

# OUTLAWS' BAR & GRILL

*A Dakota Original*

Watford City, North Dakota

Dinner Menu

## APPETIZERS

### STEAK-FRITES

House French fries tossed in garlic, parsley, and topped with a small flame grilled steak and house steak sauce. **13<sup>.99</sup>**

### BRUSSEL SPROUTS

Crispy brussel sprouts, bacon, romano cheese, balsamic drizzle **6<sup>.99</sup>**

### GUNPOWDER SHRIMP

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq **11<sup>.99</sup>**

### CHEESY FRIED PICKLES

Pickle spear, havarti cheese, wonton skins, fried, side special sauce **9<sup>.99</sup>**

### WHITE CHEDDAR CHEESE CURDS

White cheddar cheese, battered, flash fried **8<sup>.99</sup>**

### DEADWOOD NACHOS

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa **11<sup>.79</sup>**

Ground Beef +3<sup>.99</sup> Fajita Chicken +3<sup>.99</sup>

Steak Tips +6<sup>.29</sup> Guacamole +1<sup>.79</sup>

### WILD BILL HICKOK CHICKEN WINGS

With carrots and celery, ranch or bleu cheese

**BONE-IN HALF DOZEN - 8<sup>.99</sup> FULL DOZEN - 13<sup>.99</sup>**

*Wing Styles:* Buffalo, Carolina Gold BBQ,  
Sweet BBQ, Salt & Vineger

### BONELESS WINGS

Breaded chicken, tender and tossed in you choice of dressing. Ten Wings - **10<sup>.79</sup>**

## SOUP & SALADS

### DRESSING CHOICES

Buttermilk Ranch  
House Vinaigrette  
French

Honey Mustard  
Bleu Cheese  
1000 Island

### HIDEOUT

Mixed greens, red onion, shredded carrot, diced tomato, cheddar cheese, crouton **7<sup>.99</sup> lg / 4<sup>.29</sup> sm**

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

Steak Tips +6<sup>.29</sup> Salmon +6<sup>.49</sup> Sautéed Shrimp +5<sup>.79</sup>

### COWBOY CAESAR

Romaine, pecorino cheese, croutons, creamy Caesar **8<sup>.29</sup> lg / 4<sup>.79</sup> sm**

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

Steak Tips +6<sup>.29</sup> Salmon +6<sup>.49</sup> Sautéed Shrimp +5<sup>.79</sup>

### BLACK AND BLUE

Blackened steak tips, avocado, diced bacon, blue cheese crumbles, carrot, tomato, and blue cheese dressing **13<sup>.49</sup>**

### RENEGADE ORIENTAL CHICKEN

Lettuce greens, almonds, breaded chicken, chow mein noodles, purple cabbage, green onion, shredded carrot, toasted sesame dressing **12<sup>.79</sup>**

### CASINO QUEEN COBB

Crisp greens, grilled chicken, diced bacon, hard boiled egg, avocado, blue cheese, tomato **12<sup>.99</sup>**

### SOUTHWEST FAJITA

Fajita chicken, romaine, corn, black bean, cilantro, cheddar cheese, tortilla strips, southwest ranch **12<sup>.29</sup>**

### TRADITIONAL FRENCH ONION SOUP

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese **7<sup>.19</sup>**

### SOUP DU JOUR

house made soup of the day cup **4<sup>.29</sup>**

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

## HAND CUT STEAK & CHOP

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



## RUSTLER SPECIALS

### **FRENCH QUARTER** *New Orleans Ribeye*

Rib steak, dry rubbed in zesty Cajun spices. Topped with a sweet balsamic compound butter. **32<sup>.99</sup>**

### **WINCHESTER** *Olive Butter Crusted Ribeye*

A wonderfully rich olive butter sauce, broiled over a 14oz ribeye steak. An Outlaws' Original. **33<sup>.29</sup>**

### **STEAK & LOBSTER** *Filet Mignon Lobster Tail*

Premium cut filet mignon, flame grilled and served with a roasted 6oz lobster tail, butter sauce, veggie, and choice of side. **48<sup>.99</sup>**

### **WYATT EARP** *Ribeye 11oz*

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 **30<sup>.99</sup>**

### **DOC HOLLIDAY** *Petite Filet 6-7oz*

Choice grade Filet, aged 28 days for extra flavor. **30<sup>.99</sup>**

### **MADSON FLAT** *Flat Iron 8oz*

The second most tender cut of steak, choice grade, seasoned, and flame grilled **19<sup>.99</sup>** **Twin Flats +29<sup>.99</sup>**

### **JESSE JAMES** *Sirloin 10oz*

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. **24<sup>.79</sup>**

### **PAT GARRETT** *Pork Chop Bone-In 12oz*

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, lightly seasoned. **20<sup>.99</sup>**

### **MARSHALL DILLON** \* *10oz Hamburger Steak*

Old West classic. Chopped sirloin, flame grilled, topped with caramelized onions and mushrooms. **20<sup>.99</sup>**

### **SITTING BULL** *American Bison Ribeye 12oz*

Premium North Dakota Bison hand cut, lightly seasoned, and topped with sautéed mushrooms and onions. **34<sup>.99</sup>**

### ★ **STEAK ACCOMPANIMENTS**

Mushrooms & Onions	+1 <sup>.99</sup>
Horseradish Sauce	+0 <sup>.99</sup>
Jumbo Fried Shrimp (3)	+7 <sup>.99</sup>
Sautéed Shrimp	+5 <sup>.79</sup>
Lobster Tail	+18 <sup>.99</sup>

### **LONG X** (FETTUCCINI ALFREDO)

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. **11<sup>.99</sup>**

Grilled Chicken +3<sup>.99</sup> Sautéed Shrimp +5<sup>.79</sup>  
Cajun Style (zesty sausage, peppers & onions) +4<sup>.69</sup>

### **COUNTRY FRIED STEAK**

11oz angus beef fritter, asiago mashed potatoes, brown gravy **16<sup>.79</sup>**

### **HEALTHY CHICKEN**

7oz marinated chicken breast, flame grilled, sautéed veggies, and side of asparagus **12<sup>.49</sup>**

### **PORK & MAC**

12oz bone-in pork chop, marinated, flame grilled, with home made pigtail mac & cheese **19<sup>.99</sup>**

## SEAFOOD ENTREES

### **BUTTER POACHED LOBSTER TAILS**

The ultimate seafood experience. Twin lobster tails served with veggies, choice of side, and soup or salad. **42<sup>.99</sup>**

### **ACES & EIGHTS** (JUMBO FRIED SHRIMP)

Six breaded jumbo shrimp, flash fried, sautéed vegetables, dinner side, choice of soup or salad **21<sup>.99</sup>**

### **ROARING FORK SALMON**

Simply seasoned and flame grilled. Served with veggies, choice of side, and soup or salad. **19<sup>.49</sup>** **Blackened +1<sup>.79</sup>**

### **BAJA FISH TACOS**

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce **12<sup>.99</sup>**

### **LOBSTER MAC & CHEESE**

A local favorite. New England lobster meat, house cheese sauce, cavatappi pasta, zesty breadcrumbs, served with garlic bread **21<sup>.99</sup>**

## BURGERS & SANDWICHES

Served with a choice of dinner side.

**Cheese: American, Cheddar, Swiss, Pepper Jack**

### HIGH NOON \*

Always fresh, hand formed & flame grilled ground beef, choice of cheese, lettuce, tomato, toasted brioche **12<sup>.49</sup>**

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

### ROUGH RIDER \*

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche **13<sup>.99</sup>**

### FRENCH DIP SUPREME

Thinly shaved eye of sirloin, Swiss cheese, sautéed onion, toasted roll, au jus side **13<sup>.99</sup>**    Horseradish Sauce +.99

### CALIFORNIA CHICKEN

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **13<sup>.29</sup>**

### GHOST TOWN (CRISPY CHICKEN BLT)

Breaded chicken breast, bacon strips, tomato, lettuce, and zesty mayo on a toasted brioche. **12<sup>.99</sup>**

### THE OUTLAW BRISKET

Smoked Certified Angus beef brisket, hand chopped, sweet bbq drizzle, on a toasted brioche bun. Sliced pickle, cole slaw, and side bbq to add to sandwich. **13<sup>.79</sup>**

Brisket Melt (Havarti) +0.<sup>99</sup>    Carmelized Onion +0.<sup>99</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, no pink
<b>Medium:</b> Pink center	

## 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>.99</sup>**

### OLD FASHIONED ROOT BEER FLOAT

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **4<sup>.99</sup>**



## DINNER SIDES

<b>STEAKHOUSE FRIES</b>	<b>ONION RINGS</b>	<b>+1<sup>.79</sup></b>
<b>MASHED POTATOES</b>	<b>BRUSSEL SPROUTS</b>	<b>+2<sup>.49</sup></b>
<b>BAKED POTATO</b> (with butter & sour cream)	<b>FRENCH ONION SOUP</b>	<b>+1<sup>.99</sup></b>
<b>GRILLED ASPARAGUS</b>	<b>SWEET POTATO FRIES</b>	<b>+1<sup>.99</sup></b>
<b>SAUTED VEGETABLES</b>	<b>LOADED BAKED POTATO</b>	<b>+2<sup>.19</sup></b>
<b>HIDEOUT SALAD</b>	<b>LOADED MASHED POTATO</b>	<b>+2<sup>.19</sup></b>
<b>CAESAR SALAD</b>	<b>PIGTAIL MAC &amp; CHEESE</b>	<b>+3<sup>.79</sup></b>
<b>SOUP DU JOUR</b>	<b>CHEDDAR CHEESE CURDS</b>	<b>+3<sup>.79</sup></b>

\* 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%
- MICHELOB ULTRA** Light Lager 5.19 / 6.99
- BUD LIGHT** Light Lager 4.99 / 6.99
- COORS LIGHT** Light Lager 4.99 / 6.99
- BUSCH LIGHT** Light Lager 4.89 / 5.99
- MODELO ESPECIAL** Mexican Lager 5.99 / 6.99  
Grupo Modelo S.A. de C.V. Mexico ABV: 4.4%

### Wheat Brews

- ★ **MUCHO BLANCO** Wheat Beer 5.99 / 6.99  
Stonehome Brewing Co. Watford City, ND ABV: 5.5%

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

- ★ **TEDDY BEAR** Kentucky Common 5.99 / 6.99  
Stonehome Brewing Co. Watford City, ND ABV: 5.5%
- ALASKAN AMBER** Amber Style—Attbier 6.79 / 7.99  
Alaskan Brewing Co. Mandan, ND ABV: 5.3% IBU:18
- OUTLAWS' QUICK DRAW** Amber Lager 6.79 / 7.99  
Schell Brewing Co. New Ulm, MN ABV 5.1%

### Full of Flavor. bold & hoppy

- ★ **LATIFRONS** Session IPA 6.49 / 7.79  
Stonehome Brewing. Watford City, ND ABV: 4.8% IBU:45

### Outlaws' Rotating Handle - Special

- ROTATING HANDLE** Seasonal 5.99 / 6.99  
Tap handle line changes weekly—Ask your bartender

### Old Fashioned Non-Alcoholic Root Beer

- ROOT BEER** Non Alcohol 3.49 / 4.19  
Schell Brewing Co. New Ulm, MN

★ = Local craft

## WINE LIST

### Whites

- Sean Minor 4Bears Chardonnay 8/29
- Yoga Moscato 8/29
- Stella Rosa Moscato di Asti 7.5/28

### Red Wines

- 7 Moons Red Blend 7.5/28
- Sean Minor 4Bears Pinot Noir 8/29
- 14 Hands Cabernet 6.5/25
- Stella Rosa 'Black' Sweet Red Blend 7.5/28
- 1000 Stories Bourbon Barret Aged Zinfandel 32 bottle
- Bibbiani Chianti 28 bottle
- A Posto Barbara 25 bottle
- Meiomi Pinot Noir 44 bottle
- Decoy Pinot Noir 48 bottle
- Ghostblock Zinfandel 59 bottle
- Farmstead Cabernet Sauvignon 56 bottle
- Long Meadow Ranch Cabernet Sauvignon 97 bottle
- Duckhorn Cabernet Sauvignon 98 bottle
- Goldeneye Pinot Noir 100 bottle
- Silver Oak Napa Cabernet 138 bottle
- Huge Bear Cabernet Sauvignon 120 bottle

## HOUSE FAVORITE COCKTAILS

- OLD FASHIONED** Buffalo Trace, orange twist, bitters, Bourdeaux soaked cherry, muddled sugar 8.99
- MANHATTAN** Bulleit rye, sweet vermouth, orange twist, bitters, Bourdeaux soaked cherry 9.99
- MOSCOW MULE** House vodka, ginger beer, lime juice 7.49
- PEACH MULE** Vodka, ginger beer, lime juice, peach schnapps 7.79
- HUCKLEBERRY MULE** Huckleberry Vodka, lime juice, ginger beer 7.99
- LEMON DROP MARTINI** Premium vodka, triple sec, lemon juice, sugar. 7.99
- LONG ISLAND ICED TEA** You know the drill. 7.49
- OUTLAWS BLOODY MARY & CAESAR** 22oz & made to order