

# 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, slivered 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

## 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



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*



# 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](mailto:catering@shooterhospitality.com) or speak with a manager today