

# Appetizers

**Wild Bill Hickok's Wings** jumbo wings grilled for crispiness, with celery & carrots, blue cheese or ranch dressing \$12.99  
**Sauces:** BUFFALO STYLE + SALT & VINEGAR + CAROLINA GOLD + SWEET BBQ + HELLFIRE HABANERO  
**Boneless Chicken Tenders:** breaded chicken tenders tossed in choice of wing sauce \$10.49

 **Gunpowder Shrimp** sweet and mild spice dry rubbed black tiger shrimp with a BBQ drizzle. An Outlaws original \$13.99

**Deep Fried Brussels Sprouts** fresh brussel sprouts fried crispy, tossed with bacon, fried onion, romano cheese and a balsamic glaze. \$6.99

 **Cheesy Fried Pickles** hand wrapped egg rolls stuffed with a pickle spear and Havarti cheese, served with a homemade zesty dipping sauce \$8.79

**Chorizo Queso Fundido** aged white cheddar cheese dip with zesty chorizo sausage. served with house tortilla chips \$8.79

**White Cheddar Cheese Curds** flash fried, and served with ranch \$8.79  
 +TOSS IN BUFFALO SAUCE \$1.19 (tossed in buffalo sauce, and served with ranch, carrots, & celery)

**Hot Shot Shrimp Cocktail** the one and only shrimp cocktail served with fresh horseradish cocktail \$11.99

 **Deadwood Nachos** large order of house fried chips with white cheddar cheese sauce, sour cream, black beans, & salsa \$9.99  
**ADD ONS:** TACO GROUND BEEF \$3.99 + FAJITA CHICKEN \$3.99 + CHORIZO SAUSAGE \$3.19  
 (ORDER A COMBINATION FOR A FULL POUND OF MEAT)



## Soups & Salads

DRESSINGS



Buttermilk Ranch + Blue Cheese + French + Balsamic Vinaigrette + 1000 Island

 **French Onion Soup** house made with beef au jus and slivered onions, croutons, and broiled swiss. \$6.99

**Soup du Jour** Cup \$3.99 Bowl \$7.49

**Cowboy Caesar** romaine, caesar dressing, crouton, shaved pecorino cheese Entrée \$7.79 Small \$4.49  
 +CHICKEN \$3.99 +STEAK TIPS \$6.49 +SAUTÉED SHRIMP \$5.99 +4oz SALMON \$6.49

**Casino Queen Cobb Salad** mixed greens topped with grilled chicken, diced bacon, hard boiled egg, diced tomato, sliced avocado, and crumbled blue cheese with choice of dressing. \$12.99 \*Glass Wine Pairing - Sean Minor Pinot Noir

**Six Shooter Salad** CHOICE OF GRILLED SALMON OR CHICKEN. House made balsamic vinaigrette, mixed greens, shredded carrot, tomato, crumbled blue cheese. \$12.99 \*Glass Wine Pairing - Canti Moscato \*Beer Pairing - Stella Artois

**Hideout Salad** choice of dressing, mixed greens, cheddar cheese, tomato, & crouton Entrée \$7.29 Small \$3.99  
 +CHICKEN \$3.99 +STEAK TIPS \$6.49 +SAUTÉED SHRIMP \$5.99 +4oz SALMON \$6.49

**Go Big!**

Have one of our 14 oz draft beer in a frozen mug

**Go Bigger!**

Upgrade to a 22 oz mug for an additional \$1.5 domestics \$2.5 craft



This symbol denotes our guest and house favorites.

**Design Your Own Menu**

**22oz Mug**

**Bloody Mary or Caesar**

WE ARE VERY PROUD TO BE YOUR DAKOTA ORIGINAL SINCE 2006. WE PROUDLY SERVE 'PRIDE OF NORTH DAKOTA' PRODUCTS. LOCALLY SOURCED STEAK, GROUND BEEF, BRIOCHE BUNS, AND NORTH DAKOTA PRODUCED AND GROWN PASTA.



## Original & Specialty Steaks

All of our steak entrees below come with choice of dinner side, veggie, & soup du jour or hideout salad

**Pat Garret** PRIME RIB *\*Limited availability* A must have. Served with horseradish cream, au jus, sautéed veggies, and choice of dinner side \$28.99  
*\*Glass Wine Pairing – Velvet Devil Merlot \*Beer Pairing – Outlaws' Quick Draw Ale*

**Theodore Roosevelt** 54oz BONE IN RIB-EYE over 3 pounds! Lightly rubbed with a home made steak sauce, and topped with a pile of fried onion strings. Our best steak named for our ND president. A great dish to share, try this Outlaws' original. \$56.99  
*\*Glass Wine Pairing – Lopez Noceti 1919 \*Beer Pairing – Meadowlark Brewing Co's Badlands XPA*

**Billy The Kid** PUB STEAK & SHRIMP an 8oz flat iron steak topped with sautéed shrimp in a garlic butter cream sauce and sun-dried tomatoes \$24.99  
*\*Glass Wine Pairing – Lopez Noceti 1919 Malbec \*Beer Pairing – Chostrider White IPA*

**The Winchester** OLIVE BUTTER CRUSTED RIB-EYE topped with a broiled olive butter sauce for a great, unique flavor. \$30.99

**Jessie James** 10oz sirloin brushed with our caramelized "Sam Adams" steak sauce while grilling and topped with fried onion strings. Awesome flavor! \$27.99  
*\*Glass Wine Pairing – Lopez Noceti 1919 Malbec \*Beer Pairing – Meadowlark Brewing Co's Badlands XPA*

## Hand Cut Steaks

**Wyatt Earp** 14oz RIB-EYE choice grade, well marbled for extra flavor \$28.99 *\*Ask your server to add sautéed mushrooms & onions to enhance flavor*  
*\*Glass Wine Pairing – Lopez Noceti 1919 Malbec \*Beer Pairing – Outlaws Quick Draw Ale*

**Doc Holliday** 8oz FILET MIGNON choice grade, most tender cut of meat \$31.99 *\*Ask your server to add sautéed mushrooms & onions to enhance flavor*  
*\*Glass Wine Pairing – Sean Minor Pinot Noir \*Beer Pairing – Stella Artois*

**Madson Flat** 8oz FLAT IRON STEAK choice grade, very tender \$18.99 *\*For added flavor add deep fried or sautéed shrimp to your steak*  
*\*Glass Wine Pairing – Sean Minor Pinot Noir \*Beer Pairing – Meadowlark Brew Co's Harvester Cream Ale*

**Apache Kid** 10oz SIRLOIN choice grade, beef lovers steak. Best served medium to medium rare \$24.99 *\*A great addition to this steak is broiled blue cheese*  
*\*Glass Wine Pairing – Coastal Vines Cabernet Sauvignon \*Beer Pairing – Rogue Dead Guy Ale*

### Steak Accompaniments

Mushrooms & Onions \$2.49

Sautéed Shrimp \$5.99

Fried Jumbo Shrimp \$9.79

Blue Cheese Crumbles \$1.79

Fried Onion Strings \$1.99

**Rare:** cool red center **Medium Rare:** warm red center **Medium:** hot pink center **Medium Well:** slight pink center **Well Done:** no pink, cooked throughout *\*Outlaws' does not guarantee flavor for any steaks ordered well done\**

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."



# Outlaws' Specialties

Served with choice of hideout salad or soup du jour



**"GunSmoke" Pecan Pork Tenderloin** grilled whole tenderloin, topped w/ our smoky caramel pecan sauce. Served with asiago mashed potatoes, and vegetables \$19.99 \*Glass Wine Pairing – Lopez Noceti 1919 Malbec \*Beer Pairing – Outlaws Quick Draw Ale

**Pancho & Lefty Pasta** corkscrew pasta tossed with hand pulled smoked chicken, grilled chicken, sun-dried tomatoes, and sliced mushrooms in a home made garlic cream sauce. Served with garlic bread. \$16.99 \*Glass Wine Pairing – Crane lake Chardonnay \*Beer Pairing – Meadowlark Brewing Co. Harvester Cream Ale

**The Cowboy Clique' (Country Fried Steak)** a very large breaded angus steak, fried and plated over mashed potatoes, topped with brown peppercorn gravy. \$17.99 \*Beer Pairing – Moose Drool Brown Ale

**Long X Fettuccini Alfredo** fettuccini noodles, parmesan cream sauce, and a side garlic bread \$12.49 \*Beer Pairing – Meadowlark Brewing Co.'s Harvester Cream Ale  
+CHICKEN \$3.99 +SAUTÉED SHRIMP \$5.99 +CAJUN STYLE \$1.49



**Sakakawea's Walleye** Sauteed, and served over spinach, and tomatoes in a lemon-butter caper sauce. Served with choice of side, and soup or salad. \$22.99  
\*Glass Wine Pairing – Crane Lake Chardonnay \*Beer Pairing – Blue Moon Belgian White

**Ace's & Eights (Jumbo Fried Shrimp)** Flash fried jumbo shrimp, served with house tarter or cocktail sauce. Served with veggie, choice of dinner side, and soup or salad. \$20.99 \*Glass Wine Pairing – Velvet Devil Merlot \*Beer Pairing – Rogue Dead Guy Ale

**Roaring Fork Salmon** 8oz salmon flame grilled & lightly seasoned. Served with veggies & choice dinner side, and a soup or salad. \$21.99  
+ADD CAJUN BLACKENING 1.49 \*Glass Wine Pairing – Canti Moscato \*Beer Pairing – Meadowlark Brewing Co.'s Teddy Roosevelt American Bad Ass

**Quick Draw Ale / Fish & Chips** beer battered & fried, w/ steakhouse fries, and house made tarter sauce \$13.99 \*Beer Pairing – Outlaws' Quick Draw Ale

## ¡VAMANOS GRINGOS!

**Chips & Salsa** a small side of house fried corn chip & salsa. \$3.99

**Shotgun Betty Taco Salad** crisp romaine lettuce, black beans, corn, shredded cheese, diced tomato, taco seasoned ground beef, and salsa ranch in a fried flour tortilla bowl. \$12.49 \*Beer Pairing – Corona w/ lime

**Southwest Fajita Salad** southwest ranch, mixed greens, black beans, yellow corn, tortilla chip pieces, cheddar cheese, lime garnish, fajita marinated chicken \$12.99 \*Glass Wine Pairing - Velvet Devil Merlot \*Beer Pairing – Dos Equis Amber w/ lime

**Los Dos Banditos Burger** ground chorizo sausage on top of a flame grilled burger and smothered in white queso cheese sauce. Served with chips & salsa, or choice of side. \$13.49 \*Beer Pairing – Squatter's Hop Rising Double IPA



**Fish Tacos** fried white fish, drizzled chipotle honey mustard, sliced avocado, & cole slaw mix. Served with rice and black beans. \$12.99  
\*Glass Wine Pairing - Sean Minor Pinot Noir \*Beer Pairing – Dos Equis Lager w/ lime



**Vaquero Carne Asadas** marinated and flame grilled steak. Sliced and served with flour tortillas, diced onion, cilantro, black beans, and rice. \$20.99 \*Glass Wine Pairing - 1919 Malbec \*Beer Pairing – Dos Equis Amber w/ lime



**Poblano Stuffed Pork with Green Chili Sauce** tender pork medallions stuffed with a mild roasted poblano pepper & cream cheese. Topped with a green chili salsa and served with rice and black beans. \$17.99 \*Glass Wine Pairing - 1919 Malbec \*Beer Pairing – Ghost rider White IPA



Tables of 8 or more will have an automatic gratuity of 18%.

# Burgers & Sandwiches

*All of our burgers and sandwiches come with a choice of dinner side.*

**Prime Rib French Dip Supreme** thin sliced prime rib, topped with sautéed onion, & Swiss cheese, on a toasted ciabatta roll \$12.99  
 +PORTOBELLO MUSHROOMS \$1.19 +HORSERADISH SAUCE \$0.59 *\*Beer Pairing – Outlaws Quick Draw Ale*

**High Noon Burger** flame grilled beef served with your choice of cheese, lettuce, and sliced tomato on a toasted brioche bun. \$11.49  
 +2 SLICES OF BACON \$1.49 +AVOCADO \$1.39 *\*Beer Pairing – Meadowlark Brewing Co's Badlands XPA*

**Rough Rider Burger** An Outlaws' original. Half pound of our special recipe fresh ground beef mixture, topped with our special sauce, Swiss cheese, and sliced bacon on a toasted brioche bun.. \$13.49 *\*Beer Pairing – Goose Island Seasonal \*Wine Pairing – Velvet Devi Merlot*

**Sitting Bull's Bison Burger** Flame grilled American bison with choice of cheese, with lettuce, and tomato on a toasted brioche bun. \$13.99  
 +2 SLICES OF BACON \$1.49 +AVOCADO \$1.39 *\*Beer Pairing – Outlaws' Quick Draw Ale*

**Smoking Gun** very hot habanero sauce and bbq drizzle, roasted jalapenos, and pepperjack cheese. \$12.99 *\*Beer Pairing – Squatter's Hop Rising Double IPA*

**California Chicken Sandwich** grilled chicken breast topped with mozzarella cheese, sliced avocado, alfalfa sprouts, & sun-dried tomato aioli on a toasted ciabatta bun \$12.99 *\*Glass Wine Pairing – J Pinot Gris \*Beer Pairing – Meadowlark Brewing Co's Harvester Cream Ale*

## — DINNER SIDES —

Hideout Salad

Caesar Salad

Soup du Jour

Steakhouse French Fries

Grilled Asparagus

Sweet Potato Fries

Asiago Mashed Potatoes

Baked Potato (butter & sour cream)

 Deep Fried Brussels Sprouts +\$2.19

Loaded Mashed Potatoes +\$1.99

Loaded Baked Potato +\$1.99

French Onion Soup +\$1.49

Jumbo Onion Rings +\$1.49

 Homemade Mac & Cheese +\$2.29

White Cheddar Cheese Curds +\$3.49

## Desserts

 **The Good, The Bad, & The Ugly PAZOOKIE** half pound of partially baked chocolate chip cookie in an iron skillet.  
 Served hot with vanilla bean ice cream. \$8.99 *\*try our – Cowboy Coffee (Bailey's Irish Cream & Coffee, w/ whipped cream)*

**El Dorado NY HIGH RISE CHEESECAKE** creamy home made cheesecake. Topped with a raspberry puree drizzle \$8.49

**Annie Get Your Gun THREE LAYER LEMON CAKE** Made by The Original Cakerie. Delicious, light, and refreshing. \$6.99

