

OUTLAWS' BAR & GRILL

A Dakota Original

Watford City, North Dakota

Lunch Menu

APPETIZERS

STEAK-FRITES

House French fries tossed in garlic, parsley, and topped with a small flame grilled steak and house steak sauce. **13^{.99}**

BRUSSEL SPROUTS

Crispy brussel sprouts, bacon, romano cheese, balsamic drizzle **6^{.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, Carolina Gold BBQ,
Sweet BBQ, Salt & Vineger

BONELESS WINGS

Breaded chicken, tender and tossed in you choice of dressing. Ten Wings - **10^{.79}**

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 & 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}**

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

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}**

RODEO BURGER *

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^{.29}**

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}**

THE OUTLAW BRISKET

Smoked Certified Angus beef brisket, hand chopped, sweet bbq drizzle, on a toasted brioche bun. Sliced pickle, cole slaw, and side bbq to add to sandwich. **13^{.79}**

Brisket Melt (Havarti) +0^{.99} Carmelized Onion +0^{.99}

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}**

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 mixed veggies, choice of side. **17^{.49}** Blackened +1^{.79}

LONG X (FETTUCINI 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}

LOBSTER MAC & CHEESE

A local favorite. New England lobster meat, house cheese sauce, cavatappi pasta, zesty breadcrumbs, served with garlic bread **21^{.99}**

* 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.

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 **30⁹⁹**

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**

FRENCH QUARTER *New Orleans Ribeye*

Rib steak, dry rubbed in zesty Cajun spices. Topped with a sweet balsamic compound butter. **32⁹⁹**

★ STEAK ACCOMPANIMENTS

Mushrooms & Onions	+1 ⁹⁹
Horseradish Sauce	+0 ⁹⁹
Jumbo Fried Shrimp (3)	+7 ⁹⁹
Sautéed Shrimp	+5 ⁷⁹
Lobster Tail	+18 ⁹⁹

OUTLAWS BEEF DONENESS CHART

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

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

STEAKHOUSE FRIES	ONION RINGS	+1 ⁷⁹
MASHED POTATOES	BRUSSEL SPROUTS	+2 ⁴⁹
BAKED POTATO (with butter & sour cream)	FRENCH ONION SOUP	+1 ⁹⁹
GRILLED ASPARAGUS	SWEET POTATO FRIES	+1 ⁹⁹
SAUTED VEGETABLES	LOADED BAKED POTATO	+2 ¹⁹
HIDEOUT SALAD	LOADED MASHED POTATO	+2 ¹⁹
CAESAR SALAD	PIGTAIL MAC & CHEESE	+3 ⁷⁹
SOUP DU JOUR	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%
- MICHELOB ULTRA** Light Lager 5.19 / 6.99
- 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

- ★ **TEDDY BEAR** Kentucky Common 5.99 / 6.99
Stonehome Brewing Co. Watford City, ND ABV: 5.5%
- ALASKAN AMBER** Amber Style—Altbiere 6.79 / 7.99
Alaskan Brewing Co. Mandan, ND ABV: 5.3% IBU:18
- OUTLAWS' QUICK DRAW** Amber Lager 6.79 / 7.99
Schell Brewing Co. New Ulm, MN ABV 5.1%

Full of Flavor. bold & hoppy

- ★ **LATIFRONS** Session IPA 6.49 / 7.79
Stonehome Brewing. Watford City, ND ABV: 4.8% IBU:45

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

UNIQUE WINE LIST

Whites & Pink Wines

- Sean Minor 4Bears Chardonnay 8/29
- Voga 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
- Bibbiani Chianti 28 bottle
- A Posto Barbara 25 bottle
- Meiomi Pinot Noir 44 bottle
- Decoy Pinot Noir 48 bottle
- Ghostblock Zinfandel 59 bottle
- Farmstead Cabernet Sauvignon 56 bottle
- Long Meadow Ranch Cabernet Sauvignon 97 bottle
- Duckhorn Cabernet Sauvignon 98 bottle
- Goldeneye Pinot Noir 100 bottle
- Silver Oak Napa Cabernet 138 bottle
- Huge Bear Cabernet Sauvignon 120 bottle

HOUSE FAVORITE COCKTAILS

- OLD FASHIONED** Buffalo Trace, orange twist, bitters, Bourdeaux soaked cherry, muddled sugar 8.99
- MANHATTAN** Bulleit rye, sweet vermouth, orange twist, bitters, Bourdeaux soaked cherry 9.99
- 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