

OUTLAWS' BAR & GRILL

A Dakota Original.

Watford City, ND

Lunch Menu

Old Fashioned Root Beer Float

Draft 1919 root beer, served in a frozen mug over vanilla bean ice cream. \$4.⁴⁹

Appetizers

Wild Bill Hickok's Wings

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

7 Bone In - \$10.¹⁹

20 Bone-In - \$21.⁴⁹

Salt & Vinegar Citrus Habanero

Traditional Buffalo Sweet BBQ

Boneless Tenders (4) \$9.⁴⁹

Tame the Beast (steak tips)

House marinated ribeye and sirloin tips flash fried and served with special sauce. \$8.⁹⁹

Hot Shot Shrimp Cocktail

House prepared tiger shrimp cocktail served with fresh horseradish cocktail sauce. \$9.⁹⁹

Cheesy Fried Pickles

Havarti cheese and pickles wrapped in an egg roll and flash fried. Served with our special sauce. \$9.²⁹

Gunpowder Shrimp

A must have Outlaws' original. Sautéed shrimp in our sweet & zesty seasonings, then drizzled with bbq. \$12.⁴⁹

White Cheddar Cheese Curds

Flash fried and served with ranch. \$8.³⁹

Deadwood Nachos

A large order of tortilla chips w. cheddar cheese sauce, sour cream, black beans, pico de gallo, and salsa. \$10.⁹⁹

Taco Seasoned Beef +3.⁹⁹ Fajita Chicken +3.⁹⁹

Steak Tips +6.²⁹ Side Guacamole +1.⁷⁹

House Made Soup & Salads

Homemade French Onion Soup

House made with beef au jus, slivered onions, croutons and broiled Swiss cheese. \$6.⁴⁹

Soup Du Jour

house made soup of the day \$3.⁹⁹ / \$6.⁹⁹

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. \$11.⁷⁹

Cowboy Caesar

Fresh cut romaine served with pecorino cheese, croutons, and our creamy Caesar dressing. \$7.⁶⁹ lg / \$4.⁷⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁷⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Southwest Fajita

Fajita marinated shredded chicken tossed over romaine, corn, black beans, cilantro, cheddar cheese and tortilla strips with a southwestern ranch dressing. \$11.⁷⁹

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. \$7.¹⁹ lg / \$4.²⁹ sm

Grilled Chicken +3.⁹⁹ Breaded Chicken +3.⁷⁹

Steak Tips +6.²⁹ Salmon +6.⁴⁹ Sautéed Shrimp +5.²⁹

Casino Queen Cobb Salad

Crisp greens topped with grilled chicken, bacon, hard boiled egg, avocado, blue cheese, and tomato. \$12.⁴⁹

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



Hand Cut 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^{.99}**

Thick Cut Bacon +1^{.79}

Bleu Cheese +.79

Guacamole +1^{.79}

1000 Island +.50

Fried Egg +.99

Caramelized Onion +.99

BBQ Sauce +.50

Mayo +.50

Button Mushrooms +1^{.49}

Jalapenos +.99

Mustard Crunch

House made mustard sauce, crumpled potato chips, lettuce and tomato, flame grilled burger, toasted bun. **\$13^{.49}**

Smoking Gun Burger

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

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^{.99}**

Thick Cut Bacon +1^{.79} Guacamole +1^{.79}

Lunch Favorites

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 house made au jus. **\$13^{.49}**

Button Mushrooms +1^{.49} Horseradish Sauce +.99

Philly Cheesesteak

An amazing blend of our house sliced beef sauteed with bell peppers, onions, and a house cheese sauce on a toasted hoagie roll. **\$13^{.99}**

California Chicken

Grilled chicken breast topped with Havarti cheese, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun. **\$12^{.19}**

Idaho Chicken

House made verde sauce, crumpled potato chips, grilled chicken breast, bacon, lettuce and tomato, on a lightly toasted bun. **\$12^{.99}**

Smoked Brisket Sandwich

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun. **\$12^{.99}**

Andouille Sausage +1^{.99} Caramelized Onion +.99

Thick Cut Bacon +1^{.79}

Country Fried Steak

11oz premium angus beef fritter over asiago mashed potatoes and brown gravy. **\$15^{.99}**

Foraged & Fired Rib-Steak Tacos

Tender ribeye, onion jam, horseradish crème fresh, cilantro on flour tortillas with rice pilaf. **\$11^{.99}**

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

Long X Fettuccini Alfredo

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread. **\$9^{.49}**

Grilled Chicken +3^{.99} Sautéed Shrimp +5^{.29}

Cajun Style (Andouille, peppers & onions) +4^{.69}

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco and Baja sauce. **\$11^{.99}**

Santa Fe Pasta

Chipotle cream sauce, grilled chicken, sausage, black beans, corn, bell peppers, and cavatappi pasta. **\$13^{.39}**

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^{.79}**

Healthy Chicken

One 7oz marinated chicken breast served with wild rice pilaf, and garnished with grilled asparagus. **\$11^{.99}**

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^{.99}**

Blackened Salmon +1^{.79}

From The Grill

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

Teddy Roosevelt 42OZ Bone-In Ribeye

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^{.99}**

Wyatt Earp Ribeye 14oz

Choice grade as always. Well marbled and full of flavor. Flame grilled and seasoned. Hand Cut in House **\$29^{.79}**

Madson Flat Flat Iron 8oz

The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade **\$19^{.99}**

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^{.99}**

High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **\$8^{.59}**

Old Fashioned Root Beer Float

Draft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **\$4^{.49}**

Pastry Chef's Dessert of the Week

Ask your server for our special of the week made by the in house Pastry Chef. **\$6^{.99}**



Lunch Sides

French Fries	French Onion Soup	+1 ^{.79}
Tater Tots	Sweet Potato Fries	+1 ^{.99}
Baked Potato (butter & sour cream)	Loaded Baked Potato	+1 ^{.99}
Mashed Potatoes	Loaded Mash Potato	+1 ^{.99}
Wild Rice Pilaf	Pigtail Mac & Cheese	+2 ^{.99}
Grilled Asparagus	Cheddar Cheese Curds	+3 ^{.39}
Sautéed Vegetables		
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."

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 Ale	5. ⁷⁹ / 9. ⁷⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.6%		
Bud Light	Light Lager	4. ⁶⁹ / 8. ⁹⁹
Anheuser-Busch. St Louis, MO ABV 4.2%		
Stella Artois	Euro Pate Lager	6. ⁴⁹
Inbev Co. Leuven, Belgium ABV 5.5%		

Seasonal Brews

Punk Roktober	Oktoberfest / Marzen	5. ⁹⁹ / 10. ⁴⁹
Stonehome Brewing Co. Watford City, ND ABV: 5.6%		

Medium Bodied, Yet Easy Drinking

Teddy Bear Brown	Brown Ale	5. ⁷⁹ / 9. ⁷⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.8%		
Stone's Throw Scottish Ale	Scottish Ale	6. ⁴⁹ / 10. ⁷⁹
Fargo Brewing Co. Fargo, ND ABV 4.5%		
Quick Draw	Amber Lager	6. ⁴⁹ / 10. ⁷⁹
An Outlaws' Original Amber Lager: ABV 5.1%		

Bold, and Hopped Up

Maah Daah Hey	Red Rye IPA	6. ⁴⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.5%		

Dark & Roasted

Traust	Pub-Style Stout	5. ⁹⁹ / 10. ⁹⁹
Stonehome Brewing Co. Watford City, ND ABV: 4.5%		

Gluten Free Cider Beer

Strawberry Magic	Cider	5. ⁷⁹ / 9. ⁷⁹
Ciderboys. Stevens Point, WI ABV 5.0%		

Old Fashioned Craft Root Beer n/a ★

1919 Root Beer	Non Alcohol	3. ²⁹
Schell Brewing Co. New Ulm, MN		

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	7.5/28

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
Meiomi	Pinot Noir	39 bottle
Kokomo	Cuvee	49 bottle
Decoy	Pinot Noir	40 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Goldeneye	Pinot Noir	100 bottle
Silver Oak	Napa Cabernet	128 bottle
Jarvis	Mertot	136 bottle

Bottled Beer

Bud Light	4. ²⁹
Budweiser	4. ²⁹
Michelob Ultra	4. ⁴⁹
Coors Light	4. ²⁹
Dos Equis XX	4. ⁹⁹
Mittler Light	4. ²⁹