

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

20 Bone-In - \$21

Salt & Vinegar

Citrus Habanero

Traditional Buffalo

Sweet BBQ

Boneless Tenders (4)

\$9.5

Hot Shot Shrimp Cocktail

\$11

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce.

Cheesy Fried Pickles

\$9

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

Gunpowder Shrimp

\$12

A must have Outlaws' original. Sautéed shrimp in our zesty, and sweet seasonings, drizzled with bbq.

Tomahawk Pork

\$12

One pound of pork shanks over mashed potatoes and gravy for a unique sharable appetizer.

White Cheddar Cheese Curds

\$8

Flash fried and served with ranch.

Wild Caught Walleye Fingers

\$12

Cold water, Canadian walleye, fried and served with house made tarter.

Deadwood Nachos

\$11

A very large order of house fried chips with cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa.

Taco Seasoned Beef +4

Fajita Chicken +4

Side Guacamole +1.5

House Made Soup & Salads

French Onion Soup

\$6

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

Soup Du Jour

\$4 / \$7

house made soup of the day

Oriental Chicken Salad

\$11.5

Crisp lettuce greens topped with almonds, breaded chicken, chow mein, purple cabbage, shredded carrot, and served with toasted sesame dressing.

Cowboy Caesar

\$7.5lg / \$4.5sm

Fresh cut romaine served with shaved pecorino cheese, croutons, and our creamy Caesar dressing.

Grilled Chicken +4

Breaded Chicken +3.5

Steak Tips +6

Salmon +6.5

Sautéed Shrimp +5

Southwest Fajita

\$11.5

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

Dressing Choices: Buttermilk Ranch, French, Balsamic Vinaigrette, Bleu Cheese, 1000 Island

Hideout Salad

\$7lg / \$4sm

Choice of dressing, mixed greens, cheddar cheese, tomato, red onion, carrot and croutons.

Grilled Chicken +4

Breaded Chicken +3.5

Steak Tips +6

Salmon +6.5

Sautéed Shrimp +5

Casino Queen Cobb Salad

\$12

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. Choice of dressing.

* 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.) \$11.5

Hand-cut & flame grilled. This beef patty is cooked to order. Choice of cheese, lettuce, and tomato on a toasted bun.

Thick Cut Bacon +1.5	Bleu Cheese +.75
Guacamole +1.5	1000 Island +.5
Fried Egg +1	Caramelized Onion +1
BBQ Sauce +.5	Mayo +.50
Button Mushrooms +1.5	Jalapenos +1

Smoking Gun Burger \$13

Flame grilled burger topped with grilled pineapple, habanero sauce, jalapenos, pepper jack and bbq on ciabatta.

Rough Rider \$12.5

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.

Showdown (Pounder) \$15

Two flame grilled beef patties topped with American and pepper jack cheese, with sautéed onions, lettuce, and tomato on a toasted telera bun. *Bacon +1.5 Guacamole + 1.5*

House Sandwiches

Served with a choice of Lunch Side

French Dip Supreme \$13

Shaved sirloin topped with Swiss cheese, and sautéed onions on a toasted roll with a side of au jus.

Button Mushrooms +1.5 Horseradish Sauce +1

California Chicken Sandwich \$12

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun.

Smoked Brisket Sandwich \$12

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun.

*Andouille Sausage +2 Caramelized Onion +1
Thick Cut Bacon +1.5*

Tenderloin Steak Hoagie \$11.5

Grilled beef tenderloin steak served on a hoagie roll with bbq blue cheese sauce, spring mixed greens, and sautéed onions.

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

Outlaws' Specialties

Baja Fish Tacos \$12

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce.

Santa Fe Pasta \$13

Chipotle cream sauce, grilled chicken, sausage, black beans, corn, green onion, and cavatappi pasta. Served with choice of soup or salad and garlic bread.

The Healthy Chicken \$12

One 7oz marinated chicken breast served with wild rice pilaf, and garnished with grilled asparagus.

Roaring Fork Grilled Salmon \$16

Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf and veggies.

Country Fried Steak \$16

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy.

From The Grill

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

Wyatt Earp Ribeye 14oz \$29

Our best seller. Well marbled and full of flavor. Flame grilled and seasoned. Choice grade

Madson Flat Flat Iron 8oz \$18.5

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade +Twin Flats \$25

The Teddy 54oz Long Bone Ribeye \$49

A unique, one-of-a-kind steak. Our hand cut 54oz long bone ribeye, lightly caramelized and topped with fried onion strings. An Outlaws' original, and must try for any steak lover! **Please allow 45 minutes to cook.*

Desserts

Pazookie \$8.5

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!

High Rise Cheesecake \$8.5

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



Lunch Sides

French Fries	French Onion Soup	+1.5
Tater Tots	Sweet Potato Fries	+2
Baked Potato (butter & sour cream)	Loaded Baked Potato	+2
Mashed Potatoes	Loaded Mash Potato	+2
Wild Rice Pilaf	Pigtait Mac & Cheese	+3
Grilled Asparagus	Cheddar Cheese Curds	+3
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

\$\$ Pint/Liter

Light & Refreshing

Heartless Blonde Ate 5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

Bud Light Light Lager 4.50 / 8.50
Anheuser-Busch. St Louis, MO ABV 4.2%

Busch Light Light Lager 4.25 / 7.75
Anheuser-Busch. St Louis, MO ABV 4.1%

Coors Light Light Lager 4.50 / 8.50
Coors Brewing Co. Golden, CO ABV 4.2%

Stella Artois Euro Pate Lager 6.50
Inbev Co. Leuven, Belgium ABV 5.5%

Wheat Brews

Blue Moon Belgian White 5.50 / 9.75
Anheuser-Busch. St Louis, MO ABV 5.2%

Summer Shandy Weiss Beer 5.50 / 9.75
Leinenkugel's. Chippewa Falls, WI ABV 4.2%

Medium Bodied, Yet Easy Drinking

Teddy Bear Brown Brown Ate 5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.8%

Big, Bold, and All Hopped Up

Laganitas IPA IPA 5.75 / 9.75
Laganitas Brewing Co. Petaluma, CA ABV 6.2% IBU:51

Saga' IPA 5.75 / 9.75
Summit Brewing Co. St. Paul, MN ABV 6.2% IBU:80

Dark & Roasted

Traust Pub-Style Stout 5.50 / 6.50
Stonehome Brewing Co. Watford City, ND ABV: 4.5%

Gluten Free Cider Beer

Stella Cidre Hard Cider 6.50
Inbev Co. Leuven, Belgium ABV 5.5%

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	42 bottle
Willamette Valley Vineyards	Pinot Gris	36 bottle

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
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Goldeneye	Pinot Noir	100 bottle
Silver Oak	Cabernet Sauvignon	108 bottle
Ptumpjack	Cabernet Sauvignon	124 bottle

Bottled Beer

Bud Light	4.25
Budweiser	4.25
Michelob Ultra	4.25
Coors Light	4.25
Dos Equis XX	5.00
Mittler Light	4.25
Kaliber n/a	4.50