

est
2006

OUTLAWS'

A Dakota Original

SHARABLE APPETIZERS

Wild Bill's Wings

served with ranch or bleu cheese & celery

Parmesan/Garlic

Mild Buffalo

Sweet BBQ

Teriyaki

Carolina Gold

Peanut Butter & Jelly

Honey Hot Garlic

Smoking Gun Sauce

- dry rub -

Cuban Mojo

Salt & Vinegar

Bone-In

Traditional bone-in chicken wing

6 wings - 8 12 wings - 14

Boneless

We've removed the bones for your convenience

6 wings - 7.5 12 wings - 13

Spinach & Artichoke Dip

Classic dip that's a crowd pleaser. Spinach, artichokes, sour cream, garlic, cream cheese. **13**

Calamari

Steakhouse classic, breaded and flash fried. **11.5**

Steakfingers

Country style breaded steak, flash fried and served with brown gravy **11**

Cheesy Fried Pickles

Pickle spear, havarti cheese, wonton skins, flash fried, side special sauce **9.5**

White Cheese Curds

Beer battered, flash fried, side of ranch **9**



Gunpowder Shrimp

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, lightly drizzled with BBQ **12.5**

RUSTLER'S ROOSTE - STEAK SPECIALS

Steakhouse specials served daily

Billy the Kid *sirloin*

6oz sirloin. Choice of two sides: veggies, mashed potatoes, baked potato, fries, asparagus **12.5**

Country Fried Steak

11 oz Angus Beef fritter, flash fried and served over mashed potatoes with brown country gravy **16.5**

Steak Kabobs

Lean sirloin steak, lightly seasoned and grilled with vegetables over wild rice pilaf. **14**

Marshall Dillon

Hamburger steak topped with a teriyaki glaze mushrooms and onions. Choice of two sides: veggies, mashed potatoes, baked potato, fries, asparagus **14**

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

DAKOTA STEAKS / LEGENDARY & HAND CUT

Steaks are served with a choice of dinner side, veggie of the day, and a pick of either the hideout, caesar salad or chili.

Wyatt Earp *ribeye*

14oz choice grade, aged 28 days. Our most popular steak. Well marbled for extra flavor. 29

Old School *t-bone*

Let's bring back the old school 'steakhouse' steak. 16oz, flame grilled, and lightly seasoned. 28

'Prime' Wagyu *ny strip*

16oz Strip Steak. Prime grade Wagyu beef with lots of extra marbeling for extra rich flavor profile. Hand cut in house 49

*Depending on Availability / nothing past medium

Doc Holliday *filet*

7-8oz USDA choice grade. Our leanest and most tender cut of beef. 29

Madson Flat *flat iron*

8oz USDA choice grade. Very tender and flavorful cut of beef. A house favorite. 19.5

Pat Garret *prime rib*

Slow roasted ribeye loin, premium choice grade. served with au jus and horseradish 29

Limited Availability: Friday and Saturday only.



Winchester

Olive butter crusted ribeye steak, flame grilled and then broiled. An Outlaws original. 32

Pub Steak & Shrimp

Twin 8 oz flat irons, topped with sautéed shrimp in a flavorful garlic cream sauce with sun dried tomatoes . A must try 29

STEAK TOPPERS

Mushrooms & Onions +3

Sauteed Mushrooms +2

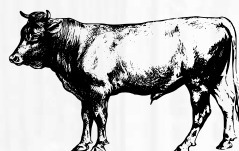
Cajun Style +3

Cajun seasoning with peppers & onions

Sauteed Shrimp +6

Lobster Tail +20

Canadian cold water butter poach 5-6oz tail



SEAFOOD

Served with choice of dinner side and
hideout or caesar salad

Lobster Tail

Butter poached Canadian lobster tail. 29

Roaring Fork - Grilled Salmon

Simply Seasoned and flame grilled. 19.5

Cajun Salmon

Cajun seasoned fillet of salmon, pan seared. 21

FAVORITES



Lobster Spaghetti

Linguine pasta, tossed with a lobster tail, diced
asparagus, in a garlic lobster stock cream sauce.
Garlic bread, choice of salad. 34

Long X Alfredo

Traditional fettuccini pasta, parmesan cream sauce,
garlic bread, and choice of salad 13.5
chicken+4 / steak+6 / shrimp+6 / Cajun Style +3

Walleye Fish & Chips

Beer battered walleye flash fried and served with
fries and tarter 17

DESSERTS

Pazookie

Partially baked hot chocolate cookie, topped with
vanilla bean ice cream 9

High Rise Cheesecake

High rise NY cheesecake topped with raspberry
sauce 8

Molten Chocolate Lava Cake

Gooey hot chocolate cake topped with powdered
sugar and vanilla ice cream 9

Mon - Sat

SOCIAL HOUR

Daily : 4 - 6

DRINKS

Monster Mugs \$6

domestic only - max 2 per person

Bucket of Beer (6) \$16

House Wine \$4

by the glass

Titos Vodka \$4

Buffalo Trace Bourbon \$4

\$5 off Bottles of Wine

\$2 off Bloody Mary's & Caesars

FOOD

Wings \$6.5

½ dozen

Buffalo Fries \$5

zesty seasoned round potato fries, with ranch

Cheesy Fried Pickles \$8

Chili \$4

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

SOUPS & SALADS

House Dressings: Ranch, French, 1000 Island, Bleu Cheese, Balsamic Vinaigrette

The Hideout

Mixed greens, onion, carrot, diced tomato, cheddar cheese, crouton 8.5 regular 4.5 small

chicken+4 / steak+6 / salmon+7 / shrimp+6

Cowboy Caesar

Chopped romaine, pecorino cheese, croutons, creamy Caesar dressing 8.5 regular 4.5 small

chicken+4 / steak+6 / salmon+7 / shrimp+6

Ranchette

BBQ chicken, diced tomato, red onion, shredded cheese, bbq ranch, shredded lettuce, crispy onions 12

French Onion Soup

House made with beef au jus, slivered onion, croutons, and broiled Swiss. 7.5

Chili

Traditional chili, with beef and beans, topped with sour cream, and shredded cheese 8oz cup 5

DINNER SIDES

Hideout Salad

Caesar Salad

Seasonal Veggie

Asparagus

Wild Rice

Baked Potato

Mashed Potatoes

Steakhouse Fries

Buffalo Fries +1

Sweet Potato Fries +1.5

Loaded Mashed Potato +2.5

Loaded Baked +2.5

Cheese Curds +3.5

Pigtail Mac & Cheese +3.5

French Onion Soup +1.5

Chili +1

BURGERS

High Noon

Our no frills, stare down with flame grilled beef. American cheese, lettuce, tomato, sliced pickle, toasted brioche bun 13.5

Rough Rider

Favorite! House seasoned beef, bacon, havarti cheese, zesty sauce, caramelized onion, toasted bun 14.5

SANDWICHES

Prime Rib French Dip

Thinly shaved prime rib, havarti cheese, sautéed onion, toasted roll, au jus 15

Chicken Sandwich

Grilled Chicken breast, havarti cheese, sun dried tomato aioli, lettuce, tomato, toasted bun 12.5