

STARTERS

Fargo's Prime Rib Sliders

Slow-roasted aged Prime Rib served between French rolls with au jus for dipping. \$10.5

Ahi Tuna Sashimi

Sesame seared, sliced thin, with wasabi, sweet pickled ginger and Ponzu Sauce. Half \$9.5 / Full \$15.9

Bacon Wrapped Sea Scallops

Served with a Thai Sweet Chile Sauce and Ponzu Sauce. \$11.5

Shrimp Cocktail

Jumbo shrimp served with miniature shrimp cocktail sauce. \$9.9

Coconut Crusted Shrimp

Jumbo shrimp served with pineapple and Thai Sweet Chile Sauce for dipping. \$10.5

Crab Stuffed Mushrooms

Six large button mushrooms stuffed with crab meat, melted Provolone cheese and drawn butter. \$9.5

Oysters on the Half Shell

Eight oysters on a bed of ice served with horseradish and cocktail sauce. \$11.5

Oysters Rockefeller

Eight oysters topped with Spinach Artichoke Dip, chopped bacon and melted Parmesan cheese. \$13.5

Spinach Artichoke Pizza

Six Lavosh crackers topped with Spinach Artichoke dip, Mediterranean marinated slow roasted tomatoes and melted Italian cheese blend. \$9.9

Skewered Bourbon Street Tenderloin

Marinated tenderloin, flash-seared and served with a Cajun dipping sauce. \$10.9

SALADS

Fargo's Caesar

Crisp romaine, garlic croutons and Parmesan. \$7.5

Add Chicken (Cajun or Plain) \$10.5, Add Salmon or Shrimp \$11.9, Add Ahi Tuna Sashimi \$12.5

Oriental Salad

Grilled chicken, oriental vegetables and almonds with exotic baby greens tossed in Sesame Vinaigrette. \$10.5

Spinach Salad

Spinach, red onions, egg and bacon tossed in a Balsamic Vinaigrette. \$8.9

Add Chicken (Cajun or Plain) \$10.5, Add Salmon or Shrimp \$11.9, Add Ahi Tuna Sashimi \$12.5

Arizona Cobb Salad

Mixed greens topped with plain or Cajun chicken, egg, tomatoes, celery, cucumbers, bleu cheese crumbles, garlic croutons and your choice of dressing. \$10.5

Black and Bleu Caesar Salad

8oz New York Strip blackened atop crisp romaine, sliced tomatoes, bleu cheese crumbles, bacon, and garlic croutons. \$13.5

Spring Salad

Mixed greens with green beans, snow peas, asparagus, red onions, tomatoes and your choice of dressing. \$7.5

Add chicken (Cajun or plain) \$10.5, Add Salmon or Shrimp \$11.9 Add Ahi Tuna Sashimi \$12.5

AWESOME SIDE ITEMS

Steak Fries, Shoe String French Fries, Garlic Mashed Potatoes, Fargo's Style Baked Potato, Garden Rice, Fresh Vegetables
*All 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 \$5.9 for all split entrees)*

BROILED STEAKS

*All steaks are Angus beef aged sixty-five days seasoned with roasted peppercorn mélange.
We will not guarantee well-done steaks.*

12 oz New York Strip \$22.5	Slow Roasted Prime Rib served to perfection
10 oz Bacon-Wrapped Filet Mignon \$28.9	8 oz \$18.9
12 oz Ribeye \$22.9	12 oz \$22.9
10 oz Top Sirloin \$19.5	16 oz \$27.5
20 oz Bone-In Ribeye \$30.9	

Add sautéed button mushrooms \$3.5 • Add Bleu Cheese Cream Sauce \$3.9

SURF AND TURF

Add 1 Lb. Alaskan King Crab Legs to any steak entrée. Mkt. (No Split Plates)
Add three breaded coconut or jumbo garlic sautéed shrimp to any steak entrée. \$6.5
Add two bacon-wrapped sea scallops to any steak entrée. \$6.5
Add three large crab stuffed mushrooms to any steak entrée. \$4.5

BROILED FISH SPECIALTIES

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

Atlantic Salmon \$16.9	Mahi Mahi \$16.9
Atlantic Swordfish \$17.5	Ahi Tuna \$19.5
Seasonal Fish \$Mkt	Jumbo Bacon Wrapped Sea Scallops and Garlic Sautéed Shrimp \$19.9
Alaskan King Crab Legs (1 lb or 2 lb) \$Mkt.	

*We are committed to providing the finest fish from all over the world.
For this reason certain species may not be available year round.*

HOUSE SPECIALTIES

Bone-In Pork Chop

A 14 oz Slow Roasted White Marble Farms Bone-in Pork Chop topped with Roma tomatoes, fresh spinach, Italian cheese blend and Artichoke Cream Sauce . \$20.5

Baby Back Ribs

Slow cooked in Sweet Baby Ray's BBQ sauce. Half Rack \$17.9, Full Rack \$22.9

Coconut-Crusted Salmon

Baked Atlantic Salmon breaded with Hawaiian Coconut, drizzled with Sweet Thai Chile Sauce. \$17.9

Tuscan Smothered Chicken Florentine

Grilled chicken breast topped with creamy spinach, artichoke hearts, and Mediterranean marinated slow roasted tomatoes and topped with melted Italian cheese blend. \$17.9

Chipotle Cream Pasta

Linguini pasta, fresh zucchini and squash served with a chipotle cream sauce and fresh grated parmesan cheese. Served with garlic toast. \$13.5
Add Chicken \$17.50, Add Salmon or Jumbo Sautéed Shrimp \$19.5

www.fargossteakhouse.com

A suggested 18% gratuity will be added for parties of 8 or more. Prices do not include any applicable surcharges or taxes. No separate checks on groups 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. Consult your physician or public health official for further information.