

# OUTLAWS' BAR & GRILL

A Dakota Original.

Watford City, ND

Lunch Menu

## Appetizers

### Wild Bill Hickok's Wings

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

7 Bone In - \$10<sup>19</sup>

20 Bone-In - \$21<sup>49</sup>

Salt & Vinegar      Citrus Habanero

Traditional Buffalo      Sweet BBQ

Boneless Tenders (4)      \$9<sup>49</sup>

### Tame the Beast (steak tips) ★

House marinated ribeye and sirloin tips flash fried and served with special sauce.      \$9<sup>49</sup>

### Hot Shot Shrimp Cocktail

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce.      \$9<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>

### Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our zesty, and sweet seasonings, 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 Soup & Salads

### 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>99</sup>

### Oriental Chicken

Crisp lettuce greens topped with almonds, breaded chicken, chow mein, purple cabbage, shredded carrot, and served with toasted sesame dressing.      \$11<sup>79</sup>

### Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing.      \$7<sup>69</sup> lg / \$4<sup>79</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>

### 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>79</sup>

*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<sup>19</sup> lg / \$4<sup>29</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>

### Casino Queen Cobb Salad

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato.      \$12<sup>49</sup>

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



## Half Pound Burgers

Served with a choice of Lunch Side

Cheese: American, Cheddar, Swiss, Pepper Jack

### High Noon (B.Y.O.)

Hand-cut & flame grilled. Always fresh ground beef. Choice of cheese, lettuce, and tomato on a toasted bun. **\$11<sup>.99</sup>**

Thick Cut Bacon +1<sup>.79</sup>

Guacamole +1<sup>.79</sup>

Fried Egg +.99

BBQ Sauce +.50

Button Mushrooms +1<sup>.49</sup>

Bleu Cheese +.79

1000 Island +.50

Caramelized Onion +.99

Mayo +.50

Jalapenos +.99

### Mustard Crunch ★

House made mustard sauce, crumpled potato chips, lettuce and tomato, flame grilled burger, toasted bun. **\$13<sup>.49</sup>**

### Smoking Gun Burger

Flame grilled burger topped with grilled pineapple, zesty habanero sauce, jalapenos, pepper jack cheese and bbq sauce on toasted ciabatta. **\$13<sup>.49</sup>**

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

### Showdown (Pounder)

Two flame grilled beef patties topped with American and pepper jack cheese, with sautéed onions, lettuce, and tomato on a toasted telera bun. **\$14<sup>.99</sup>**

Bacon +1<sup>.79</sup> Guacamole +1<sup>.79</sup>

## Lunch Favorites

Served with a choice of Lunch Side

### French Dip Supreme

Shaved sirloin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of au jus. **\$13<sup>.49</sup>**

Button Mushrooms +1<sup>.49</sup>

### California Chicken

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun. **\$12<sup>.19</sup>**

### Idaho Chicken ★

House made verde sauce, crumpled potato chips, grilled chicken breast, bacon, lettuce and tomato, on a lightly toasted bun. **\$12<sup>.99</sup>**

### Smoked Brisket Sandwich

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun. **\$12<sup>.99</sup>**

Andouille Sausage +1<sup>.99</sup> Caramelized Onion +.99

Thick Cut Bacon +1<sup>.79</sup>

### Pulled Pork Sandwich

Smoked pork butt, shredded and topped with a light bbq drizzle, chili lime slaw, and pickle on a toasted bun. **\$11<sup>.49</sup>**

### Foraged & Fired Rib-Steak Tacos ★

Tender ribeye, onion jam, horseradish crème fresh, cilantro on flour tortillas with rice pilaf. **\$12<sup>.99</sup>**

## Outlaws' Catering

Make your next event Legendary

Ask to speak to the manager on duty about your catering needs, we would be happy to work with you.

Email us at: [outlawswatford@shooterhospitality.com](mailto:outlawswatford@shooterhospitality.com)

# 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>

## Santa Fe Pasta

Chipotle cream sauce, grilled chicken, sausage, black beans, corn, bell peppers, and cavatappi pasta.. \$13.<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, and 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. \$15.<sup>99</sup>

Blackened Salmon +1.<sup>79</sup>

## Cowboy Clique' Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. \$15.<sup>99</sup>

## Long X Fettuccini Alfredo

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread. \$9.<sup>49</sup>

Grilled Chicken +3.<sup>99</sup> Sautéed Shrimp +5.<sup>29</sup>

*Cajun Style (Andouille, peppers & onions) +4.<sup>69</sup>*

## From The Grill

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

### Jesse James Sirloin 10oz

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. \$22.<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>99</sup>

# 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>



# Lunch Sides

French Fries	French Onion Soup	+1. <sup>79</sup>
Tater Tots	Sweet Potato Fries	+1. <sup>99</sup>
Baked Potato (butter & sour cream)	Loaded Baked Potato	+1. <sup>99</sup>
Mashed Potatoes	Loaded Mash Potato	+1. <sup>99</sup>
Wild Rice Pilaf	Pigtail Mac & Cheese	+2. <sup>99</sup>
Grilled Asparagus	Cheddar Cheese Curds	+3. <sup>39</sup>
Sautéed Vegetables		
Hideout Salad		
Caesar Salad		

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 lunch menu

## Draft Beer

Draft beer can be order in a regular or jumbo mug

\$ short / pint

### Light & Refreshing

<b>Heartless</b>	Blonde Ale	5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
<b>Bud Light</b>	Light Lager	4.50 / 9.00
Anheuser-Busch. St Louis, MO ABV 4.2%		
<b>Stella Artois</b>	Euro Pate Lager	6.50
Inbev Co. Leuven, Belgium ABV 5.5%		

### Wheat Brews

<b>Bell's Oberon</b>	Belgian White	6.00 / 10.50
Bell's Brewing Co. Kalamazoo, MI ABV 5.8%		

### Medium Bodied, Yet Easy Drinking

<b>Teddy Bear Brown</b>	Brown Ale	5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.8%		
<b>Stone's Throw Scottish Ale</b>	Scottish Ale	6.50 / 10.75
Fargo Brewing Co. Fargo, ND ABV 4.5%		
<b>Quick Draw</b>	Amber Lager	6.50 / 10.75
An Outlaws' Original Amber Lager: ABV 5.1%		

### Bold, and Hopped Up

<b>Maah Daah Hey</b>	Red Rye IPA	6.50
Laganitas Brewing Co. Petaluma, CA ABV 6.2% IBU:51		

### Dark & Roasted

<b>Traust</b>	Pub-Style Stout	6.00 / 10.50
Stonehome Brewing Co. Watford City, ND ABV: 4.5%		

### Gluten Free Cider Beer

<b>Strawberry Magic</b>	Cider	5.75 / 9.75
Stonehome Brewing Co. Watford City, ND ABV: 4.5%		

## Wine List

### White / Pink Wines

<b>Copper Ridge</b>	White Zinfandel	5/19
<b>Sean Minor 4 Bears</b>	Chardonnay	6.5/25
<b>Canti</b>	Moscato	7/27
<b>Ecco Domani</b>	Pinot Grigio	7/27
<b>Cupcake</b>	Prosecco	29 bottle
<b>La Crema</b>	Chardonnay	7.5/28

### Red Wine

<b>Sean Minor 4 Bears</b>	Pinot Noir	7/28
<b>Apothic Crush</b>	Smooth Red Blend	7/28
<b>Canyon Road</b>	Mertot	5/20
<b>19 Crimes</b>	Red Blend	29 bottle
<b>Dark Horse</b>	Cabernet Sauvignon	21 bottle
<b>Meiomi</b>	Pinot Noir	39 bottle
<b>Kokomo</b>	Cuvee	49 bottle
<b>Decoy</b>	Pinot Noir	40 bottle
<b>Duckhorn</b>	Cabernet Sauvignon	98 bottle
<b>Goldeneye</b>	Pinot Noir	100 bottle
<b>Silver Oak</b>	Napa Cabernet	128 bottle

## Bottled Beer

<b>Bud Light</b>	4.25
<b>Budweiser</b>	4.25
<b>Michelob Ultra</b>	4.50
<b>Coors Light</b>	4.25
<b>Dos Equis XX</b>	5.00
<b>Mitter Light</b>	4.25