

# OUTLAWS' BAR & GRILL

*A Dakota Original.*

Watford City, ND

Lunch Menu

## APPETIZERS

### Wild Bill's Chicken Wings!

Served with carrots and celery. Ranch or Bleu Cheese

Half Dozen - \$7<sup>.49</sup>

Full Dozen - \$12<sup>.99</sup>

*Wet Sauces:*

★ Honey Bourbon  
Buffalo  
Sweet Barbeque

Teriyaki Glazed  
Mango Habanero

*Dry Rubs:*

Salt & Vinegar  
Lemon Pepper  
Chesapeake Bay

**Boneless Tenders** Four breaded tenders, see above for choice of wet sauces. \$9<sup>.99</sup>

### Tame the Beast (Steak Tips)

House marinated ribeye and sirloin tips flash fried and served with special sauce. \$8<sup>.99</sup>

### Lasso Onion Rings

Flash fried and served with chipotle aioli. \$5<sup>.99</sup>

### Cheesy Fried Pickles

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce. \$9<sup>.29</sup>

### Fried Brussel Sprouts

Flash fried Brussel sprouts tossed with bacon, parmesan, and a sweet balsamic drizzle. \$6<sup>.99</sup>

### Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. \$12<sup>.49</sup>

### White Cheddar Cheese Curds

Flash fried and served with ranch. \$8<sup>.39</sup>

### Deadwood Nachos

A large order of tortilla chips w. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. \$10<sup>.99</sup>

Taco Seasoned Beef +3<sup>.99</sup> Fajita Chicken +3<sup>.99</sup>

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

## HOUSE MADE SOUPS

### French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. \$6<sup>.49</sup>

### Soup Du Jour

house made soup of the day \$3<sup>.99</sup> / \$6<sup>.49</sup>

## SALADS

### Renegade 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<sup>.99</sup>

### Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. \$11<sup>.99</sup>

### Casino Queen Cobb

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. \$12<sup>.79</sup>

### Cowboy Caesar

Fresh cut romaine served with asiago cheese, croutons, and our creamy Caesar dressing. \$7<sup>.69</sup> lg / \$4<sup>.49</sup> sm

Grilled Chicken +3<sup>.99</sup> Breaded Chicken +3<sup>.79</sup>

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

### The Hideout

Fresh chopped romaine topped with red onion, tomato, shredded carrot, cheese, and crouton. \$7<sup>.19</sup> lg / \$3<sup>.99</sup> sm

Grilled Chicken +3<sup>.99</sup> Breaded Chicken +3<sup>.79</sup>

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

### Dressing Choices:

*Buttermilk Ranch*

*Honey Mustard*

*Balsamic Vinaigrette*

*Bleu Cheese*

*French*

*1000 Island*

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



## HAND CUT BURGERS

Served with a choice of dinner side.

**\*We offer the choice of a veggie patty substitution\***

### 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      Bleu Cheese +.79

Guacamole +1.79      1000 Island +.59

Fried Egg +.99      Caramelized Onion +.99

BBQ Sauce +.59      Mayo +.59

Mushrooms +1.49      Jalapenos +.99

### Wild Game

Our blend of elk & bison, lightly seasoned and topped with drunken onions, spring mix greens, and tomato. **\$14.79**

### Boots 'n Spurs

Diced Bacon, barbeque sauce, cheddar cheese, and fried onion rings over a flame grilled burger. **\$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**

### Fiesta Burger

Our nacho burger, topped with cheese sauce, jalapenos, & tortilla chips with guacamole, and pico de gallo. **\$13.99**

### Buffalo Buffalo

Buffalo wing sauce, and blue cheese dressing, ground Bison/Elk patty, swiss cheese, lettuce, and tomato. **\$14.99**

### Broken Fence

Black & Blue burger. Blackened seasoned patty, bacon strips, blue cheese crumbles, lettuce and tomato. **\$12.99**

### Smoking Gun

Flame grilled burger topped with grilled pineapple, zesty habanero sauce, jalapenos, pepper jack cheese and bbq sauce on toasted ciabatta. **\$13.79**

## SANDWICHES

Served with a choice of Lunch Side

### French Dip Supreme

Thinly shaved beef loin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of homemade au jus. **\$13.49**    *Mushrooms +1.49*    *Horseradish +.99*

### Philly Cheesesteak

An amazing blend of our house sliced beef sautéed with bell peppers, onions, and cheese sauce on hoagie roll. **\$14.79**

### California Chicken

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun. **\$12.49** +  
*+Sub Black Bean Veggie Patty - no charge*

### Green Tractor (Veggie Sandwich)

Sautéed mushrooms, roasted red peppers, guacamole, alfalfa sprouts, spring mix, sliced tomato, on a toasted bun. **\$11.59**  
*+Swiss Cheese - .99    +Tomato Aioli - .59*

## LUNCH FAVORITES

### Belle Star (Healthy Steak)

Choice grade, 8oz flat iron. Lightly seasoned with salt and pepper, flame grilled and served with veggies, asparagus, and roasted tomato with blue cheese crumbles. **\$17.99**

### Yellowstone (Elk & Bison Stroganoff)

Our bison & elk mixture, & mushrooms in a rich traditional stroganoff sauce over egg noodles. **\$14.99**

### Foraged & Fired (Rib-Steak Tacos)

Tender rib steak, onion jam, horseradish crème fresh, cilantro on flour tortillas with rice pilaf. **\$11.99**

### Country Fried Steak

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

## Outlaws' Specialties

### Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. \$11.<sup>99</sup>

### Lobster Mac & Cheese

A local favorite. New England lobster meat tossed with our house made cheese sauce, cavatappi pasta, and topped with zesty breadcrumbs. \$17.<sup>79</sup>

### Healthy Chicken

One 7oz marinated chicken breast served with wild rice pilaf, veggies, & garnished with grilled asparagus. \$12.<sup>49</sup>

### Roaring Fork Grilled Salmon

Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf and veggies. \$16.<sup>99</sup>

*Teriyaki Glazed +1.<sup>79</sup> Cajun Seasoned +1.<sup>79</sup>*

## HAND CUT STEAKS

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

### 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. 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.<sup>99</sup>

### 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. \$29.<sup>99</sup>

### Madson Flat *Flat Iron 8oz*

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade \$19.<sup>59</sup>

### Outlaws' Beef Doneness Chart

*Rare:* Very red, cool center      *Well Done:* Cooked throughout,  
*Medium Rare:* Warm, red center      no pink  
*Medium:* Pink center  
*Medium Well:* Slightly 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>49</sup>

### Pastry Chef's Dessert of the Week

Ask your server for our special of the week made by the in house Pastry Chef. \$7.<sup>99</sup>



## LUNCH SIDES

Steakhouse French Fries	Onion Rings	+1. <sup>79</sup>
Tater Tots	French Onion Soup	+1. <sup>79</sup>
Baked Potato (butter & sour cream)	Sweet Potato Fries	+1. <sup>99</sup>
Washed Potatoes	Loaded Baked Potato	+1. <sup>99</sup>
Wild Rice Pilaf	Loaded Mash Potato	+1. <sup>99</sup>
Grilled Asparagus	Pigtail Mac & Cheese	+3. <sup>49</sup>
Sautéed Vegetables	Cheddar Cheese Curds	+3. <sup>49</sup>
Hideout Salad		
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

\$\$ pint / 22oz

### Light & Refreshing

**Heartless** **Blonde Ale** 5.99 / 6.99  
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

**Coors Light** **Light Lager** 4.89 / 6.29  
Coors Brewing Co. Golden, CO ABV 4.2%

**Bud Light** **Light Lager** 4.89 / 6.29  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Busch Light** **Light Lager** 4.29 / 5.99  
Anheuser-Busch. St Louis, MO ABV 4.2%

**Stella Artois** **Euro Pate Lager** 6.49

**Rotating Tap Handle!** Ask your server

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

**Long X** **American Brown Ale** 5.99 / 6.99  
Stonehome Brewing Co. ABV 5.4%

**Stone's Throw** **Scottish Ale** 6.49 / 7.79  
Fargo Brewing Co. Fargo, ND ABV 4.5%

**Quick Draw** **Amber Lager** 6.49 / 7.79  
An Outlaws' Original Amber Lager: ABV 5.1%

### Hoppy & Bold. Full of Flavor

**Latifrons** **Dry Hopped Pate Ale** 5.99 / 6.99  
Stonehome Brewing Co. WC, ND ABV: 5.4%

**Maah Daah Hey** **Red Rye IPA** 6.49 / 7.79  
Stonehome Brewing Co. WC, ND ABV: 6.3%

**Saga'** **IPA** 6.49 / 7.79  
Summit Brewing Co. St Paul, MN ABV: 6.3%

### Sweet. Wheat Beer

**Belgian White** **Wheat Ale** 6.49 / 7.79  
New Belgium Brewing. Fort Collins, CO ABV 5.2%

### Soda: Old Fashioned n/a 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

**Irish Mute** Jameson, ginger beer, lime juice, 6.99

**Tennessee Mute** Jack Daniels, ginger beer, lime juice 7.49

**Calamity Cosmo** Vodka, lime juice, cranberry juice. 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  
**Apothic Crush** **Smooth Red Blend** 7/28  
**Manifesto** **Red Zinfandel** 8/29  
**Kokomo** **Cuvee** 49 bottle  
**Meiomi** **Pinot Noir** 39 bottle  
**Decoy** **Pinot Noir** 40 bottle  
**Duckhorn** **Cabernet Sauvignon** 98 bottle  
**Goldeneye** **Pinot Noir** 100 bottle  
**Jarvis** **Mertot** 136 bottle  
**Silver Oak** **Napa Cabernet** 128 bottle

## BOTTLED BEER

**Bud Light**

**Budweiser**

**Michelob Ultra**

**Coors Light**

**Miller Light**

**Dos Equis XX**

**Corona**

**Ciderboys Cider**

**Katiber n/a**