

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

Buffalo

BBQ

Boneless Tenders (4)

\$10

Wild Caught Walleye Fingers

\$12

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

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 Swiss cheese.

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 *



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	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 & fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted bun.

Farmhouse Burger \$12.5

Fresh ground beef topped with a fried egg, two strips of bacon, cheddar cheese, lettuce, and tomato, on a toasted brioche 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 \$12.5

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.

Homesteader's B.L.T. \$11

Toasted sourdough, four strips of bacon, sliced tomato, lettuce, and roasted garlic aioli.

Walleye Sandwich \$14

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

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

Outlaws' Specialties

- Baja Fish Tacos** \$12
Beer battered, flour tortillas, shredded cabbage, black bean and corn salsa, pico de gallo, queso fresco, and Baja sauce.
- The Healthy Chicken** \$13.5
Two marinated chicken breasts flame grilled over wild rice pilaf, garnished with grilled asparagus.
- Lobster Mac & Cheese** \$16
A house made cheese sauce with lobster meat, tossed with cavatappi pasta and broiled with a zesty breadcrumb mix. Served with garlic bread.
- 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.

- Steak Frites** \$14
Garlic parmesan skinny fries, topped with sliced steak, and our zesty house made steak sauce.

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** \$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.

- 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** \$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.

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.

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| French Fries | Garlic Fries | +1 |
| Tater Tots | French Onion Soup | +1.5 |
| Baked Potato (butter & sour cream) | Sweet Potato Fries | +2 |
| Mashed Potatoes | Loaded Baked Potato | +2.5 |
| Wild Rice Pilaf | Loaded Mash Potato | +2.5 |
| Grilled Asparagus | Pigtait Mac & Cheese | +3 |
| Sautéed Vegetables | Cheddar Cheese Curds | +3.5 |
| 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."

Draft Beer List

Draft beer can be order in a regular or jumbo mug

\$\$ Pint/Liter

Light & Refreshing

Bud Light Light Lager 4.25 / 8.50
Anheuser-Busch. St Louis, MO ABV 4.2%

Busch Light Light Lager 4.00 / 7.75
Anheuser-Busch. St Louis, MO ABV 4.1%

Kiltians Irish Red Red Ate 4.25 / 8.50
Coors Brewing Co. Golden, CO ABV 4.9%

PBR Lager 4.00 / 7.75
Pabst Brewing Co. Milwaukee, WI ABV 4.7%

Coors Light Light Lager 4.25 / 8.50
Coors Brewing Co. Golden, CO ABV 4.2%

Dos Equis Mexican Lager 5.25 / 9.75
ABV 4.3%

Stella Artois Euro Pate Lager 6.25
Inbev Co. Leuven, Belgium ABV 5.5%

Wheat Brews

Blue Moon Belgian White 5.25 / 9.75
Anheuser-Busch. St Louis, MO ABV 5.2%

Medium Bodied, Yet Easy Drinking

Shiner Bock Bock 5.50 / 9.75
Spoetzl Brewery. Shiner, TX ABV 4.4%

Quick Draw Amber Ate 5.00 / 9.50
ABV 5.1%

Moose Droot Brown Ate 5.25 / 9.75
Big Sky Brewing Co. Missoula, MT ABV 5.1%

Big, Bold, and All Hopped Up

Stow Ride IPA 5.25 / 9.75
New Belgium Brewing Co. Grand Rapids, MI ABV 4.5%

Seasonal & Interesting Brews

Sam Adams Seasonal Seasonal Lager 5.25 / 9.75
Boston Beer Co. Boston, MA ABV 5.6%

Gluten Free Cider Beer

Blackberry Pear Hard Cider 6.50
Crispin Cider Co. Colfax, CA ABV 5.0%

Bottled Beer

Bud Light 4
Budweiser 4
Michelob Ultra 4.25
Coors Light 4
Mitter Light 4
Corona 5
Katiber n/a 4.50

Wine List

White / Sparkling / Pink Wines

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

Red Wine

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