

# Appetizers

lunch

**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



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

 **Traditional 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  
 +STEAK TIPS \$6.49 +SAUTÉED SHRIMP \$5.99 +CHICKEN \$3.99 +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

**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

**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



This symbol denotes our guest and house favorites.

Design Your Own Menu

22oz Mug

Bloody Mary  
OR  
Caesar

# ¡VAMOS GRINGOS!

**Chips & Salsa** a small side of house fried corn chips with 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, cilantro, & fajita marinated shredded 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 and 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*

## Outlaws' Specialties

**Pancho & Lefty Pasta** corkscrew pasta, tossed with hand pulled smoked chicken, grilled chicken, sun-dried tomatoes, and sliced mushrooms, in a house made cream sauce, & served with garlic bread \$13.79 *\*Wine Pairing - Crane Lake Chardonnay* *\*Beer Pairing – Meadowlark Brewing Co.'s Harvester Cream Ale*

**Long X Alfredo** fettucini noodles, parmesan cream sauce, side garlic bread \$9.99 *\*Beer Pairing – Meadowlark Brewing Co.'s Harvester Cream Ale*  
+CHICKEN \$3.99 +SAUTÉED SHRIMP \$5.99 +CAJUN STYLE \$1.49



**The Cowboy Clique' (Country Fried Steak)** a very large breaded Angus steak fried and plated over mashed potatoes, and topped with brown peppercorn gravy \$14.99 *\*Beer Pairing – Moose Drool Brown Ale*

**Roaring Fork Salmon** 8oz Atlantic Salmon, flame grilled & lightly seasoned, served with side veggie and choice of dinner side \$18.99  
+ADD CAJUN STYLE \$1.49 *\*Beer Pairing – Meadowlark Brewing Co. Teddy Roosevelt American Bad Ass* *\*Glass Wine Pairing - Canti Moscato*

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




TABLES OF 10 OR MORE WILL HAVE AN AUTOMATIC GRATUITY OF 18%

# Hand Cut Burgers

*All of our burgers are served with a choice of dinner side & a pickle spear*

**High Noon Burger** flame grilled beef, served with your choice of cheese, lettuce, & 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

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

 **Rough Rider** an Outlaws' original. Our best burger. A half pound of 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

**Smoking Gun** very hot habanero sauce, bbq, fresh roasted jalapeno, pepper jack cheese \$12.99  
\*Beer Pairing – Squatter's Hop Rising Double IPA

**The Peacemaker (Patty Melt)** on toasted sourdough with melted Swiss & American cheese, and a half pound patty topped with caramelized onions, \$11.99 \*Beer Pairing – Meadowlark Brewing Co's Badlands XPA

**Cheese Choices:**  
Cheddar, Pepperjack,  
American, Mozzarella,  
Blue Cheese, & Swiss

**Burger  
Accompaniments**

Mayo +.59

Bacon +1.49

Avocado +1.39

Jalapeno +0.99

Fried Onion Strings +1.99

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.



# Specialty Sandwiches

*All of our 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 \$13.99  
+ PORTOBELLO MUSHROOMS \$1.19 + HORSERADISH SAUCE \$0.59 \*Beer Pairing – Outlaws' Quick Draw Ale

 **Philly Cheesesteak** thin sliced beef sautéed with our cheese sauce, onion, and bell peppers on a toasted ciabatta roll. \$13.99 \*Beer Pairing - Badlands XPA

**The Salt Horse (Steakhouse Reuben)** that's old Western slang for corned beef. Piled high on premium marbled rye, with swiss, sauerkraut, and home made cole slaw \$12.99 \*Beer Pairing – Stella Artois

**Buffalo Chicken Sandwich** chicken tenders tossed in buffalo sauce and topped with blue cheese crumbles with lettuce and tomato \$10.99  
\*Beer Pairing – Fargo Brewing Co Woodchipper IPA

 **California Chicken Sandwich** grilled chicken, mozzarella, avocado, alfalfa sprouts, and sun-dried tomato aioli on a toasted ciabatta bun \$12.99  
\*Beer Pairing – Meadowlark Brewing Co's Harvester Cream Ale

**Butch Cassidy BBQ Chicken Swiss** grilled chicken breast bbq sauce, Swiss cheese, and bacon, on a toasted ciabatta bun \$12.79  
\*Beer Pairing – Abita Purple Haze

**Homesteader's B.L.T.** 4 strips bacon, lettuce, sliced tomato, sun dried tomato aioli, whole wheat & grain roll \$11.49 +ADD FRESH AVOCADO \$1.39



# Hand Cut Steaks

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

**Wyatt Earp** 14oz RIB-EYE choice grade, well marbled for extra flavor \$29.99 *\*Ask your server to add jumbo fried shrimp, or sautéed mushrooms & onions to enhance extra flavor* \*Glass Wine Pairing – Lopez Noceti 1919 Malbec \*Beer Pairing – Quick Draw Ale

**Madson Flat** 8oz FLAT IRON STEAK choice grade, very tender \$18.99 *\*For added flavor and texture ask your server for crispy fried onion strings* \*Glass Wine Pairing – Sean Minor Pinot Noir \*Beer Pairing – Meadowlark Brewing 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 crumbles* \*Wine Pairing – Coastal Vines Cabernet Sauvignon \*Beer Pairing – Dead Guy 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

**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

## 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

## → DINNER SIDES →

Hideout Salad

Caesar Salad

Soup du Jour

Steakhouse French Fries

Sweet Potato Fries

Grilled Asparagus

Baked Potato (butter & sour cream)

Asiago Mashed Potatoes

French Onion Soup +\$1.49

 Deep Fried Brussel Sprouts +\$2.19

Loaded Mashed Potatoes +\$1.99

Loaded Baked Potato +\$1.99

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

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."

