

APPETIZERS



WILD BILLS WINGS

BONE-IN WINGS

BAKED IN HOUSE THEN FLASH FRIED AND TOSSED IN SAUCE.

5 WINGS (ONE SAUCE) - \$5.75

10 WINGS (ONE SAUCE) - \$9.95

25 WINGS (TWO SAUCES) - \$17.95

SAUCES: TRADITIONAL BUFFALO, TANGY GOLD, SWEET BBQ, HABANERO OR TERIYAKI

BONELESS WINGS

BREADED ALL WHITE MEAT FLASH FRIED AND TOSSED WITH SAUCE.

GUNPOWDER SHRIMP - SHRIMP DIPPED INTO OUTLAWS OWN DRY RUB MIX AND SAUT ED. \$9.95

CHEDDAR STUFFED MINI PRETZELS - BAKED CHEDDAR CHEESE FILLED MINI PRETZELS. \$6.25

POTATO SKINS - DICED BACON, JACK-CHEDDAR CHEESE, GREEN ONION & SOUR CREAM LOADED INSIDE OUR FRIED POTATO SKINS. \$6.75

CUSTERS WHITE CHEDDAR CHEESE CURDS - BEER BATTERED WHITE CHEDDAR CHEESE FLASH FRIED AND SERVED WITH RANCH. \$6.95

FRIED PICKLES - SLICED PICKLES BREADED, SEASONED AND DEEP FRIED. SERVED WITH RANCH. \$6.75

OUTLAWS SAMPLER PLATTER - A FULL ORDER OF FRIED PICKLES, BREADED CHEESE CURDS & ONION RINGS. WITH 2 CHICKEN FINGERS, 5 MILD WINGS & POTATO SKINS. \$18.95

Fire Grilled Flatbread Pizzas

COOKED ON THE GRILL TO ORDER AND SERVED ON A BREAD BOARD.

Margherita - A CLASSIC MOZZARELLA, TOMATO, BASIL, OREGANO, WITH CRUSHED TOMATO SAUCE. \$8.95

Italian sausage - GRILLED SAUSAGE, OREGANO, CRUSHED TOMATO, AND MOZZARELLA CHEESE. \$8.95

Buffalo chicken - DICED CHICKEN BREAST TOSSED IN MILD TRADITIONAL BUFFALO SAUCE, WITH MOZZARELLA, CELERY, AND DICED TOMATO. \$8.95

SOUPS & SALADS

Dressings:	1000 Island
Buttermilk Ranch	Chunky Bleu
French	Honey Mustard
Sesame Oriental	Fat Free Raspberry Vinaigrette

HIDEOUT SALAD - A BLEND OF MIXED GREENS, TOPPED WITH TOMATO, RED ONION, CROUTONS, AND BLENDED CHEESE. YOUR CHOICE OF DRESSING. SMALL - \$3.95 ENTREE - \$6.95 +STEAK TIPS \$3.25 +CHICKEN \$2.95 +SAUTEED SHRIMP \$5.95 +6OZ SALMON \$5.95

JULIUS CAESAR SALAD - CRISP ROMAINE, CAESAR DRESSING, PARMESAN, AND CROUTONS. SMALL - \$4.25 ENTREE - \$7.75 +CHICKEN \$2.95 +6OZ SALMON \$5.95 +STEAK TIPS \$3.25

SOUP & SALAD COMBO - A CUP OF SOUP DU JOUR AND A SMALL HIDEOUT SALAD OR CAESAR SALAD. \$7.25 +CHICKEN \$2.95 +STEAK TIPS \$3.25 +SAUTEED SHRIMP \$5.50 + 6oz Salmon \$5.95

ORIENTAL SALAD - MIXED GREENS, SLICED ALMONDS, CHOW MIEN NOODLES, BREADED CHICKEN BREAST, AND OUR HOMEMADE ORIENTAL DRESSING. ENTREE - \$9.95 SMALL - \$6.95

BBQ RANCH CHICKEN SALAD - ICEBERG, CORN, BLACK BEANS, GRILLED CHICKEN, RANCH DRESSING AND BBQ SAUCE. TOPPED WITH CRISPY ONION STRINGS AND AVOCADO. ENTREE - \$9.95 SMALL - \$6.95

SOUP DU JOUR - OUR FRESH HOMEMADE SOUP OF THE DAY. CUP - \$3.95 BOWL - \$6.95

FRENCH ONION SOUP - CLASSIC STEAKHOUSE FAVORITE WITH BROILED SWISS AND PARMESAN CHEESE OVER TOASTED GARLIC BREAD CROUTONS. CUP - \$5.25

Dinner Sides:

HIDEOUT SALAD

CAESAR SALAD

SOUP DU JOUR

MASHED POTATOES & GRAVY

BAKED POTATO

FRENCH FRIES

GRILLED ASPARAGUS

SAUTEED BROCCOLI

RICE PILAF

SUBSTITUTIONS:

CRISPY ONION RINGS + \$1.25

CHEESY HASH BROWNS + \$1.25

FRIED PICKLE CHIPS + \$2.95

WHITE CHEDDAR CHEESE CURDS + \$2.95

LOADED BAKED POTATO + \$1.95

LOADED MASHED POTATO + \$1.95



HAND CUT STEAKS

*SERVED WITH CHOICE OF SIDE, SOUP OR SALAD AND HAND CUT, CHOICE GRADE OR HIGHER. 12OZ - \$21.95

MADISON FLAT - FLAT IRON STEAK

A TENDER, SIMPLE CUT OF BEEF.

8OZ - \$15.95 TWIN FLATS - \$21.95

WYATT EARP - RIBEYE

WELL MARBLED STEAK FOR EXTRA FLAVOR PROFILE. WE USE ONLY CHOICE GRADE OR HIGHER.

THICK CUT. 14OZ - \$24.95

DOC HOLLIDAY FILET - TENDERLOIN

THE FINEST CUT OF BEEF THERE IS. HAND CUT, CHOICE GRADE OR HIGHER BEEF TENDERLOIN WRAPPED IN BACON FOR EXTRA FLAVOR.

8OZ - \$25.95

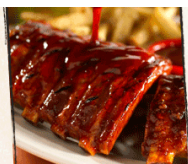
ITALIAN TRIO

STEAK, RAVIOLI, & SHRIMP

8OZ FLAT IRON SERVED WITH CHEESE STUFFED RAVIOLIS TOSSED IN A CREAM AND TOMATO SAUCE, WITH 5 SAUT ED SHRIMP. NO SIDE. \$24.95

JESSIE JAMES NY STEAK
ADD 5 SHRIMP TO ANY STEAK, BREADED OR SAUT ED. \$5.95

Rare: cool red center Medium Rare: warm red center Medium: hot pink center Medium



BILLY THE KID RIBS - Premium St. Louis style pork ribs. Well seasoned and slow cooked in Ale. Served with choice of side and soup or salad. **1/2 Rack** - \$15.95 **Full Rack** - \$21.95

** subject to availability **

ITALIAN

*SERVED WITH SOUP OR SALAD

HANGMANS NOOSE TORTELLINI - CHEESE TORTELLINI, TOSSED WITH FRESH SAGE, HAM, AND PARMESAN CREAM SAUCE. GARLIC BREAD. \$13.50

GHOST TOWN RAVIOLI - OVER A HALF POUND OF CHEESE STUFFED RAVIOLIS TOSSED IN A CREAM AND TOMATO SAUCE WITH SAUT ED GARLIC, PARSLEY, AND WHITE WINE. SERVED WITH GARLIC BREAD. \$14.95

GARLIC AND OLIVE OIL. SERVED WITH SIDE OF RICE PILAF AND GRILLED ASPARAGUS. \$14.50

FETTUCCHINI ALFREDO - FETTUCCHINI PASTA TOSSED WITH OUR HOMEMADE ALFREDO SAUCE, ANY STYLE YOU LIKE. SERVED WITH GARLIC BREAD. \$11.50 **CHICKEN BREAST** +\$2.95 **SHRIMP** +\$5.95 **CAJUN STYLE** +\$1.00 **FRESH BROCCOLI** +\$1.25

HEALTHY CHICKEN - TWO GRILLED CHICKEN BREASTS MARINATED IN ROSEMARY,



FOR THE COURTESY OF OUR OTHER GUESTS, PLEASE NO MORE THAN 2 CHECKS PER TABLE. THANK YOU.

TABLES OF 10 OR MORE WILL HAVE AN AUTOMATIC GRATUITY OF 18%

BURGERS & SANDWICHES

SANDWICHES ARE SERVED WITH A CHOICE OF DINNER SIDE.

HIGH NOON BURGER - CLASSIC AMERICAN BURGER. CHOICE OF CHEESE. SERVED WITH LETTUCE, ONION, TOMATO, AND PICKLE. \$9.50

BACON CHEESEBURGER + \$1

CALAMITY JANE TURKEY BURGER - GRILLED GROUND WHITE TURKEY, SHREDDED LETTUCE, TOMATO, SLICED AVOCADO, AND CHIPOTLE MAYO ON TOASTED WHEAT BERRY BREAD. \$9.95



SMOKING GUN - FRESH JALAPENOS, BBQ SAUCE, HOMEMADE **HABANERO SAUCE** & PEPPERJACK. \$10.95

FOUR EYES CHEESE BURGER - SWISS & AMERICAN CHEESE TOPPED WITH A THICK GRILLED TOMATO, AND LAYERED WITH MOZZARELLA AND PARMESAN CHEESE. \$10.95

THE SHOWDOWN - TWO 8OZ BURGERS TOPPED WITH TWO SLICES OF AMERICAN CHEESE EACH. FOUR SLICES OF BACON, TOPPED WITH CRISPY ONION STRINGS. WITH LETTUCE, TOMATO, PICKLE AND ONION. \$15.95

BBQ CHICKEN SWISS - GRILLED CHICKEN SANDWICH, TOPPED WITH BBQ SAUCE, SWISS CHEESE, AND BACON. SERVED ON A SOURDOUGH BUN. CHOICE OF SIDE. \$9.50

PRIME RIB FRENCH DIP SUPREME - SLICED PRIME RIB MEAT, SAUT ED ONION, AND SWISS CHEESE ON A STEAK BUN WITH AU JUS. \$11.95

AMBER ALE FISH & CHIPS - ALASKAN ALE BEER BATTERED COD, SERVED WITH FRENCH FRIES, AND TARTER SAUCE. NO SIDE. \$9.95

ADD SLICED AVOCADO TO ANY BURGER — \$1.50

SEAFOOD

SERVED WITH CHOICE OF DINNER SIDE AND SOUP OR SALAD.

GRILLED ATLANTIC SALMON - OUR SALMON IS 8OZ, LIGHTLY SEASONED AND THEN GRILLED. SERVED WITH ASPARAGUS AND CHOICE OF SIDE. \$19.95

SAKAKAWEA'S WALLEYE FILET - 10-12OZ WALLEYE SEASONED W/ LEMON PEPPER AND BUTTER THEN GRILLED IN AN ALUMINUM FOIL BAG. SERVED WITH ASPARAGUS AND CHOICE OF SIDE. \$20.95

JAPANESE PANKO CRUMBS WITH SEASONING. OR SAUT ED IN BUTTER, OLIVE OIL, AND GARLIC. SERVED WITH ASPARAGUS AND CHOICE OF SIDE. \$18.95

ACES & EIGHTS SHRIMP - BREADED IN

DESSERTS

PAZOOKIE - A MONSTER CHOCOLATE CHIP COOKIE, PARTIALLY BAKED IN A DEEP DISH PIZZA PAN WITH 2 SCOOPS OF VANILLA ICE CREAM. SERVES 2-4 PEOPLE. \$6.95 * PLEASE ALLOW AT LEAST 20 MINUTES TO BAKE.

MOLTEN LAVA CAKE - WARM CHOCOLATE CAKE SERVED WITH WHIPPED CREAM AND POWDERED SUGAR. \$5.95
A LA MODE - ADD \$1

DESSERTS - OUTLAWS CARRIES AN ASSORTED SELECTION OF PREMIUM CHEESECAKES AND CAKES. \$6.50

ASSORTED CHEESECAKES &

