

Outlaws' Bar & Grill

A Dakota Original

Watford City, North Dakota

Dinner Menu

Appetizers

Brusset Sprouts

Crispy brusset sprouts, bacon, romano cheese, balsamic reduction drizzle 7.²⁹

Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, drizzled with bbq 11.⁹⁹

Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, fried, side special sauce 9.⁹⁹

Steak-Frites

French fries, garlic, parsley, petite flame grilled steak, zesty steak sauce. 14.⁴⁹

White Cheddar Cheese Curds

White cheddar cheese, battered, flash fried 8.⁹⁹

Deadwood Nachos

Tortilla chips, cheddar cheese, cheese sauce, sour cream, black beans, pico de gallo, salsa 12.²⁹

Ground Beef +4.²⁹ Fajita Chicken +4.⁴⁹

Steak Tips +6.²⁹ Guacamole +1.⁷⁹

Wild Bill Hickok Chicken Wings

With carrots and celery, ranch or bleu cheese

Bone-in Half Dozen - 8.⁹⁹ Full Dozen - 13.⁹⁹

Wing Styles: Buffalo, Carolina Gold BBQ,

Sweet BBQ, Salt & Vinegar

Boneless Wings

Breaded chicken, tender and tossed in your choice of dressing. Ten Wings - 11.²⁹

Soup of the Day

Traditional French Onion

House made with beef au jus, slivered onions, croutons, broiled Swiss cheese 7.¹⁹

Soup du Jour

house made soup of the day cup 4.⁴⁹

Salads

Dressing Choices:

Buttermilk Ranch
Bleu Cheese

House Vinaigrette
French 1000 Island

Hideout

Mixed greens, red onion, shredded carrot, diced tomato, cheddar cheese, crouton 7.⁹⁹ lg / 4.²⁹ sm

Grilled Chicken +4.⁷⁹ Breaded Chicken +4.⁴⁹

Steak Tips +6.²⁹ Salmon +7.¹⁹ Sautéed Shrimp +5.⁹⁹

Cowboy Caesar

Romaine, pecorino cheese, croutons, creamy Caesar 8.²⁹ lg / 4.⁷⁹ sm

Grilled Chicken +4.⁷⁹ Breaded Chicken +4.⁴⁹

Steak Tips +6.²⁹ Salmon +7.¹⁹ Sautéed Shrimp +5.⁹⁹

Black and Blue

Blackened steak tips, avocado, diced bacon, blue cheese crumbles, carrot, tomato, and blue cheese dressing 13.⁷⁹

Casino Queen Cobb

Crisp greens, grilled chicken, diced bacon, hard boiled egg, avocado, blue cheese, tomato 13.¹⁹

Renegade Oriental Chicken

Lettuce greens, almonds, breaded chicken, chow mein noodles, purple cabbage, green onion, shredded carrot, toasted sesame dressing 12.⁹⁹

Parties of 8 or more people will
have a gratuity of 18% added

Hand Cut Steak & Chop

Served with choice of dinner side, veggie of the day and pick of house salad or soup du jour.

The Classic Prime Rib *Friday – Sunday Only

Slow roasted rib loin, sliced to order, house au jus.

Queen cut (10oz) - 26.⁹⁹ King cut (16oz) - 31.⁹⁹

*limited availability

French Quarter New Orleans Ribeye

Rib steak, dry rubbed in zesty Cajun spices. Topped with a sweet balsamic compound butter. 33.⁹⁹

Filet & Lobster Filet Mignon, Lobster Tail

Premium cut filet mignon, flame grilled and served with a roasted 6oz lobster tail, butter sauce, veggie, and choice of side. 49.⁹⁹

Wyatt Earp Ribeye 14oz

Choice grade, aged 28 days. Our most popular cut of steak. Well marbled and full of flavor. Hand Cut in house, flame grilled and lightly seasoned 30.⁹⁹

Sitting Bull American Bison Ribeye 12oz

Premium North Dakota Bison hand cut, lightly seasoned, and topped with sautéed mushrooms and onions. 34.⁹⁹

Winchester Olive Butter Crusted Ribeye

A wonderfully rich olive butter sauce, broiled over a 14oz ribeye steak. An Outlaws' Original. 33.⁷⁹

Doc Holliday Petite Filet 6-7oz

Choice grade Filet, aged 28 days for extra flavor. 30.⁹⁹

Madson Flat Flat Iron 8oz

The second most tender cut of steak, choice grade, seasoned, and flame grilled 19.⁹⁹ Twin Flats +29.⁹⁹

Jesse James Sirloin 10oz

Traditional cut is an absolute classic. Best served medium to medium rare for optimum tenderness. 24.⁷⁹

Pat Garrett Pork Chop, Bone In 12oz

Ultra premium pork chop, well marbled for extra flavor. Marinated for tenderness, lightly seasoned. 20.⁹⁹

Steak Accompaniments

Mushrooms & Onions	+1. ⁹⁹
Horseradish Sauce	+0. ⁹⁹
Jumbo Fried Shrimp (3)	+7. ⁹⁹
Sautéed Shrimp	+5. ⁹⁹
Lobster Tail	+18. ⁹⁹

Rustler Specials

Long X (Fettuccini Alfredo)

Traditional fettuccini pasta, parmesan cream sauce, garlic bread. 11.⁹⁹

Grilled Chicken +4.⁷⁹ Sautéed Shrimp +5.⁹⁹
Cajun Style (zesty sausage, peppers & onions) +5.⁶⁹

Country Fried Steak

11oz angus beef fritter, asiago mashed potatoes, brown gravy 16.⁹⁹

Healthy Chicken

7oz marinated chicken breast, flame grilled, sautéed veggies, and side of asparagus 12.⁴⁹

Pork & Mac

12oz bone-in pork chop, marinated, flame grilled, with home made pigtail mac & cheese 19.⁹⁹

Roaring Fork Salmon

Simply seasoned and flame grilled. Served with veggies, choice of side, and soup or salad. 19.⁹⁹ Blackened +1.⁷⁹

Baja Fish Tacos

Beer battered fish, flour tortillas, shredded cabbage, black bean, corn salsa, pico de gallo, queso fresco, Baja sauce 12.⁹⁹

Lobster Mac & Cheese

A local favorite. New England lobster meat, house cheese sauce, cavatappi pasta, zesty breadcrumbs, served with garlic bread 21.⁹⁹

Aces & Eights (Jumbo Fried Shrimp)

Six breaded jumbo shrimp, flash fried, sautéed vegetables, dinner side, choice of soup or salad 21.⁹⁹



Outlaws' Beef Doneness Chart

Rare:	Very red, cool center	Medium Well:	Slightly pink center
Medium Rare:	Warm, red center	Well Done:	Cooked throughout, no pink
Medium:	Pink center		

Legendary & Original Burgers

Served with a choice of dinner side

Cheese: American, Cheddar, Swiss, Pepper Jack

On Horseback

Outlaws Original. Two 4 ounce patties, premium thick cut peppered bacon, Swiss & American cheese, fried egg over easy, dijonnaise spread, chive, pickle, toasted brioche. **15^{.99}**

The Showdown! (messy double cheeseburger)

Double cheeseburger, mac & cheese sauce, caramelized onion, diced bacon, pepper jack cheese, lettuce, tomato, pretzel bun, with side of mac & cheese sauce. **19^{.99}**

Jalapeño Popper Burger

Cream cheese, diced bacon, jalapenos, pepper-jack, raspberry sauce, flame grilled burger toasted brioche bun. **14^{.49}**

Rough Rider

An Outlaws original. House mixed beef patty, bacon, Swiss cheese, zesty sauce, caramelized onion, toasted brioche **13^{.99}**

Rodeo

Flame grilled burger, BBQ sauce, bacon, cheddar cheese, onion rings, toasted brioche. **13^{.99}**

High Noon (C.Y.O.)

Always fresh, hand formed & flame grilled ground beef, choice of cheese, lettuce, tomato, sliced pickle, toasted brioche bun **12^{.79}**

Thick Cut Bacon +2.¹⁹
Guacamole +1.⁷⁹
Fried Egg +.99
BBQ Sauce +.59
Side Mustard

Bleu Cheese +.79
1000 Island +.59
Caramelized Onion +.99
Mayo +.59
Jalapenos +.99

French Dip Supreme

Thinly shaved eye of sirloin, Swiss cheese, sautéed onion, toasted roll, au jus side **14^{.99}**



Sandwiches

Ghost Town (Crispy Chicken B.L.T)

Breaded chicken breast, bacon strips, tomato, lettuce, and zesty mayo on a toasted brioche. **12^{.99}**

California Chicken

Grilled chicken breast, Swiss cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **13^{.49}**

Sweets

Pumpkin Cheesecake

Our fall classic. Made in house of course, with a side of whipped cream. **8^{.99}**

Pazookie

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! **8^{.99}**

High Rise Cheesecake

Creamy vanilla flavored home made cheesecake with a raspberry puree drizzle. **8^{.99}**

Old Fashioned Root Beer Float

Craft 1919 root beer, served in a frozen mug over vanilla bean ice cream. **4^{.99}**

Dinner Sides

French Fries	Onion Rings	+1. ⁷⁹
Mashed Potatoes	Brusset Sprouts	+2. ⁴⁹
Baked Potato (with butter & sour cream)	French Onion Soup	+1. ⁹⁹
Grilled Asparagus	Sweet Potato Fries	+1. ⁹⁹
Sautéed Vegetables	Loaded Baked Potato	+2. ¹⁹
Hideout Salad	Loaded Mashed Potato	+2. ¹⁹
Caesar Salad	Pigtail Mac & Cheese	+3. ⁹⁹
Soup du Jour	Cheddar Cheese Curds	+3. ⁷⁹

Draft Beer

12oz / 22oz

Locally Made: Light & Refreshing

Heartless Blonde Ale 5.99 / 6.99
Stonehome Brewing Co. Watford City, ND ABV: 4.6%

Mexican Amber Mexican-style Lager 6.49 / 7.49
Beaver Creek Brewing Co. Wibeaux, MT ABV: 7.6%

Harvester Cream Ale 6.29 / 7.49
Meadowlark Brewing Co. Sidney, MT ABV: 5.5%

Macro Brews

Hamm's Premium Light Lager 3.29 / 4.29

Bud Light Light Lager 4.99 / 6.59

Coors Light Light Lager 4.99 / 6.59

Michelob Ultra Light Lager 5.19 / 6.99

Wheat Brews

Mucho Blanco Wheat Beer 5.99 / 6.99
Stonehome Brewing Co. Watford City, ND ABV: 5.5%

Medium Bodied... yet, Easy Drinking

Teddy Bear Kentucky Common 5.99 / 6.99
Stonehome Brewing Co. Watford City, ND ABV: 5.5%

Outlaws' Quick Draw Amber Lager 6.79 / 7.99
Schell Brewing Co. New Ulm, MN ABV 5.1%

Rotating Handle - Seasonal

Sam Adams Oktoberfest Seasonal 6.19 / 7.49
Boston Beer Company Boston, MA ABV 5.3%

Full Bodied, Roasted

Paddlefish Stout American Stout 6.79 / 7.99
Beaver Creek Brewing Co. Wibeaux, MT ABV: 6.3%

Hop Forward—full flavored

Voodoo Ranger Juicy Haze IPA 6.29 / 7.49
New Belgium Brewing Co. Fort Collins, CO ABV: 7.5%

Old Fashioned Non-Alcoholic Root Beer

1919 Root Beer Non Alcohol 3.49 / 4.19
Schell Brewing Co. New Ulm, MN

Wine List

White Wines

Canyon Road	Chardonnay	5.5
Sean Minor 4Bears	Chardonnay	8/29
Yoga	Moscato	8/29

Red Wines

Canyon Road	Pinot Noir	5.5
Sean Minor 4Bears	Pinot Noir	8/29
Crane Lake	Malbec	6/22
Lindeman's Bin 80	Mertot Blend	6/23
14 Hands	Cabernet	7/26
Stella Rosa 'Black'	Sweet Red Blend	7.5/28
Meiomi	Pinot Noir	44 bottle
Decoy	Pinot Noir	48 bottle
Duckhorn	Cabernet Sauvignon	98 bottle
Far Miente	Cabernet Sauvignon	239 bottle
Huge Bear	Cabernet Sauvignon	120 bottle

House Favorite Cocktails

Old Fashioned Buffalo Trace, orange twist, bitters, Bourdeaux soaked cherry, muddled sugar 8.99

Manhattan Bulleit rye, sweet vermouth, orange twist, bitters, Bourdeaux soaked cherry 9.99

Moscow Mule House vodka, ginger beer, lime juice 7.49

Peach Mule Vodka, ginger beer, lime juice, peach schnapps 7.79

Huckleberry Mule Huckleberry Vodka, lime juice, ginger beer 7.99

Lemon Drop Martini Premium vodka, triple sec, lemon juice, sugar. 7.99

C.Y.O. Bloody Mary 22oz Mug & made to order

C.Y.O. Caesar 22oz Mug & made to order

Bottled Beer

Bud Light

Budweiser

Michelob Ultra

Coors Light

Mitter Lite

Guinness Extra Stout

Kaliber M/A

Summit, Saga IPA

Modelo Especial