

OUTLAWS' BAR & GRILL

A Dakota Original

Watford City, ND

Dinner Menu

Old Fashioned Root Beer Float

Draft 1919 root beer, served in a frozen mug over vanilla bean ice cream. \$4.⁴⁹

Appetizers

Wild Bill Hickok's Wings

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

7 Bone In - \$10.¹⁹

20 Bone-In - \$21.⁴⁹

Salt & Vinegar Citrus Habanero

Traditional Buffalo Sweet BBQ

Boneless Tenders (4) \$9.⁴⁹

Tame the Beast (steak tips)

House marinated ribeye and sirloin tips flash fried and served with special sauce. \$8.⁹⁹

Hot Shot Shrimp Cocktail

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce. \$9.⁹⁹

Cheesy Fried Pickles

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce. \$9.²⁹

Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. \$12.⁴⁹

White Cheddar Cheese Curds

Flash fried and served with ranch. \$8.³⁹

Deadwood Nachos

A large order of tortilla chips w. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. \$10.⁹⁹

Taco Seasoned Beef +3.⁹⁹

Fajita Chicken +3.⁹⁹

Steak Tips +6.²⁹

Side Guacamole +1.⁷⁹

House Made Soup & Salads

French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. \$6.⁴⁹

Soup Du Jour

house made soup of the day \$3.⁹⁹ / \$6.⁹⁹

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. \$11.⁷⁹

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. \$7.⁶⁹ lg / \$4.⁷⁹ sm

Grilled Chicken +3.⁹⁹

Breaded Chicken +3.⁷⁹

Steak Tips +6.²⁹

Salmon +6.⁴⁹

Sautéed Shrimp +5.²⁹

Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. \$11.⁷⁹

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. \$7.¹⁹ lg / \$4.²⁹ sm

Grilled Chicken +3.⁹⁹

Breaded Chicken +3.⁷⁹

Steak Tips +6.²⁹

Salmon +6.⁴⁹

Sautéed Shrimp +5.²⁹

Casino Queen Cobb Salad

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. \$12.⁴⁹

* 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 42oz Bone-In Ribeye
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*** \$59.⁹⁹

Wyatt Earp Ribeye 14oz
Choice grade as always. 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

Marshall Dillon Hamburger Steak
Hand formed ground beef steak flame grilled and topped with caramelized onions, and sautéed mushrooms. \$19.⁷⁹

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

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. \$11.⁹⁹

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. \$11.⁹⁹

Seafood

Aces & Eights Jumbo Fried Shrimp

Six Jumbo shrimp breaded in panko crumb seasonings. Served with horsey cocktail sauce, 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}**

Philly Cheesesteak

An amazing blend of our house sliced beef sauteed with bell peppers, onions, and a house cheese sauce on a toasted hoagie roll. **\$13^{.99}**

French Dip Supreme

Thinly shaved beef loin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of house made au jus. **\$13^{.49}**

Button Mushrooms +1^{.49} Horseradish Sauce +.99

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^{.69}**

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}**

Old Fashioned Root Beer Float

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

Pastry Chef 's Dessert of the Week

Ask your server for our special of the week made by the in house Pastry Chef. **\$6^{.99}**



Dinner Sides

French Fries

Tater Tots

Baked Potato (butter & sour cream)

Mashed Potatoes

Wild Rice Pilaf

Grilled Asparagus

Sautéed Vegetables

Hideout Salad

Caesar Salad

Soup of the Day

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

\$ pint/ liter

Light & Refreshing

Heartless Blonde Ale 5.⁷⁹ / 9.⁷⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

Bud Light Light Lager 4.⁶⁹ / 8.⁹⁹
Anheuser-Busch. St Louis, MO ABV 4.2%

Stella Artois Euro Pate Lager 6.⁴⁹
Inbev Co. Leuven, Belgium ABV 5.5%

Seasonal Brews

Punk Roktober Oktoberfest / Marzen 5.⁹⁹ / 10.⁴⁹
Stonehome Brewing Co. Watford City, ND ABV: 5.6%

Medium Bodied, Yet Easy Drinking

Teddy Bear Brown Brown Ale 5.⁷⁹ / 9.⁷⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.8%

Stone's Throw Scottish Ale Scottish Ale 6.⁴⁹ / 10.⁷⁹
Fargo Brewing Co. Fargo, ND ABV 4.5%

Quick Draw Amber Lager 6.⁴⁹ / 10.⁷⁹
An Outlaws' Original Amber Lager: ABV 5.1%

Bold, and Hopped Up

Maah Daah Hey Red Rye IPA 6.⁴⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.5%

Dark & Roasted

Traust Pub-Style Stout 5.⁹⁹ / 10.⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.5%

Gluten Free Cider Beer

Strawberry Magic Cider 5.⁷⁹ / 9.⁷⁹
Ciderboys. Stevens Point, WI ABV 5.0%

Old Fashioned Craft Root Beer n/a ★

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

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. ²⁹
Budweiser	4. ²⁹
Michelob Ultra	4. ⁴⁹
Coors Light	4. ²⁹
Dos Equis XX	4. ⁹⁹
Mitter Light	4. ²⁹