

STARTERS

Fargo's Prime Rib Sliders

Slow-roasted aged Prime Rib served between French rolls with au jus and horseradish sauce for dipping. \$11

Ahi Tuna Sashimi

Sesame seared, sliced thin, with wasabi, sweet pickled ginger and Ponzu Sauce. Half \$10 / Full \$16

Sea Scallops

Served with a Sweet Thai Chile Sauce and Ponzu Sauce. \$12

Shrimp Cocktail

Jumbo shrimp served with avocado and cocktail sauce. \$10

Coconut Crusted Shrimp

Jumbo shrimp served with pineapple and Sweet Thai Chile Sauce for dipping. \$11

Crab Stuffed Mushrooms

Six large button mushrooms stuffed with crabmeat, melted Provolone cheese and drawn butter. \$10

Oysters on the Half Shell

Eight oysters on a bed of ice served with horseradish and cocktail sauce. \$12

Oysters Rockefeller

Eight oysters topped with Spinach Artichoke Dip, chopped bacon and melted Parmesan cheese. \$14

Spinach Artichoke Pizza

Six Lavosh crackers topped with Spinach Artichoke dip, Mediterranean marinated slow roasted tomatoes and melted Italian cheese blend. \$10

Add chicken \$12

Skewered Bourbon Street Tenderloin

Marinated tenderloin flash-seared and served with a Cajun remoulade sauce. \$11

Jumbo Lump Crab Cakes

Hand crafted lump meat crab cakes served with mango salsa and lilikoi sauce. \$13

SALADS

Fargo's Caesar

Crisp romaine, garlic croutons and Parmesan. \$8

Add Chicken (Cajun or Plain) \$11, Add Salmon or Shrimp \$12, Add Ahi Tuna Sashimi \$13

Oriental Salad

Oriental vegetables and almonds with exotic baby greens tossed in Oriental Sesame Dressing. \$9

Add Chicken \$11, Add Salmon or Jumbo Grilled Shrimp \$12, Add Ahi Tuna Sashimi \$13

Spinach Salad

Spinach, candied pecans, cran-raisins, cherrywood smoked bacon, egg and Parmesan cheese tossed in Apple Cider Vinaigrette. \$9

Add Chicken (Cajun or Plain) \$11, Add Salmon or Shrimp \$12, Add Ahi Tuna Sashimi \$13

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. \$11

Black and Bleu Caesar Salad

8oz New York Strip blackened atop crisp romaine, sliced tomatoes, bleu cheese crumbles, bacon, and garlic croutons. \$14

Spring Salad

Mixed greens with roma tomatoes, snow peas, cucumber, celery and our fresh chicken salad made with candied pecans, cran-raisins, red and green grapes tossed in Apple Cider Vinaigrette. \$11

BROILED STEAKS

*All steaks are Angus beef aged sixty-five days seasoned with roasted peppercorn mélange.
We will not guarantee well-done steaks.
Add sautéed button mushrooms \$4*

12 oz New York Strip \$23
10 oz Bacon-Wrapped Filet Mignon \$29
12 oz Ribeye \$23
10 oz Top Sirloin \$20
Tajima Black Waygu Kobe \$Mkt.

Slow Roasted Prime Rib
8 oz \$19
12 oz \$23
16 oz \$28

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. \$7
Add two jumbo sea scallops to any steak entrée. \$7
Add three large crab stuffed mushrooms to any steak entrée. \$5

BROILED FISH SPECIALTIES

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

Atlantic Salmon \$17
Atlantic Swordfish \$18
Jumbo Sea Scallops & Garlic Sautéed Shrimp \$20
Seasonal Fish \$Mkt
Alaskan King Crab Legs (1lb or 2lb) \$Mkt
Mahi Mahi \$17

We are committed to providing the finest fish from all over the world. Certain species may not be available year round.

HOUSE SPECIALTIES

Potato Crusted Ahi Tuna

Potato crusted Ahi Tuna served with Cilantro Cream Sauce. \$20

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. \$21

Baby Back Ribs

Slow cooked in Sweet Baby Ray's BBQ sauce. Half Rack \$18, Full Rack \$23

Panko Fried Shrimp

Jumbo Panko fried shrimp served with cocktail sauce and Sweet Thai Chile Sauce. \$17

Coconut-Crusted Salmon

Baked Atlantic Salmon breaded with Hawaiian Coconut, drizzled with Sweet Thai Chile Sauce. \$18

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. \$18

Tequila Cream Pasta

Linguini pasta, Mediterranean marinated slow-roasted tomatoes served with a tequila cream sauce and fresh grated Parmesan cheese. Served with garlic toast. \$14
Add Chicken \$18, Add Salmon or Jumbo Sautéed Shrimp \$20

AWESOME SIDE ITEMS

Fargo's Baked Potato, Garlic Mashed Potatoes, Garden Rice, Fresh Vegetables, Steak Fries, Shoe String Fries

*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 \$6 for all split entrees)*

www.fargosteakhouse.com

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.