

# OUTLAWS' BAR & GRILL

A Dakota Original

Dinner Menu Watford City, ND

## 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 tartar.

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

## 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 +6.5      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 +6.5      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.



## 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. Choice grade.

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

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

### Doc Holliday Filet Mignon 8oz \$33

Choice grade, and aged 28 days for extra flavor. Flame grilled and seasoned.

### Jesse James Baseball Sirloin 10oz \$25

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

### Madson Flat Flat Iron 8oz \$19

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

+Twin Flats \$25

### 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.

### 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.

## Steak Accompaniments

Button Mushrooms and Onions	+3
House Diablo Steak Sauce	+1.5
Side of Horseradish Sauce	+1.5
Jumbo Fried Shrimp (4)	+9
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, peppers & onions) +3

### Chicken Oscar \$22

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 \$14

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

add Sautéed Shrimp +5

## Seafood

### Aces & Eights Jumbo Fried Shrimp \$22

Six Jumbo shrimp breaded in panko crumb seasonings. Served with 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

### Baja Fish Tacos \$12

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

### Lobster Mac & Cheese \$19.5

A house made cheese sauce with lobster meat, tossed with cavatappi pasta and broiled with a zesty breadcrumb mix. Served with garlic bread.

## 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](mailto:outlawsbng@gmail.com)

## 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 and tomato on a toasted bun.

<i>Thick Cut Bacon +1.5</i>	<i>Smoked Brisket +2.5</i>
<i>Andouille Sausage +2</i>	<i>Pork Belly +1.5</i>
<i>Fried Egg +1</i>	<i>Caramelized Onion +1</i>
<i>BBQ Sauce +.5</i>	<i>Buffalo Sauce +.5</i>
<i>Mayo +.50</i>	<i>Bleu Cheese +.75</i>
<i>Guacamole +1.5</i>	<i>1000 Island +.5</i>

### Rough Rider \$13

An Outlaws' original. This patty is a special recipe of seasonings and fresh ground beef. Topped with a zesty sauce, Swiss cheese, caramelized onions, and two strips of bacon on a toasted 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 bun. *Bacon +1.5 Guacamole + 1.5*

### 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*

### 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*

### 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.

### Gritted Ham & Cheese Revival \$11.5

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

### Walleye Sandwich \$14

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

### Tenderloin Steak Hoagie \$12

Grilled tenderloin steak served with bbq blue cheese sauce, spring mixed greens, and sautéed onions on a toasted bun.

## 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

## Dinner Sides

<b>French Fries</b>	<b>Fried Brussel Sprouts</b>	<b>+2.5</b>
<b>Tater Tots</b>	<b>Sweet Potato Fries</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</b>
<b>Wild Rice Pilaf</b>	<b>Loaded Baked Potato</b>	<b>+2.5</b>
<b>Gritted Asparagus</b>	<b>Loaded Mash Potato</b>	<b>+2.5</b>
<b>Sautéed Vegetables</b>	<b>Mac &amp; Cheese</b>	<b>+3</b>
<b>Hideout Salad</b>	<b>Cheddar Cheese Curds</b>	<b>+3.5</b>
<b>Caesar Salad</b>	<b>Beer Battered Asparagus</b>	<b>+3.5</b>
<b>Creamy Tomato Bisque</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

**Meadowlark Brewing Co. Badtands Extra Pale 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!

**Meadowlark 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.

**Stella 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

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

## Wine List

### White / Sparkling / Pink Wines

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

### Red Wine

<b>Sean Minor 4 Bears Pinot Noir</b>	\$7 / \$28
<b>Lopez Noceti 1919 Matbec</b>	\$7 / \$26
<b>Sycamore Lane Pinot Noir</b>	\$5 / \$20
<b>Copper Ridge Cabernet</b>	\$5 / 19
<b>Canyon Road Merlot</b>	\$5 / \$19
<b>Chateau Moutin de Clotte Bordeaux</b>	\$39
<b>Dark Horse Cabernet Sauvignon</b>	\$20
<b>Kokomo Cuvee</b>	\$44
<b>Wecker Merlot</b>	\$78
<b>Alpha Omega II Red Blend</b>	\$85
<b>Walt by Hatt Vineyards Pinot Noir</b>	\$79
<b>Duckhorn Cabernet Sauvignon</b>	\$99
<b>Silver Oak Cabernet Sauvignon</b>	\$108
<b>Pumpjack Cabernet Sauvignon</b>	\$125
<b>Opus One Red Blend</b>	\$298