

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 Gritted 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

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|---------------------------|------------------------|------------|
| 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
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|---------------------------------|---------------------------|------------|
| 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 | Mertot | \$5 / \$19 |
| Chateau Moutin de Clotte | Bordeaux | \$39 |
| Dark Horse | Cabernet Sauvignon | \$20 |
| Kokomo | Cuvee | \$44 |
| Meecker | Mertot | \$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 |