

OUTLAWS'

STEAKHOUSE

A DAKOTA ORIGINAL SINCE 2006

STARTERS

TENDERLOIN TIPS

House cut tenderloin pan seared 13

CRAB CAKES

A steakhouse classic 13

PARMESAN TRUFFLE FRIES

Thin cut fries, skin on, double fried, truffle oil, shaved parmesan 8

GUNPOWDER SHRIMP

An Outlaws' original. Sautéed shrimp, sweet & zesty seasonings, lightly drizzled with BBQ 14.5

CHEESY FRIED PICKLES

Pickle spear, havarti cheese, wonton skins, flash fried, side special sauce 11

BRUSSEL SPROUTS

Candied walnut, sherry reduction, parmesan 9.5

WILD BILL'S WINGS

With ranch or bleu cheese & celery

PARMESAN/GARLIC
MILD BUFFALO
SWEET BBQ
TERYAKI
CAROLINA GOLD

HONEY HOT/GARLIC
SMOKING GUN SAUCE

- DRY RUB -
SALT & VINEGAR

BONE-IN

Traditional bone-in chicken wings with sauce 1/2 lb - 9.5 1 lb - 16

BONELESS

We've removed the bones for your convenience 1/2 lb - 8.5 1 lb - 14.5

CHARCUTERIE

CREATE YOUR OWN

Served with assorted crackers, jams, & chutneys

CHOICE OF 2X2 3X3 4X4

2, 3, or 4 cheese and meat assortments
\$16 \$20 \$24

MEAT

Prosciutto, Capicola, Elk Summer Sausage,
Bison Summer Sausage

CHEESE

Humbolt Fog, Smoked Ale Cheddar, Camebert,
Honey & Fig Goat Cheese

* Pairs well with a glass of your favorite wine or cocktail

SOUP & SALADS

FRENCH ONION SOUP

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

STEAK CHILI

Traditional chili, with beef and beans, topped with sour cream, shredded cheese, chive 8oz-cup 6

THE HIDEOUT

Mixed greens, onion, carrot, diced tomato, cheddar cheese, crouton 11 regular 6 small
chicken+4.5 / steak+8 / salmon+7 / shrimp+7

COWBOY CAESAR

Chopped romaine, pecorino cheese, croutons, creamy Caesar dressing 11 regular 6 small
chicken+4.5 / steak+8 / salmon+7 / shrimp+7

ORIENTAL CHICKEN SALAD

Mixed greens, oriental peanut dressing, pulled chicken, carrots, pickled red onion, chive, fried noodles 16

WEDGE

Romaine wedge, bacon, bleu cheese, tomato, red onion, choice of dressing 13
chicken+4.5 / steak+8 / shrimp+7 / salmon+7

THE BUTCHER'S BLOCK

Butcher block items are served with chefs veggie, choice of potato, and salad

WYATT EARP **ribeye**

14oz choice grade, aged 28 days 39

MADSON FLAT **flat iron**

8oz USDA choice grade, tender and flavorful cut of beef 24

WAGYU STRIP **ny strip**

Grade 6-7. Ultra premium, 16oz Strip Steak, prime Wagyu. Extra marbling for a rich flavor profile hand cut in house 74
*Depending on Availability / nothing past medium

TOMAHAWK PORK CHOP

Bone-In, 12oz premium pork 29

DOC HOLLIDAY **filet**

7-8oz USDA choice grade, lean and tender 39

JOHN WAYNE **t-bone**

The classic 'steakhouse' steak. 16oz choice grade 37

STEAK ACCOMPANIMENTS

Steak Oscar 15

Creamy hollandaise sauce, lump crab meat, asparagus

Winchester Style 4

Olive butter and parmesan cheese crusted

Pub House Style 7

Shrimp and garlic cream sauce

Cajun Style 3

Dusted with house cajun seasonings, peppers & onions

Mushrooms & Carmelized Onion 3

Sauteed Shrimp 7

5 shrimp sauteed in garlic

STEAKHOUSE SPECIALS

BILLY THE KID **sirloin**

6oz sirloin. Choice of potato: mashed, baked, homestyle or french fries with veggie. 16.5

STEAK FRITES

Sliced flat iron, parmesan truffle fries, demi glace 23

SEAFOOD

Seafood entrees served with veggie of the day, choice of potato and salad

ROARING FORK - GRILLED SALMON

8oz Atlantic, flame grilled 28

BLACKENED SALMON

Cajun seasoned fillet of salmon, pan seared. 29.5

CATCH OF THE DAY

Chef selected weekly, very limited availability market price

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

COMFORT FOOD

BISON MEATLOAF

Served with brown gravy over mashed potatoes, with veggie 23

POT ROAST

Fork tender beef, served with mashed potatoes and veggie 22

FIRESIDE, CAST-IRON CHICKEN

Pan seared airline chicken breasts, pan au jus, chive and cheddar biscuit, chef veggie 26
**Limited Availability*

SOUTHERN STYLE CHICKEN FRIED STEAK

Breaded beef cutlets, southern gravy, mashed potatoes, veggie 19

WILD WEST PASTA

BISON STUFFED RAVIOLI

Tossed in a savory, sage cream sauce, served with side salad 28

LONG X ALFREDO

Traditional fettuccini pasta, parmesan cream sauce, garlic bread, and choice of salad 15
chicken+4.5 / steak+8 / shrimp+7 / Cajun Style +3

GOOD OL' FASHIONED LASAGNA

Ground Bison lasagna, served with salad 27

SANDWICHES

Served with choice of dinner side

CLASSIC PRIME RIB FRENCH DIP

Thin shaved prime rib, havarti cheese, sauteed onion, toasted roll, au jus 17

HIGH NOON

Premium ground beef, American cheese, lettuce, tomato, sliced pickle, toasted brioche bun 14.5

BBQ CHICKEN SWISS

Grilled chicken, barbeque, bacon, havarti cheese, lettuce, tomato toasted bun, 14.5

DINNER SIDES

GREENS

HIDEOUT SALAD
CAESAR SALAD
VEGGIE

STARCH

HOMESTYLE POTATOES
BAKED POTATO
MASHED POTATO
FRENCH FRIES
SWEET POTATO FRIES +1.5
LOADED MASHED +2.5
LOADED BAKED +2.5

HEARTY

MAC & CHEESE +4
FRENCH ONION SOUP +2
CHILI +1

CLASSIC DESSERTS

PAZOOKIE

Partially baked chocolate cookie, with vanilla
bean ice cream 9.5

APPLE CRISP

Chopped apple, rolled oats, streusel topping,
vanilla bean ice cream 9.5

MOLTEN CHOCOLATE LAVA CAKE

Steakhouse classic with vanilla ice cream 9

HIGH RISE CHEESECAKE

Topped with raspberry sauce 8.5

SIX SHOOTER CATERING

Let us handle your next party or meeting.

We offer on and offsite catering

Linens, Decor, Bar Service, Audio Visual and great food and setup

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

manager today

Scan QR code for Catering Menu

