

OUTLAWS'

STEAKHOUSE

A DAKOTA ORIGINAL SINCE 2006

APPETIZERS

DEADWOOD NACHOS

Cheese Sauce, Pico De Gallo, Jalapenos, Black Olives. **\$14**

Fajita Chicken +3 Ground Taco Beef +3
Carne Asada +3

CARNE ASADA FRIES

Cheese sauce, pico de gallo, Guacamole, Baja Sauce, queso fresco. **\$16**

STEAMED MUSSELS

Steamed with butter, white wine, sun dried tomatoes, and herbs served with garlic toast points. **\$14**

WILD BILL'S WINGS

With ranch or bleu cheese, carrots & celery

SAUCES

Spicy Honey
Mild Buffalo
Sweet BBQ
Mango Habanero

DRY RUB OPTIONS

Outlaws dry rub
Salt & Vinegar

CHEESY FRIED PICKLES

Pickle spear and havarti cheese, rolled into wonton skins and flash fried, served with our signature cheesy pickle sauce **\$11**

GARLIC CHEESE CURDS

Garlic battered, flash fried, side of ranch. **\$11**

GUNPOWDER SHRIMP

An Outlaws' original. Sauteed shrimp, sweet & zesty seasonings, lightly drizzled with BBQ. **\$16**

BONE-IN

Traditional bone-in chicken wings with your choice of sauce or dry rub.

1/2lb. \$8 1lb. \$15

BONELESS

We've removed the bones for your convenience, with your choice of sauce or dry rub 1/2lb. \$9.5 1lb. \$16

SOUP & SALADS

FRENCH ONION SOUP

House made with beef au jus, slivered onion, croutons, and broiled Swiss. **\$8.5**

SOUP OF THE DAY

8oz cup
ask server for details **\$9**

FALL SALMON SALAD

Spring mix tossed in balsamic vinaigrette, topped with grilled zucchini & squash, 4oz grilled salmon and drizzled with balsamic glaze **\$20**

SANTA FE

Crisp romaine, cheese blend, black beans, pico de gallo, fajita chicken, tortilla chips and southwest ranch dressing **\$14**

THE HIDEOUT

Mixed greens, onion, carrot, grape tomatoes, cheddar cheese, crouton. **\$11 regular \$6 small**

COWBOY CAESAR

Chopped romaine, pecorino cheese, croutons, Caesar dressing **\$11 regular \$6 small**

SALAD ADD ONS: Chicken Breast +5 / 4oz Salmon +7 / Shrimp +7 / Steak +9.5

parties of 8 or larger will have a gratuity of 18% added

COMFORT FOOD

SHRIMP SCAMPI

Fettuccini pasta, house made scampi butter, garlic, sundried tomatoes, asiago cheese tossed in white wine sauce and choice of salad \$21

LOBSTER MAC

New England lobster meat, house made cheese sauce, cavatappi pasta, zesty breadcrumbs served with garlic bread and choice salad \$21

LONG X ALFREDO

Traditional fettuccini pasta, house made parmesan cream sauce, garlic bread, and choice of salad. \$15

Chicken+5 / Steak+9.5 / Shrimp+7 / Cajun Style +3 / Broccoli +2

CHICKEN FRIED STEAK

Breaded beef cutlets, served with mashed potatoes, chef's veggies and choice of gravy. \$19.5

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce, shredded cheese blend, bacon bits, lettuce, tomatoes, and ranch. Includes choice of side. \$13

CALI WRAP

Carne Asada, crispy fries, pico, guacamole, sour cream and shredded cheese blend, then grilled on both sides. Served with a side of chips and salsa. \$19

HEALTHY CHICKEN

Marinated chicken breasts, lemony orzo pasta, chef's veggie and a balsamic glaze drizzle. \$22

SANDWICHES & BURGERS

Served with choice of dinner side

PRIME RIB FRENCH DIP

Thin shaved prime rib, swiss cheese, sauteed onion, toasted roll, au jus, or make it a Philly. 17.5

HIGH NOON

Premium Certified Angus Beef char-broiled, choice of cheese, lettuce, tomato, sliced pickle, on a brioche bun. 15

GHOST TOWN BLT

Grilled or fried chicken breast, bacon, swiss cheese, lettuce, tomato, your choice of wing sauce or mayo on a brioche bun. 16

ROUGH RIDER BURGER

Sriracha beef patty topped with swiss cheese, caramelized onion, bacon, spring mix, tomato, pickles and special sauce. 16.5



Add to any sandwich bacon +3 fried egg +2 red onion +1 cheese options: Pepperjack, cheddar, American, and Swiss

parties of 8 or more will have an 18% gratuity added

RUBEN

Corned beef, swiss cheese, 1000 island, and sauerkraut on marble rye. \$15

BBQ BRISKET MELT

Smoked brisket glazed with house made Quickdraw BBQ sauce, topped with coleslaw and melted cheddar cheese between sourdough toast. \$17

SMOKING GUN

Jalapeno, mango habanero American and swiss cheese, grilled burger, toasted bun. 16.5

JALAPENO POPPER

Cream cheese, Jalapeno, bacon, raspberry jam, pepper jack cheese on a grilled burger. 17

PATTY MELT

Sourdough toast, grilled burger, caramelized onions, swiss, and american cheese. 14.5

THE BUTCHER'S BLOCK

Butcher block items are cut in house daily and are served with chef's veggie, choice of potato, and salad

WYATT EARP

Ribeye

Choice grade, aged 28 days, our most well marbled cut.

14oz. cut \$37 or 20oz. cut \$48

DOC HOLLIDAY

Filet

7-8oz USDA choice grade, lean and tender. \$36

MADSON FLAT

Flat Iron

8oz USDA choice grade, tender and flavorful cut of beef. \$28

Twin Flats \$38

BILLY THE KID

Sirloin

7oz choice grade sirloin. \$24

STRIP STEAK

NY Strip

The classic 'steak lovers' steak. 12oz choice grade. \$29.5

How Do You Like YOUR STEAK?



STEAK ACCOMPANIMENTS

Pub House Style \$7

Shrimp and garlic cream sauce with sundried tomatoes

Sauteed Shrimp \$7

6 shrimp sauteed in garlic

Mushrooms & Caramelized Onion \$3

Sauteed

Quickdraw Glaze \$4

Our house made BBQ sauce, made with molasses and Quickdraw amber lager

Whiskey peppercorn sauce \$7

A creamy demi glaze with fresh peppercorn melange with makers' mark whiskey.

SMOKEHOUSE

BBQ Platter \$36

Smoked brisket, 1/2 rack of pork ribs served with coleslaw and choice of dinner side

BBQ Brisket \$29.5

Brisket smoked in house, served with chef's veggies and choice of dinner side

Caramel Pecan

\$24

Tenderloin

Pork tenderloin topped with a house made smoked caramel pecan glaze, served with chef's veggies and choice of dinner side

Quickdraw Ribs 1/2 rack \$18 Full rack \$28

Slow smoked pork ribs, misted with Quickdraw amber lager, then grilled and glazed with our Quickdraw BBQ sauce

SEAFOOD SPECIALS

FILLET OF WALLEYE

A buttery broiled lemon pepper walleye fillet served with a lemon round and chef's veggie, choice of potato and salad. **\$29.50**

add blackened \$1

BAJA FISH TACOS

Battered walleye, flour tortillas, cabbage, corn salsa, pico, queso fresco and baja sauce. **\$15**

ROARING FORK - GRILLED SALMON

8oz Atlantic, flame grilled served with a lemon round and chef's veggie, choice of potato and salad. **\$29.5**

add blackened \$1

LOBSTER TACOS

Claw meat cooked in garlic butter laid on a bed of cabbage & topped with baja sauce and cilantro **\$19**

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DINNER SIDES

GREENS

HIDEOUT SALAD
CAESAR SALAD
CHEF'S VEGGIE

STARCH

MASHED POTATO
FRENCH FRIES
LEMONY ORZO PASTA
SWEET POTATO WAFFLE FRIES+2
LOADED MASHED POTATO +3
BAKED POTATO
LOADED BAKED POTATO +3

HEARTY

MAC & CHEESE +5
FRENCH ONION SOUP +3.5
ONION RINGS +3
SOUP OF THE DAY +3

CLASSIC DESSERTS

PAZOOKIE

Soft baked chocolate chip cookie topped with
vanilla ice cream \$8.5

PUMPKIN PIE

Slice of Pumpkin pie topped with whipped cream
\$9

MOLTEN CHOCOLATE LAVA CAKE

Decadent molten chocolate cake topped with
caramel and chocolate sauce, powdered sugar
and served with vanilla ice cream \$9.5

HIGH RISE CHEESECAKE BASKET

Single serve cheesecake, served traditional or
with raspberry, caramel or chocolate sauce \$8.5

FRIDAY AND SATURDAY AFTER 4PM

Queen cut prime rib

14oz prime rib served with chef's veggie, choice
of side, au jus and choice of salad. \$41

King cut prime rib

20oz cut of prime rib served with chef's veggie,
choice of side, and au jus. choice of salad. \$48

HAPPY HOUR DAILY FROM 4 PM TO 6 PM

Ask your server for details

SIX SHOOTERS CATERING

Let us handle your next party or meeting.

We offer on and offsite catering

Linens, Decor, Bar Service, Audio Visual, Great food and Setup

email us at catering@shooterhospitality.com or speak with a manager today