

OUTLAWS' BAR & GRILL

A Dakota Original

Watford City, North Dakota

Lunch Menu

APPETIZERS

CRAB CAKES BEURRE BLANC

Hand formed lump crab cakes served with a classic French butter sauce with a sweet chili. 11.⁹⁹

STEAK TIPS

Marinated beef tips, flash fried, side special sauce 8.⁹⁹

BRUSSEL SPROUTS

Crispy brussel sprouts, bacon, romano cheese, balsamic drizzle 6.⁹⁹ add Fried Egg +0.99

GUNPOWDER SHRIMP

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq 11.⁹⁹

CHEESY FRIED PICKLES

Pickle spear, havarti cheese, wonton skins, fried, side special sauce 9.⁹⁹

WHITE CHEDDAR CHEESE CURDS

White cheddar cheese, battered, flash fried 8.⁹⁹

DEADWOOD NACHOS

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa 11.⁷⁹

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

BONE-IN HALF DOZEN - 8.⁹⁹ FULL DOZEN - 13.⁹⁹

Wing Styles: Buffalo, Sweet BBQ, Salt & Vineger

BONELESS WINGS

Breaded chicken, tender and tossed in you choice of dressing. Ten Wings - 10.⁴⁹

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

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 7.⁹⁹ lg / 4.²⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.⁷⁹

COWBOY CAESAR

Romaine, pecorino cheese, croutons, creamy Caesar 8.²⁹ lg / 4.⁷⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁹⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

BLACK AND BLUE

Blackened steak tips, avocado, diced bacon, blue cheese crumbles, carrot, tomato, and blue cheese dressing 13.⁴⁹

RENEGADE ORIENTAL CHICKEN

Lettuce greens, almonds, breaded chicken, chow mein noodles, purple cabbage, green onion, shredded carrot, toasted sesame dressing 12.⁷⁹

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 12.²⁹

TRADITIONAL FRENCH ONION SOUP

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese 7.¹⁹

SOUP DU JOUR

house made soup of the day cup 4.²⁹

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^{.49}**

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

ROUGH RIDER *

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche **13^{.99}**

THE TELLURIDE *

Ground beef hand mixed with special blend of southwest flavors, flame grilled, topped with cheese, chipotle aioli, on a toasted brioche. **12^{.99}**

RODEO *

Flame grilled burger, BBQ, bacon, cheddar cheese, onion rings, toasted brioche. **13^{.99}**

FRENCH DIP SUPREME

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

STAGECOACH (PHILLY CHEESESTEAK)

Shaved prime rib, house cheese sauce, bell pepper, onion, toasted hoagie roll **14^{.99}**

CALIFORNIA CHICKEN

Grilled chicken breast, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **13^{.99}**

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. **13^{.49}**

RUSTLER SPECIALS

BAJA FISH TACOS

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, baja sauce **12^{.99}**

COUNTRY FRIED STEAK

11oz angus beef fritter, asiago mashed potatoes, brown gravy **16^{.79}**

TOMAHAWK PORK

Comfort food, Dakota style. Four bone in pork shanks served over mashed potatoes, and brown gravy. **18^{.99}**

HEALTHY CHICKEN

7oz marinated chicken breast, flame grilled, sautéed veggies, side of asparagus **12^{.49}**

PORK & MAC

12oz bone-in pork chop, marinated, flame grilled, with home made pigtail mac & cheese **19^{.99}**

ROARING FORK SALMON

Simply seasoned and flame grilled. Served with spinach, choice of side. **17^{.49}** Blackened +1^{.79}

LONG X (FETTUCCINI ALFREDO)

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. **11^{.99}**

Grilled Chicken +3^{.99} Sautéed Shrimp +5^{.79}
Cajun Style (zesty sausage, peppers & onions) +4^{.69}

* 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."

HAND CUT STEAK & CHOP

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

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* 18⁹⁹

PAT GARRETT *Pork Chop Bone-In 12oz*

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, lightly seasoned and flame grilled. 20⁹⁹

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

SITTING BULL *American Bison Ribeye 12oz*

Premium North Dakota Bison hand cut, lightly seasoned, and topped with sautéed mushrooms and onions. 34⁹⁹

MADSON FLAT *Flat Iron 8oz*

The second most tender cut of steak, choice grade, seasoned, and flame grilled 19⁹⁹

MARSHALL DILLON * *14oz Hamburger Steak*

Old West classic. Chopped sirloin, flame grilled, topped with caramelized onions and mushrooms. 20⁹⁹

STEAK ACCOMPANIMENTS

Mushrooms & Onions	+1 ⁹⁹
Horseradish Sauce	+0 ⁹⁹
Jumbo Fried Shrimp (3)	+7 ⁹⁹
Sautéed Shrimp	+5 ⁷⁹

OUTLAWS BEEF DONENESS CHART

Rare: Very red, cool center	Medium Well: Slightly pink center
Medium Rare: Warm, red center	Well Done: Cooked throughout, no pink
Medium: 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! 8⁹⁹

HIGH RISE CHEESECAKE

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. 8⁹⁹

OLD FASHIONED ROOT BEER FLOAT

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. 4⁹⁹



LUNCH SIDES

RATTLESNAKE FRIES	CHEESY HASH BROWNS	+1 ⁹⁹
MASHED POTATOES	ONION RINGS	+1 ⁷⁹
BAKED POTATO (with butter & sour cream)	BRUSSEL SPROUTS	+2 ⁴⁹
GRILLED ASPARAGUS	FRENCH ONION SOUP	+1 ⁹⁹
SAUTÉED VEGETABLES	SWEET POTATO FRIES	+1 ⁹⁹
HIDEOUT SALAD	LOADED BAKED POTATO	+2 ¹⁹
CAESAR SALAD	LOADED MASHED POTATO	+2 ¹⁹
SOUP DU JOUR	PIGTAIL MAC & CHEESE	+3 ⁷⁹
	CHEDDAR CHEESE CURDS	+3 ⁷⁹

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 4.99 / 6.59
- COORS LIGHT** Light Lager 4.99 / 6.59
- 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

- ALASKAN AMBER** Amber Style—Altbier 6.79 / 7.99
Alaskan Brewing Co. Mandan, ND ABV: 5.3% IBU:18
- STONES THROW** Scottish Ale 6.99 / 7.99
 Fargo Brewing Co. Fargo, ND ABV 4.5%
- OUTLAWS' QUICK DRAW** Amber Lager 6.79 / 7.99
Schell Brewing Co. New Ulm, MN ABV 5.1%

Hoppy & Bold. Full of Flavor

- ★ **LATIFRONS** Session IPA 6.49 / 7.79
Stonehome Brewing. Watford City, ND ABV: 4.8% IBU:45
- TWO HEARTED ALE** American IPA 6.99 / 7.99
Bell's Brewing Co. Comstock, MI ABV: 7.0% IBU:55

Dark & Roasty

- PADDLEFISH STOUT** American Stout 6.79 / 7.99
Beaver Creek Brewing Co. Wibaux, MT ABV: 6.3%

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 & Pink Wines

- 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
- Meiomi Pinot Noir 44 bottle
- Decoy Pinot Noir 48 bottle
- Duckhorn Cabernet Sauvignon 98 bottle
- Goldeneye Pinot Noir 100 bottle
- Silver Oak Napa Cabernet 138 bottle

HOUSE FAVORITE COCKTAILS

- 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

BOTTLED BEER

- BUD LIGHT**
- BUDWEISER**
- MICHELOB ULTRA**
- COORS LIGHT**
- MILLER LITE**
- NEGRA MODELO**
- DOS EQUIS**
- LAGUNITAS IPA**
- CIDERBOYS CIDER**
- KALIBER NON ALCOHOL**