

# OUTLAWS' BAR & GRILL

A Dakota Original.

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 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

\$11.5

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.



## 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, & tomato on a toasted brioche bun.

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

**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, caramelized onions, and two strips of bacon, on a toasted brioche bun.

**'Four Eyes' Cheeseburger** \$12.5

Four cheeses, American, Havarti, fontina, and pecorino over a half pound beef patty. With a char -grilled tomato on a telera roll with spring mix.

**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*

## Cheese & Tomato Soup

Served with a choice of Lunch Side

**The Gritted Cheese Revival** \$11

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

**Hole-in-the-Wall Club** \$11.5

Toasted sourdough, strips of bacon, sliced turkey, capicola ham, Swiss, lettuce, tomato, guacamole, and garlic aioli. 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.

## House Sandwiches

Served with a choice of Lunch Side

**California Chicken Sandwich** \$12

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

**French Dip Supreme** \$12.5

Shaved sirloin, topped with sautéed onion, & Swiss cheese on a hoagie roll with a side of au jus.  
*Horseradish Sauce +1.5*

**Smoked Brisket Sandwich** \$11

Slow cooked brisket of beef top with our homemade coleslaw and drizzled in bbq sauce on a toasted hoagie roll.  
*Add Andouille Sausage +2*

**Tenderloin Steak Hoagie** \$11

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

## Seafood

**BBQ Salmon BLT** \$13

BBQ seasoned salmon fillet, crispy bacon, topped with coleslaw and drizzled with a light bbq sauce, lettuce & tomato on a toasted telera bun. Choice of lunch side.

**Walleye Sandwich** \$13

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

**Roaring Fork Grilled Salmon** \$16

Simply seasoned and flame grilled for a flavor and texture you cant beat. Served with rice pilaf & veggies.

**Baja Fish Tacos** \$12

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

## Outlaws' Specialties

### Tater Tot Hot Dish \$9.5

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

### Smoked Beef Brisket \$13

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

### The Healthy Chicken \$13

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

### 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*

### 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.

## Hand Cut Steaks

Served with choice of dinner side with veggie of the day. Choice 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.

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

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

### Madson Flat Flat Iron 6oz (Petite) \$15

The second most tender cut of steak. A great choice. Flame grilled and seasoned. +Twin Flats \$21

## 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

## Lunch Sides

French Fries	Gartic Fries	+1
Tater Tots	Sweet Potato Waffle Fry	+2
Baked Potato (butter & sour cream)	French Onion Soup	+1.5
Mashed Potatoes	Lobster Bisque'	+2.5
Wild Rice Pilaf	Loaded Baked Potato	+2.5
Grilled Asparagus	Loaded Mash Potato	+2.5
Sautéed Vegetables	Loaded Tots	+2.5
Hideout Salad	Lobster Mac	+3.5
Caesar Salad	Mac & Cheese	+2.5
Creamy Tomato Bisque	Cheddar Cheese Curds	+3.5



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. Williston & Watford City, ND

## 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
- Enlightened Lager Lucky Buddha Brewing** \$5
- Mike's Hard Mango Punch** \$5
- Katiber n/a** \$4.5

## Wine List

### White / Sparkling / Pink Wines

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

### Red Wine / Sangria

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