

# OUTLAWS' BAR & GRILL

A Dakota Original

Dinner Menu Watford City, ND

## 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

Buffalo

BBQ

Boneless Tenders (4)

\$10

### Wild Caught Walleye Fingers

\$12

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

### Breaded Mushrooms

\$8.5

Breaded Portobello mushrooms flash fried and served with sun dried tomato aioli for dipping.

### 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.

### White Cheddar Cheese Curds

\$8.5

Flash fried and served with ranch.

### Sampler Platter

\$16

A full order of breaded mushrooms, white cheddar cheese curds, and four traditional buffalo wings.

### Deadwood Nachos

\$10.5

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 Soups

### French Onion Soup

\$6

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

### Soup Du Jour

\$4

house made soup of the day

## Salads

*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

### Oriental Chicken Salad

\$11

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

### Casino Queen Cobb Salad

\$11.5

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

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



## Hand Cut Steaks

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

### Wyatt Earp Ribeye 14oz **\$28.5**

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

### Chief Sitting Bull Bison Ribeye 12oz **\$34**

Hand cut, ultra premium American Bison. Flame grilled and seasoned.

### Doc Holliday Filet Mignon 8oz **\$32**

Choice grade, and aged 28 days for extra flavor. Flame grilled and seasoned.

### Jesse James Sirloin 10oz **\$23**

This traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness.

### Madson Flat Flat Iron 8oz **\$18.5**

The second most tender cut of steak. This petite cut is a great choice. Flame grilled and seasoned.

+Twin Flats **\$25**

### Marshall Ditton Chopped Sirloin 16oz **\$19**

A western classic! This chopped sirloin is an oversized burger patty that's flamed grilled and topped with caramelized onions and sautéed mushrooms.

### The Teddy 54oz Long Bone Ribeye ★ **\$55**

A unique one-of-a-kind steak. Our hand cut 54oz long bone in ribeye flame grilled, caramelized and topped with fried onion strings. A must try or even share with your friends. Allow 45 minutes for cooking.

## Steak Accompaniments

Button Mushrooms and Onions	+2.5
House Diablo Steak Sauce	+1
Side of Horseradish Sauce	+1
Jumbo Fried Shrimp (3)	+7.5
Sautéed Shrimp	+5
Fried Onion Strings	+2
Oscar (lobster meat, hollandaise sauce, asparagus)	+8

## Outlaws' Specials

### Long X Fettuccini Alfredo **\$12**

Fettuccini pasta tossed in a parmesan cream sauce with garlic bread and choice of soup or salad.

*Grilled Chicken +4 Shrimp +5*

*Cajun Style (with Andouille, peppers & onions) +3*

### Chicken Oscar **\$22**

Two flame grilled chicken breasts topped with lobster meat, asparagus, and a classic hollandaise sauce. Served with rice pilaf, and soup or salad.

### The Healthy Chicken **\$13.5**

Two marinated chicken breasts flame grilled over wild rice pilaf, garnished with grilled asparagus.

add Sautéed Shrimp +5

### Steak Frites **\$14**

Garlic parmesan skinny fries, topped with sliced steak, and our zesty house made steak sauce.

## Seafood

### Aces & Eights Jumbo Fried Shrimp **\$22**

Six Jumbo shrimp breaded in panko crumb seasonings.

Served with a choice of dinner side and vegetable with a soup or salad.

### Roaring Fork Grilled Salmon **\$19**

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

add Cajun Seasoned +1.5

### Baja Fish Tacos **\$12**

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

### Lobster Mac & Cheese **\$19**

A house made cheese sauce with lobster meat, tossed with cavatappi pasta and broiled with a zesty breadcrumb mix. Served with garlic bread.

## 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: [outlawsbng@gmail.com](mailto:outlawsbng@gmail.com)

## Burgers & Sandwiches

Served with a choice of dinner side

### 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	Smoked Brisket +2.5
Bleu Cheese +.75	Guacamole +1.5
Fried Egg +1	Caramelized Onion +1
BBQ Sauce +.5	Buffalo Sauce +.5
Mayo +.50	1000 Island +.5
Button Mushrooms +1.5	

### Rough Rider \$12.5

An Outlaws' original. This patty is a special recipe of seasonings and 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 bun. *Bacon +1.5 Guacamole + 1.5*

### French Dip Supreme \$12.5

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

*Button Mushrooms +1.5 Horseradish Sauce +1*

### 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*

### 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.

### Walleye Sandwich \$14

Hand breaded Canadian walleye topped with fresh cole slaw, lettuce, tomato, and an herb aioli on a toasted bun.

### Tenderloin Steak Hoagie \$11.5

Grilled tenderloin steak served with bbq blue cheese sauce, spring mixed greens, and sautéed onions on a toasted bun.

## Desserts

### Pazookie \$8

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

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

### Pumpkin Cheesecake \$7.5

A house made Outlaws original.



## Dinner Sides

French Fries	Gartic Fries	+1
Tater Tots	Sweet Potato Fries	+2
Baked Potato (butter & sour cream)	French Onion Soup	+1.5
Mashed Potatoes	Loaded Baked Potato	+2.5
Wild Rice Pitaf	Loaded Mash Potato	+2.5
Grilled Asparagus	Pigtail Mac & Cheese	+3
Sautéed Vegetables	Cheddar Cheese Curds	+3.5
Hideout Satad		
Caesar Satad		

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."

## Draft Beer List

Draft beer can be order in a regular or jumbo mug

\$\$ Pint/Liter

### Light & Refreshing

<b>Bud Light</b>	Light Lager	4. <sup>25</sup> / 8. <sup>50</sup>
Anheuser-Busch. St Louis, MO ABV 4.2%		
<b>Busch Light</b>	Light Lager	4. <sup>00</sup> / 7. <sup>75</sup>
Anheuser-Busch. St Louis, MO ABV 4.1%		
<b>Kittians Irish Red</b>	Red Ale	4. <sup>25</sup> / 8. <sup>50</sup>
Coors Brewing Co. Golden, CO ABV 4.9%		
<b>PBR</b>	Lager	4. <sup>00</sup> / 7. <sup>75</sup>
Pabst Brewing Co. Milwaukee, WI ABV 4.7%		
<b>Coors Light</b>	Light Lager	4. <sup>25</sup> / 8. <sup>50</sup>
Coors Brewing Co. Golden, CO ABV 4.2%		
<b>Dos Equis</b>	Mexican Lager	5. <sup>25</sup> / 9. <sup>75</sup>
ABV 4.3%		
<b>Stella Artois</b>	Euro Pate Lager	6. <sup>25</sup>
Inbev Co. Leuven, Belgium ABV 5.5%		

### Wheat Brews

<b>Blue Moon</b>	Belgian White	5. <sup>25</sup> / 9. <sup>75</sup>
Anheuser-Busch. St Louis, MO ABV 5.2%		

### Medium Bodied, Yet Easy Drinking

<b>Shiner Bock</b>	Bock	5. <sup>50</sup> / 9. <sup>75</sup>
Spoetzl Brewery. Shiner, TX ABV 4.4%		
<b>Quick Draw</b>	Amber Ale	5. <sup>00</sup> / 9. <sup>50</sup>
ABV 5.1%		
<b>Moose Droot</b>	Brown Ale	5. <sup>25</sup> / 9. <sup>75</sup>
Big Sky Brewing Co. Missoula, MT ABV 5.1%		

### Big, Bold, and All Hopped Up

<b>Stow Ride</b>	IPA	5. <sup>25</sup> / 9. <sup>75</sup>
New Belgium Brewing Co. Grand Rapids, MI ABV 4.5%		

### Seasonal & Interesting Brews

<b>Sam Adams Seasonal</b>	Seasonal Lager	5. <sup>25</sup> / 9. <sup>75</sup>
Boston Beer Co. Boston, MA ABV 5.6%		

### Gluten Free Cider Beer

<b>Blackberry Pear</b>	Hard Cider	6. <sup>50</sup>
Crispin Cider Co. Colfax, CA ABV 5.0%		

## Bottled Beer

<b>Bud Light</b>	4
<b>Budweiser</b>	4
<b>Michelob Ultra</b>	4. <sup>25</sup>
<b>Coors Light</b>	4
<b>Mitter Light</b>	4
<b>Corona</b>	5
<b>Katiber n/a</b>	4. <sup>50</sup>

## Wine List

### White / Pink Wines

<b>Copper Ridge</b>	White Zinfandel	5/19
<b>Sean Minor 4Bears</b>	Chardonnay	6.5/25
<b>Canti</b>	Moscato	7/27

### Red Wine

<b>Sean Minor 4 Bears</b>	Pinot Noir	7/28
<b>Lopez Noceti 1919</b>	Matbec	7/26
<b>Canyon Road</b>	Mertot	5/19
<b>Dark Horse</b>	Cabernet Sauvignon	20
<b>Walt</b>	Pinot Noir	39
<b>Duckhorn</b>	Cabernet Sauvignon	94
<b>Silver Oak</b>	Cabernet Sauvignon	108
<b>Opus One</b>	Red Blend	298