁹**

Lobster Mac & Cheese

A local favorite. New England lobster, house cheese sauce, cavatappi pasta, zesty breadcrumbs, w. garlic bread **20⁹⁹**

Walleye

Lightly seasoned, pan fried, with sautéed spinach, grilled lemon, choice of side, soup or salad **21⁹⁹**

Roaring Fork Salmon

Simply seasoned and flame grilled. Served with spinach, choice of side, and soup or salad. **20⁴⁹**

Honey Bourbon Glazed +1²⁹ Blackened +1⁷⁹

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce **12⁷⁹**

BURGERS & SANDWICHES

Served with a choice of dinner side.

Cheese: American, Cheddar, Swiss, Pepper Jack

***We offer the choice of a veggie patty substitution on any burger**

High Moon (B.Y.O.)

Hand-cut always fresh, flame grilled ground beef, choice of cheese, lettuce, tomato, toasted brioche **11^{.99}**

Thick Cut Bacon +1^{.99}

Bleu Cheese +.79

Guacamole +1^{.79}

1000 Island +.59

Fried Egg +.99

Caramelized Onion +.99

BBQ Sauce +.59

Mayo +.59

Side Mustard

Jalapenos +.99

Rodeo

Flame grilled burger, BBQ, bacon, cheddar cheese, onion rings, toasted brioche. **13^{.49}**

Rough Rider

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche **13^{.49}**

Prime Rib French Dip Supreme

Thinly shaved prime rib, Swiss cheese, sautéed onion, toasted roll, au jus side **13^{.99}** *Horseradish Sauce +.99*

California Chicken

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **12^{.79}** *sub Veggie Patty - no charge*

Ghost Town (Crispy Chicken BLT)

Breaded chicken breast, bacon strips, tomato, lettuce, and zesty mayo on a toasted brioche. **12^{.99}**

Buffalo Chicken

Breaded chicken breast, buffalo sauce, tomato, lettuce, blue cheese, ranch dressing, toasted brioche. **12^{.99}**

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^{.99}**

High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **8^{.59}**

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **4^{.49}**



DINNER SIDES

Steakhouse French Fries

Onion Rings +1^{.79}

Tater Tots

French Onion Soup +1^{.79}

Baked Potato (butter & sour cream)

Sweet Potato Fries +1^{.99}

Mashed Potatoes

Loaded Baked Potato +1^{.99}

Grilled Asparagus

Loaded Mash Potato +1^{.99}

Sautéed Vegetables

Pigtail Mac & Cheese +3^{.49}

Hideout Salad

Cheddar Cheese Curds +3^{.49}

Caesar Salad

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."

DRAFT BEER

12oz / 22oz

Light & Refreshing

Heartless	Blonde Ale	5.99 / 6.99
Stonehome Brewing Co.	Watford City, ND	ABV: 4.6%
Bud Light	Light Lager	4.89 / 6.29
Coors Light	Light Lager	4.89 / 6.29
Busch Light	Light Lager	4.29 / 5.99
Stetta Artois	Euro Pate Lager	6.49
Dakota Sout	Pitsner	5.99 / 6.79
Summit Brewing Co.	St. Paul, MN	ABV: 4.8%

Summer Brews

Big Wave	Golden Ale	5.29 / 6.49
Kona Brewing Co.	Kailua-Kona, HI	ABV: 4.4%
Sam Adams	Rotating Tap	5.99 / 6.99

Medium Bodied... yet. Easy Drinking

Stone's Throw	Scottish Ale	6.49 / 7.79
Fargo Brewing Co.	Fargo, ND	ABV 4.5%
Outlaws' Quick Draw	Amber Lager	6.49 / 7.79
Schell Brewing Co.	New Ulm, MN	ABV 5.1%

Hoppy & Bold. Full of Flavor

Two Hearted Ale	American IPA	6.49 / 7.79
Bell's Brewing Co.	Comstock, MI	ABV: 7.0% IBU:55

Old Fashioned Non-Alcoholic 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
★ Huckleberry Mute	Huckleberry Vodka, lime juice, ginger beer	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

Copper Ridge	White Zinfandel	5 / 19
Cupcake	Prosecco	29 bottle

Whites

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

Reds

Sean Minor 4Bears	Pinot Noir	7 / 28
Canyon Road	Cabernet	5 / 19
Meiomi	Pinot Noir	39 bottle
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Goldeneye	Pinot Noir	100 bottle
Silver Oak	Napa Cabernet	128 bottle

BOTTLED BEER

Bud Light	Leinie's Honey Weiss
Budweiser	Dos Equis XX
Michelob Ultra	Corona
Coors Light	Ciderboys Cider
Mitter Light	Katiber n/a