

OUTLAWS'

STEAKHOUSE

A DAKOTA ORIGINAL SINCE 2006

APPETIZERS

PICKEET BASKET

4 beer battered walleye fingers, served with fries, Tatar sauce, and a lemon wedge. 18

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
Jerk dry rub

BONE-IN

Traditional bone-in chicken wings with sauce. 1/2 lb - 8 1 lb - 15

BONELESS

We've removed the bones for your convenience. 1/2 lb - 9.5 1 lb - 16

CHEESY FRIED PICKLES

Pickle spear and swiss cheese, rolled into wonton skins, flash fried, side special sauce. 11

GARLIC CHEESE CURDS

Garlic battered, flash fried, side of ranch. 11

GUNPOWDER SHRIMP

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, lightly drizzled with BBQ. 16

SADDLE SLIDERS

Hand breaded and deep fried chicken cutlets on a slider bun with coleslaw, pickle, and our baja sauce. 14

SOUP & SALADS

FRENCH ONION SOUP

House made with beef au jus, sliced onion, croutons, and broiled Swiss. 8.5

SOUP OF THE DAY

8oz cup
ask server for details 9

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

SUMMER SALAD

Spring mix, rainbow radish, carrots, mandarin oranges, and candied pecans served with a raspberry vinaigrette 14

SANTE FE

Crisp romaine, cheese blend, black beans, pico de gallo, fajita chicken and southwest ranch dressing 14

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

LOBSTER GNOCCHI

New England lobster meat, house made tomato sauce, and Gnocchi pasta served with garlic toast and choice of salad 21

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

CHICKEN FRIED STEAK

Breaded beef cutlets, choice of gravy, mashed potatoes, chef's veggie 19.5

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce, shredded cheese, bacon bits, lettuce, tomatoes, and ranch choice of side 13

CHICKEN FRIED CHICKEN

2 6oz fried chicken breast served over mashed potatoes, and topped with choice of gravy 18

HEALTHY CHICKEN

Two 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

Tombstone

fresh jalapeno toothpicks, pepper jack cheese on a grilled burger spring mix and tombstone sauce. 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 chefs veggie, choice of potato, and salad

WYATT EARP *ribeye*

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

14 oz cut 37 or 20 oz cut 48

MADSON FLAT *flat iron*

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

Twin Flats 38

STRIP STEAK *ny strip*

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

DOC HOLLIDAY *filet*

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

ELK MEDALLIONS

Three 4oz elk tenderloin medallions served with a whiskey peppercorn sauce over mashed potatoes. 49.00

BILLY THE KID *sirloin*

7oz choice grade baseball sirloin. 24

PICANHA STEAK

12oz sirloin cap served with chimichurri sauce. 28

RIB PLATTER

Rack of pork ribs smoked in a crown filled with fries, mac and cheese and topped with a bbq short rib. 44

BEEF SHORT RIB

Two 8oz choice grade braised short rib with BBQ sauce. 21

PORK SHANK

Pork shank on top of mashed potatoes topped with espagnole. 29.5

PORK RIBS

Rack of ribs packed with house made dry rub. 1/2 rack 18 Full rack 28

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

Outlaws Style 4

Charred jalapeno peppers & caramelized onions, dusted with our signature seasoning

Whiskey peppercorn sauce 7

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

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

BAJA FISH TACO

Battered fish, flour tortillas, cabbage, corn salsa, pico, queso fresco and baja sauce. 15

LOBSTER TACO

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

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

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

Partially baked chocolate cookie, with vanilla bean ice cream. 8.5

KEYLIME PIE

slice of KeyLime pie topped with a house made KeyLime sauce. 9

MOLTEN CHOCOLATE LAVA CAKE

Steakhouse classic with vanilla ice cream. 9.5

HIGH RISE CHEESECAKE BASKET

Topped with whipped cream and choice of sauce. chocolate, melba, or caramel. 8.5

FRIDAY AND SATURDAY AFTER 4PM

Queen cut prime rib

14oz prim 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

MONDAY THRU FRIDAY

4PM TO 6PM

Ask you server for details

SIX SHOOTER 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