

STARTERS

FARGO'S PRIME RIB SLIDERS

Slow-roasted aged prime rib served between French rolls with au jus and horseradish sauce for dipping. \$15

BOURBON ST TENDERLOIN

Marinated tenderloin flash-seared and served with Cajun remoulade sauce. \$14

BUFFALO WINGS

Jumbo buffalo chicken wings served hot, medium, mild, BBQ, or dry and served with cool creamy ranch for dipping.
8 for \$ 12
12 for \$17

CALAMARI FRIES

Hand rolled, lightly seasoned calamari deep-fried and served with chipotle tartar aioli, cocktail and sweet Thai Chile sauce for dipping. \$13

AHI TUNA SASHIMI

Rolled in sesame seeds and flash-seared, sliced thin with wasabi, sweet pickled ginger and Ponzu sauce.
Half \$12 / Full \$18

SPINACH ARTICHOKE PIZZA

Six Lavosh crackers topped with Spinach Artichoke dip, marinated slow-roasted tomatoes and melted Mozzarella cheese. \$12
Add Chicken \$6

EDAMAME

Steamed, then sautéed in garlic and olive oil and dusted with Kosher Salt. \$9
Tossed in Ponzu Sauce \$10

BANG BANG SHRIMP

Delicious succulent shrimp in a sweet spicy creamy sauce. \$13

*gf designates gluten-free. For more gf options, please ask your server.

18% gratuity will apply to all parties of 8 or more.

FDA consumer advisory message: Thoroughly cooking foods of animal origin (beef, egg, fish, lamb, poultry or shellfish) reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

FARGO'S

STEAKHOUSE

SANDWICHES

Sandwiches are served with one awesome side item (except where noted).

OPEN FACE PRIME RIB

Slow-roasted aged prime rib served on grilled sourdough bread and topped with two beer-battered onion rings and served with au jus. \$17

BLEU CHEESE PRIME RIB SANDWICH

Slow-roasted aged prime rib on a baguette with melted bleu cheese crumbles, caramelized onions, fresh lettuce, red ripe tomato, and garlic mayonnaise. \$18

OPEN FACE NEW YORK STRIP

New York Strip served on grilled sourdough with sautéed mushrooms and onions and garlic mayonnaise. \$17

FRENCH DIP

Thinly sliced slow-roasted aged prime rib served on a Baguette with Au Jus. \$15

FARGO'S PHILLY

Thinly sliced slow-roasted aged prime rib with sautéed mushrooms and red onions topped with melted Provolone cheese. Served on a baguette. \$16

GRINDER

Thinly sliced slow-roasted aged prime rib, oven-roasted turkey, and honey ham piled high on a baguette with melted Colby-Jack cheese, fresh lettuce, red ripe tomato, red onion and Chipotle mayonnaise. \$16

RIBS AND FRIES

A half rack of slow cooked baby back pork ribs glazed with Sweet Baby Ray's BBQ Sauce and served with shoe string French fries as the awesome side item. \$18

OPEN FACE MEATLOAF SANDWICH

Slow-cooked meatloaf topped with garlic mashed potatoes and brown mushroom gravy served on grilled sourdough (no side item). \$16

HOT PASTRAMI

Shaved pastrami piled high on a baguette with fresh lettuce, red ripe tomato, red onion and Dijon mayonnaise. \$15

REUBEN

Rye bread piled high with pastrami, Swiss cheese, sauerkraut and Thousand Island dressing. \$15

FRISCO MELT

Shaved prime rib and oven-roasted turkey piled high on grilled sourdough bread and Colby-Jack cheese blend with sautéed red onions, fresh lettuce and red ripe tomato. \$14

BIG BACON B.L.T.

Smoked bacon, generous portions of fresh lettuce, red ripe tomato, and mayonnaise stacked high on sourdough toast. \$13

HAWAIIAN GRILLED CHICKEN SANDWICH

Grilled chicken, Pepper Jack and American cheeses, sliced pineapple, sweet Thai Chile sauce, fresh lettuce, red ripe tomato and red onion served on a grilled bun. \$15

COCONUT CRUSTED SALMON

Salmon broiled with a coconut crust on a grilled bun with fresh lettuce, red onion, red ripe tomato and drizzled with Sweet Thai Chile Sauce. \$16

GRILLED SALMON DILL SANDWICH

Grilled salmon with dill sauce, fresh lettuce, red onion, and red ripe tomato and served on a grilled bun. \$16

BURGERS / CHICKEN

All burgers are served on a grilled bun with fresh lettuce, red ripe tomato, red onion and your choice of one Awesome Side. Gluten Free bun available for additional \$1.50.

Substitute any burger with a grilled chicken breast at no additional charge.

CHEESEBURGER

Fresh Black Angus ground sirloin with choice of American, Cheddar, Provolone, Swiss, or Pepper Jack Cheese. \$13.50
Add bacon for \$2.50 or sautéed mushrooms for \$1.50

CALIFORNIA BURGER

Fresh Black Angus ground sirloin with smoked bacon, fresh avocado, Pepperjack cheese and Garlic mayonnaise. \$16

WESTERN BACON CHEESEBURGER

Fresh Black Angus ground sirloin with smoked bacon, cheddar cheese, Sweet Baby Ray's Barbeque Sauce, and two Brew City Onion Rings top this classic. \$16

BLEU CHEESE BURGER

Fresh Black Angus ground sirloin with melted bleu cheese crumbles. \$14.50

GREEN CHILE BURGER

Fresh Black Angus ground sirloin with grilled green chilis, Pepper Jack Cheese and Chipotle Mayonnaise. \$14.50

JALAPENO CHEESEBURGER

Fresh Black Angus ground sirloin with Pepper Jack Cheese and jalapenos. \$14.50

PASTRAMI CHEESEBURGER

Fresh Black Angus ground sirloin topped with Swiss cheese, shaved pastrami, and horseradish Dijon mayonnaise. \$16

PATTY MELT

Fresh Black Angus ground sirloin covered with Colby-Jack cheese and sautéed red onions on grilled marbled rye bread. \$14

SALADS

gf Apple Cider Vinaigrette, Buttermilk Ranch, Creamy Peppercorn Ranch, gf Balsamic Vinaigrette, gf Raspberry Vinaigrette, Bleu Cheese, gf Thousand Island, gf Honey Mustard, gf Balsamic Vinegar & Oil

FARGO'S CAESAR *

Crisp romaine and Parmesan cheese tossed in Caesar dressing and topped with garlic croutons.
Half \$9 / Full \$12

FRENCH SALAD *

Heritage lettuce blend, fresh beets, goat cheese, crisp asparagus and candied pecans tossed in Raspberry Vinaigrette.
Half \$12 / Full \$15

gf SPINACH SALAD *

Spinach, candied pecans, dried cranberries, smoked bacon, egg and Parmesan cheese tossed in Apple Cider Vinaigrette.
Half \$11 / Full \$14

* Add Chicken \$6 * Add Salmon, Jumbo Grilled Shrimp or Seared Ahi Tuna \$9 * Add Bistro Tender \$14

gf B.L.T. SALAD

Mixed greens with chopped Cherrywood smoked bacon, red ripe tomatoes, fresh avocado, egg and red onions served with a creamy peppercorn dressing on the side.
Half \$12 / Full \$15

BLACK AND BLEU CAESAR SALAD

Cajun bistro tender atop crisp romaine, grape tomatoes, bleu cheese crumbles, bacon and garlic croutons tossed with Caesar Dressing.
Half \$19 / Full \$22

COUNTRY CHICKEN SALAD

Chopped mixed greens with breaded chicken breast tenders or diced grilled chicken breast, Colby-Jack cheese blend, red ripe tomatoes, eggs and smoked bacon tossed in creamy buttermilk ranch dressing.
Half \$13 / Full \$16

WRAPS

All wraps are served with choice of one Awesome Side

VEGGIE WRAP

Mixed greens, broccoli, carrots, fresh avocado, red ripe tomato, cucumber, red onion, celery, almonds and Wisconsin cheese blend tossed in a balsamic vinaigrette and wrapped in a spinach flour tortilla. \$12

COCONUT SHRIMP WRAP

Coconut crusted shrimp, mixed greens, shredded carrots, and cherry tomatoes with sweet Thai Chile sauce wrapped in a spinach flour tortilla. \$15

CAJUN CHICKEN WRAP

Grilled chicken with Cajun seasoning, pickled jalapeno, smoked bacon, fresh avocado, fresh lettuce, red ripe tomato, red onions and creamy buttermilk ranch wrapped in a spinach flour tortilla. \$15

BUFFALO CAESAR WRAP

Breaded chicken breast tenders tossed in Red Hot wing sauce, crisp romaine, Parmesan cheese, and Caesar dressing wrapped in a spinach flour tortilla. \$14

TURKEY BACON AVOCADO WRAP

Oven-roasted sliced turkey with smoked bacon, fresh avocado, fresh lettuce, red ripe tomato, red onions, Colby-Jack cheese and Chipotle mayonnaise wrapped in a spinach flour tortilla. \$14

Gluten free wrap available upon request for an additional \$1.50

AWESOME SIDES

gf House Salad
Caesar Salad
Cup of Soup du Jour
Potato Salad
gf Cottage Cheese
gf Seasonal Fruit
Steak Fries
Shoe String French Fries
Onion Rings



STARTERS

Ahi Tuna Sashimi

Rolled in sesame seeds and flash-seared, sliced thin with wasabi, sweet pickled ginger and Ponzu Sauce.
Half \$12 / Full \$18

Sea Scallops

Three scallops drizzled with Sweet Thai Chile and served with a side of Ponzu Sauce. \$24

Shrimp Cocktail

Jumbo shrimp served with avocado and cocktail sauce. \$15

Coconut Crusted Shrimp

Jumbo shrimp served with pineapple and Sweet Thai Chile Sauce for dipping. \$13

Crab Stuffed Mushrooms

Button mushrooms with crab stuffing, melted Provolone cheese and drawn butter. \$14

gf Oysters on the Half Shell

Eight oysters on a bed of ice served with horseradish and cocktail sauce. \$16

Oysters Rockefeller

Eight oysters topped with Spinach Artichoke Dip, chopped bacon and melted Parmesan cheese. \$18

Spinach Artichoke Pizza

Six Lavosh crackers topped with Spinach Artichoke dip, marinated slow roasted tomatoes and melted Mozzarella cheese. \$12 (with chicken add \$6)

Skewered Bourbon Street Tenderloin

Marinated tenderloin flash-seared and served with a Cajun remoulade sauce. \$14

Calamari Fries

Hand rolled calamari served with Chipotle tartar, cocktail and Sweet Thai Chile sauces for dipping. \$13

Edamame

Steamed soybean pods then sautéed in garlic and olive oil and dusted with Kosher salt. \$9

Bang Bang Shrimp

Delicious, succulent Shrimp in a Sweet and Spicy Creamy Sauce. \$14

SALADS

Fargo's Caesar

Crisp romaine and Parmesan cheese tossed in Caesar dressing and topped with garlic croutons. \$12*

BLT Salad

Mixed greens with chopped Cherrywood smoked bacon, red ripe tomatoes, fresh avocado, egg and red onions served with a creamy peppercorn dressing on the side. \$15

French Salad

Heritage lettuce blend, fresh beets, goat cheese, crisp asparagus and candied pecans tossed in Raspberry Vinaigrette. \$15*

gf Spinach Salad

Spinach, candied pecans, dried cranberries, smoked bacon, egg and Parmesan cheese tossed in Apple Cider Vinaigrette. \$14*

Country Chicken Salad

Chopped mixed greens with diced grilled or crispy boneless breast of chicken, Colby Jack cheese blend, red ripe tomatoes, eggs and smoked bacon tossed in cool creamy ranch dressing. \$16

Black and Bleu Caesar Salad

8oz Bistro Tender blackened atop crisp romaine, grape tomatoes, bleu cheese crumbles, smoked bacon, and garlic croutons tossed in Caesar dressing. \$22

*Add Chicken \$6 *Add Salmon, Jumbo Grilled Shrimp or Seared Ahi Tuna \$9 *Add Bistro Tender \$14

Fargo's

STEAKHOUSE

BROILED STEAKS

All steaks are Angus beef aged seventy-five days seasoned with roasted peppercorn.

We will not guarantee well-done steaks.

Add sautéed button mushrooms to any steak entrée \$6

- 12 oz New York Strip \$35
- 8 oz Filet Mignon \$41
- 12 oz Ribeye \$34
- 10 oz Top Sirloin \$29
- 8 oz Bistro Tender with Red Wine Mushroom Demi-Glaze \$26

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| Slow Roasted Prime Rib |
| 8 oz \$30 |
| 12 oz \$34 |
| 16 oz \$38 |

SURF AND TURF

Jumbo King Crab Legs, 1 lb or 2 lb. \$Mkt

Add three breaded, coconut, or jumbo garlic sautéed shrimp to any steak entrée. \$8

Add two sea scallops to any steak entrée. \$16

Add two large crab stuffed mushrooms to any steak entrée. \$7

BROILED FISH SPECIALTIES

*All fish is seasoned and broiled to perfection and served with your choice of
gf Lemon Caper Butter Sauce, Artichoke Cream Sauce, gf Sweet Thai Chile Sauce, or Cajun.*

Atlantic Salmon \$21

Garlic Sautéed Shrimp \$27

Scallops \$34

Ahi Tuna (med rare) \$23

Seasonal Fish \$Mkt

HOUSE SPECIALTIES

Jumbo Sea Scallops and Garlic Sautéed Shrimp

Two sea scallops and three garlic sautéed shrimp served with Ponzu and drawn butter. \$32

Pork Osso Bucco

Braised bone-in pork browned and simmered with roasted tomato sauce and served with mashed potatoes. \$23

gf Baby Back Ribs

Rubbed with our own seasoning blend, slow-cooked and then finished with Sweet Baby Ray's BBQ sauce. Half Rack \$24, Full Rack \$36

Panko Fried Shrimp

Jumbo Panko fried shrimp served with cocktail sauce and Sweet Thai Chile Sauce. \$22

Coconut-Crusted Salmon

Baked Atlantic Salmon breaded with Hawaiian Coconut, drizzled with Sweet Thai Chile Sauce. \$24

Tuscan Smothered Chicken Florentine

Grilled chicken breast topped with creamy spinach, artichoke hearts, and marinated slow roasted tomatoes and topped with melted Mozzarella cheese. \$22

Creamy Pasta Alfredo

Linguini pasta, marinated slow-roasted tomatoes served with creamy alfredo sauce and fresh grated Parmesan cheese. Served with cheesy garlic toast. \$16

Add Chicken \$6, Add Jumbo Sautéed Shrimp \$9

AWESOME SIDE ITEMS

gf Fargo's Baked Potato, Garlic Mashed Potatoes, Harvest Grain Blend, gf Fresh Vegetables, Steak Fries, Shoe String Fries

*Most entrées served with a house salad, Caesar salad or cup of Soup du Jour, and your choice of one awesome side item.
(A Split Plate Charge of \$7 for all split entrees, includes additional side item and choice of salad or soup)*

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food-borne illness.
18% gratuity will apply to all parties of 8 or more.