

OUTLAWS' BAR & GRILL

A Dakota Original.

Watford City, ND 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

Curry Rub Salt & Vinegar Buffalo BBQ

Boneless Tenders (4) \$10

Wild Caught Walleye Fingers \$12

Cold water, Canadian walleye, fried and served with house made tarter.

Beer Battered Asparagus Fries \$10.5

Beer battered and flash fried, served with sun dried tomato aioli for dipping.

Street Tacos \$8.5

Smoked pork belly, tomatillo salsa, queso fresco, and fresh cabbage

Cheesy Fried Pickles \$8.5

Havarti cheese and pickles wrapped in an 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.

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, and salsa.

Taco Seasoned Beef +4

Fajita Chicken +4

Side Guacamole +2

Tomatillo Salsa +1.5

House Made Soups

Traditional French Onion ★ \$6.5

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

Lobster Bisque' \$6.5

House made. Garnished with fresh chive.

Creamy Tomato Bisque' \$4

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

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 croutons.

Grilled Chicken +4 Breaded Chicken +3.5

Steak Tips +6 Salmon +6.5 Sautéed Shrimp +5

BBQ Chicken Chop \$11.5

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

Casino Queen Cobb Salad \$12

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 \$12

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



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, and tomato on a toasted bun.

Thick Cut Bacon +1.5

Andouille Sausage +2

Fried Egg +1

BBQ Sauce +.5

Mayo +.50

Guacamole +1.5

Smoked Brisket +2.5

Pork Belly +1.5

Caramelized Onion +1

Buffalo Sauce +.5

Bleu Cheese +.75

1000 Island +.5

Rough Rider \$13

An Outlaws' original. This patty is a special recipe of seasonings & fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted bun.

Farm House \$13

Fresh ground beef topped with a fried egg, two strips of bacon, cheddar cheese, lettuce, and tomato, 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*

With Tomato Soup

Served with a choice of Lunch Side

Grilled Ham & Cheese Revival \$11.5

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

Thick Cut Bacon +1.5

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.

Note-in-the-Wall Club \$12

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

Served with a tomato soup for dipping.

House Sandwiches

Served with a choice of Lunch Side

French Dip Supreme \$13

Shaved sirloin topped with Havarti cheese, and sautéed onions on a toasted 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, guacamole, alfalfa sprouts, sun dried tomato aioli, lettuce and tomato on a toasted bun.

Smoked Brisket Sandwich \$11.5

Slow cooked brisket of beef topped with our homemade coleslaw and drizzled in bbq sauce on a toasted bun.

Andouille Sausage +2

Caramelized Onion +1

Thick Cut Bacon +1.5

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 Sandwiches

Served with a choice of Lunch Side

BBQ Salmon BLT \$13

BBQ seasoned salmon fillet, crispy bacon, topped with coleslaw and drizzled with a light bbq sauce, lettuce and tomato on a toasted bun

Walleye Sandwich \$14

Hand breaded Canadian walleye topped with fresh cole slaw, lettuce, tomato, and an herb aioli on a toasted bun.

Outlaws' Catering

Make your next event Legendary.

Ask to speak to the manager on duty about your catering needs, we would be happy to work with you.

Email us at: outlawsbng@gmail.com

Outlaws' Specialties

Baja Fish Tacos \$12
Beer battered, flour tortillas, black bean and corn salsa, pico de gallo, queso fresco, and Baja sauce.

The Healthy Chicken \$14
Two marinated chicken breasts flame grilled over wild rice pilaf, garnished with grilled asparagus.

Lobster Mac & Cheese \$17
A house made cheese sauce with lobster meat, tossed with cavatappi pasta and broiled with a zesty breadcrumb mix. Served with garlic bread.

Roaring Fork Grilled Salmon \$16
Simply seasoned and flame grilled for a flavor and texture you can't beat. Served with rice pilaf and veggies.

Tater Tot Hot Dish \$9.5
A Midwestern classic. Ground beef hot dish with peas and carrots topped with tater tots and gruyere cheese.

From The Grill

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. Choice grade

Chief Sitting Bull Bison Ribeye 12oz \$34
Hand cut, ultra premium American Bison. Flame grilled and seasoned.

Madson Flat Flat Iron 8oz \$19
The second most tender cut of steak. A great choice. Flame grilled and seasoned. Choice grade +Twin Flats \$25

The Teddy 54oz Long Bone Ribeye \$57
A unique one of a kind steak. Our hand cut 54oz long bone in ribeye flame grilled carmelized and topped with fried onion strings. A must try or even share with your friends. Allow 45 minutes for cooking.

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 \$8.5
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	Garlic Fries	+1
Tater Tots	French Onion Soup	+1.5
Baked Potato (butter & sour cream)	Sweet Potato Fries	+2
Mashed Potatoes	Lobster Bisque'	+2
Wild Rice Pilaf	Loaded Baked Potato	+2.5
Grilled Asparagus	Loaded Mash Potato	+2.5
Sautéed Vegetables	Mac & Cheese	+3
Hideout Salad	Cheddar Cheese Curds	+3.5
Caesar Salad	Beer Battered Asparagus	+3.5
Creamy Tomato Bisque		



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. Watford City, ND

Draft Beer

16 oz / 22 oz

- Meadowtark Brewing Co. Badlands Extra Pate Ale** \$5.75 / \$6.75
ABV 6.5% A tangerine gold ale with moderate bitterness. Not your typical pale ale, but not quite an IPA. A great beer!
- Meadowtark Brewing Co. Harvester Cream Ale** \$5.75 / \$6.75
ABV 5.5% A traditional ale that emulates the American Standard Lager, but is brewed with ale yeast. Light bodied, smooth, and unbelievably drinkable.
- 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.
- 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.

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 Pate Ale New Belgium Brewing \$4.5
Entlightened 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 | \$6.5 / \$24 |
| Canti | Moscato | \$7 / \$27 |
| Hogue | Pinot Grigio | \$6 / \$23 |
| Moet & Chandon | Champagne | \$82 |

Red Wine

- | | | |
|---------------------------------|---------------------------|------------|
| Sean Minor 4 Bears | Pinot Noir | \$7 / \$28 |
| Lopez Noceti 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 Hatt Vineyards | Pinot Noir | \$79 |
| Duckhorn | Cabernet Sauvignon | \$99 |
| Silver Oak | Cabernet Sauvignon | \$108 |
| Ptumpjack | Cabernet Sauvignon | \$125 |
| Opus One | Red Blend | \$298 |