

# OUTLAWS' BAR & GRILL

A Dakota Original

Dinner 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 Dry Rub Curry

### Boneless Chicken Tenders (4)

\$10

Buffalo BBQ Plain

### Pork Belly Street Tacos

\$8.5

Pork belly, tomatillo salsa, & queso fresco

### Cheesy Fried Pickles

\$8.5

Havarti cheese and pickles wrapped in a 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.

### Tater Skins

\$10

Pork Belly BBQ or Buffalo Chicken

### Walleye Fingers

\$12

Cold water, Canadian walleye panko breaded & fried.

### Steak Frites

\$12

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

### White Cheddar Cheese Curds

\$8.5

Flash fried and served with ranch.

### Deadwood Nachos

\$10.5

A very large order of house fried chips with cheddar cheese sauce, sour cream, black beans, pico de gallo, & salsa.

Taco Seasoned Beef +4

Fajita Chicken +4

Side Guacamole +2

Tomatillo Salsa +1.5

## Salads

*Dressing Choices:* Buttermilk Ranch, French, Balsamic, Bleu Cheese, BBQ Ranch, 1000 Island

### Hideout Salad

\$7lg / \$4sm

Choice of dressing, mixed greens, cheddar cheese, tomato, red onion, carrot and crouton.

Grilled Chicken +4 Breaded Chicken +3.5

Steak Tips +6 Salmon +6.5 Sautéed Shrimp +5

### BBQ Chicken Chop

\$11

Crisp lettuce greens tossed in bbq ranch dressing and topped with diced chicken breast, black bean, corn, crispy onion strings, and a bbq drizzle.

### 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

\$8lg / \$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

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

## Soup

### French Onion Soup

\$6

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

### Lobster Bisque'

\$6.5

House made. Garnished with fresh chive.

### Creamy Tomato Bisque

\$4

House made. Served with croutons, or crackers upon request.



## 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 \$29

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

### Bitty the Kid Baseball Sirloin 10oz \$25

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

### Madson Flat Flat Iron 6oz \$15

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

+Twin Flats \$21

### 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.

### Marshall Ditton Chopped Sirloin 16oz \$20

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

## Steak Accompaniments

Button Mushrooms & Onions	+3
Side of Horseradish Sauce	+1.5
House Diabto Steak Sauce	+1.5
Jumbo Fried Shrimp	+8
Sautéed Shrimp	+5
Fried Onion Strings	+3
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) +3

### Smoked Brisket \$14

A stack of our smoked beef brisket gets sliced & drizzled with au jus over a pile of mashed potatoes, and veggies.

### Chicken Oscar \$21

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

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

add Sautéed Shrimp +5

### Lock, Stock, & Barrel (Four Cheese Mac) \$16

A white, creamy four cheese sauce, with bacon, caramelized onion, and mushrooms, cavatappi pasta & breadcrumbs.

Served with garlic bread.

Andouille Sausage +2 Chicken +4 Shrimp +5

### TaterTot Hot Dish \$9.5

A Midwestern classic. Ground beef hot dish with peas and carrots topped with tater tots and gruyere cheese.

## Seafood

### Baja Fish Tacos \$12

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

### Aces & Eights Jumbo Fried Shrimp \$21

Six Jumbo shrimp breaded in panko crumb seasonings.

Served with our house made tartar sauce, rice pilaf, and a choice of dinner side 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

### 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.



## 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, & tomato on a toasted brioche bun.

- Thick Cut Bacon +1.5*      *Pork Belly +1.5*
- Andouille Sausage +2*      *Guacamole +1.5*
- Smoked Brisket +1.5*      *Caramelized Onion +.5*
- BBQ Sauce +.5*      *Buffalo Sauce +.5*
- 1000 Island +.5*      *Mayo +.25*      *Bleu Cheese +.75*

### Rough Rider \$12.5

An Outlaws' original. This patty is a special recipe of Seasonings & fresh ground beef. Its topped with a zesty sauce, Swiss cheese, grilled onions, and two strips of bacon, 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*

### French Dip Supreme \$12.5

Shaved sirloin topped with sautéed onion, & Swiss cheese on a hoagie roll with a side of au jus.

*Button Mushrooms +2*      *Horseradish Sauce +1.5*

### California Chicken Sandwich \$12

Grilled chicken breast topped with Havarti cheese, avocado, alfalfa sprouts, & sun dried tomato aioli, lettuce & tomato on a toasted California style telera roll.

### Tenderloin Steak Hoagie \$11

Grilled tenderloin steak served on a hoagie roll with bbq blue cheese sauce, spring mixed greens, and sautéed onions

### The Grilled Cheese Revival \$11

American and Havarti cheese, capicola ham, all on toasted sourdough. Served with a small tomato soup for dipping.

### Roast Beef Melt \$12.5

On toasted sourdough, shaved sirloin with melted Havarti, American cheese, and caramelized onions. Served with a small tomato soup for dipping.

### Walleye Sandwich \$13

Panko breaded Canadian walleye served with a herb aioli on a telera roll with lettuce and tomato.

## Desserts

### Pazookie \$8.5

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.

### Dessert of the Week \$7.5

Ask your server for the details

### Classic Cocktails with a Twist

#### Old Fashioned \$7.5

Buffalo Trace Bourbon, Luxardo Cherry

#### New Fashioned \$7

Crown Royal, simple syrup, bitters, Ameretto

#### Colorado Bulldog \$7

Titos vodka, Patron Café', milk, coca cola

#### The Grape Ape \$5

Razzmatazz liquer, vodka, sprite, sweet & sour

- |   |                                |             |
|---|--------------------------------|-------------|
| <b>French Fries</b>                       | <b>Gartic Fries</b>            | <b>+1</b>   |
| <b>Tater Tots</b>                         | <b>Sweet Potato Waffle Fry</b> | <b>+2</b>   |
| <b>Baked Potato</b> (butter & sour cream) | <b>French Onion Soup</b>       | <b>+1.5</b> |
| <b>Mashed Potatoes</b>                    | <b>Lobster Bisque'</b>         | <b>+2.5</b> |
| <b>Wild Rice Pitaf</b>                    | <b>Loaded Baked Potato</b>     | <b>+2.5</b> |
| <b>Grilled Asparagus</b>                  | <b>Loaded Mash Potato</b>      | <b>+2.5</b> |
| <b>Sautéed Vegetables</b>                 | <b>Loaded Tots</b>             | <b>+2.5</b> |
| <b>Hideout Satad</b>                      | <b>Lobster Mac</b>             | <b>+3.5</b> |
| <b>Caesar Satad</b>                       | <b>Mac &amp; Cheese</b>        | <b>+2.5</b> |
| <b>Creamy Tomato Bisque</b>               | <b>Cheddar Cheese Curds</b>    | <b>+3.5</b> |

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

## Draft Beer

16 oz / 22 oz

- Bud Light** \$4.25 / \$5.25  
ABV 4.2% A light, American macro lager with a clean, crisp taste that makes it the world's best selling light beer.
- Pabst Blue Ribbon** \$4.25 / \$5.25  
ABV 4.7% An American light lager. This has a touch of grassiness on the nose, nice even crispness with a kiss of hops for a dry finish
- Quick Draw Amber Ale** \$5.5 / \$6.5  
ABV 5.1% A crisp, malt forward amber ale with a clean, refreshing taste. A great introductory beer made by Schell Brewing.
- Squatters Brewing Co. Double Hop Rising** \$5.5 / \$6.5  
ABV 5.5% Brewed with pilsen malt, flaked oat and corn, this traditional American cream Ale is the perfect thirst quencher. Light bodied, smooth and unbelievable drinkable.
- Kona Brewing Co. Big Wave** \$5.5 / \$6.5  
ABV 4.4% A light bodied golden brew with a tropical hop aroma and flavor: a smooth, easy drinking, refreshing ale.
- Margaritaville Brew Co. Landshark Lager** \$4.75 / \$5.75  
ABV 4.7% An island style lager that's refreshingly light bodied with subtle floral hop notes and citrusy hints of lemon and lime.
- Stetta Artois** \$5.5  
ABV 5.5% The aroma of the hops and malt are both very apparent in this Belgian pale lager. The floral hops and sweet malts are well balanced and well rounded.
- Shock Top Belgian White** \$5 / \$6  
ABV 5.2% A spiced, Belgian-style wheat ale with real orange, lemon and lime peels and a little coriander for spice.
- Laganitas IPA** \$5.5 / \$6.5  
ABV 6.2% IBU:51 Made with 43 different hops and 65 various malts, this redolent ale is big on the aroma with a hoppy-sweet finish that'll leave you wanting another sip.
- Shiner Bock** \$5.5 / \$6.5  
ABV 4.4% This iconic Texas brew has a deep amber color, distinctive rich flavor and full body.
- Big Sky Brewing Co. Moose Droot Brown Ale** \$5.25 / \$6.25  
ABV 5.1% A chocolate brown with a medium body and malty aroma. Dark fruits and nuts mingle with chocolate sweetness, moderated by earth hop notes.
- Breckenridge Brewing Co. Vanilla Porter Nitro** \$5.5 / \$6.5  
ABV 5.4% IBU:40 A nitrogenized version of this chocolate ale with Madagascar vanilla and a robust nut flavor. Yum.
- Angry Orchard Hard Cider** \$5.5 / \$6.5  
ABV 5.0% This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness. Gluten free.
- Coney Island Brewing Co. Hard Root Beer** \$4.75 / \$5.75  
ABV 5.8% A new twist on an old favorite, with hints of vanilla, licorice, and birch, this is a sweet and spicy hard root beer.

## Bottled Beer

Bottled beer is served with a chilled, frosted glass

- Bud Light** \$4  
**Budweiser** \$4  
**Michelob Ultra** \$4.25  
**Coors Light** \$4  
**Mitter Light** \$4  
**Corona** \$5  
**Dos Equis Lager** \$5  
**Blue Moon Belgian White** \$4.5  
**Rebel IPA Sam Adams** \$4.5  
**Fat Tire Amber Ale New Belgium Brewing** \$4.5  
**Side Trip Pale Ale New Belgium Brewing** \$4.5  
**Entlightend Lager Lucky Buddha Brewing** \$5  
**Mike's Hard Mango Punch** \$5  
**Katiber n/a** \$4.5

## Wine List

### White / Sparkling / Pink Wines

- Copper Ridge White Zinfandel** \$5 / \$19  
**Sycamore Lane Chardonnay** \$5 / \$19  
**Sean Minor 4Bears Chardonnay** \$6 / \$24  
**Canti Moscato** \$7 / \$27  
**Hogue Pinot Grigio** \$6 / \$23  
**Moet & Chandon Champagne** \$82

### Red Wine / Sangria

- House Sangria** \$6  
**Sean Minor 4 Bears Pinot Noir** \$7 / \$28  
**Lopez Nocetti 1919 Matbec** \$7 / \$26  
**Sycamore Lane Pinot Noir** \$5 / \$20  
**Copper Ridge Cabernet** \$5 / 19  
**Canyon Road Merlot** \$5 / \$19  
**Chateau Moutin de Clotte Bordeaux** \$39  
**Dark Horse Cabernet Sauvignon** \$20  
**Kokomo Cuvee** \$44  
**Meecker Merlot** \$78  
**Alpha Omega II Red Blend** \$85  
**Walt by Hart Vineyards Pinot Noir** \$79  
**Duckhorn Cabernet Sauvignon** \$99  
**Silver Oak Cabernet Sauvignon** \$108  
**Ptumpjack Cabernet Sauvignon** \$125  
**Opus One Red Blend** \$298