

Outlaws' Bar & Grill

A Dakota Original

Watford City, North Dakota

Lunch Menu

Appetizers

Brussel Sprouts

Crispy brussel 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

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

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

House Vinaigrette

Bleu Cheese

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

Southwest Fajita

Fajita chicken, romaine, corn, black bean, cilantro, cheddar cheese, tortilla strips, southwest ranch 12.⁹⁹
broiled Swiss cheese

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}**

Cattle Kate

Four ounce hamburger patty, flame grilled, lettuce, tomato, pickle, mayo, toasted brioche. **9^{.99}** Add Cheese **+.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, Havarti cheese, guacamole, alfalfa sprouts, sun-dried tomato aioli, lettuce, tomato, toasted bun. **13^{.49}**



Lunch Sides

French Fries	Onion Rings	+1 ^{.79}
Mashed Potatoes	Brusset Sprouts	+2 ^{.49}
Gritted Asparagus	French Onion Soup	+1 ^{.99}
Sautéed Vegetables	Sweet Potato Fries	+1 ^{.99}
Hideout Salad	Loaded Baked Potato	+2 ^{.19}
Caesar Salad	Loaded Washed Potato	+2 ^{.19}
Soup du Jour	Pigtail Mac & Cheese	+3 ^{.99}
	Cheddar Cheese Curds	+3 ^{.79}



Hand Cut Steak & Chop

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

Madson Flat Flat Iron 8oz

The second most tender cut of steak, choice grade, seasoned, and flame grilled **19^{.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}**

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}

Outlaws' Beef Doneness Chart

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

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}**

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}**

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

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

Katiber M/A

Summit, Saga IPA

Modelo Especial