



SAMPLE FARGO FEATURES

Grilled Salmon

topped with zesty cucumber dill sauce and served with toasted orzo pilaf and sautéed spinach

Horseradish Crusted Prime Rib

with loaded baked potato, vegetable medley and natural jus

Pecan encrusted Pork Tenderloin

with cider cream sauce mashed potato and roasted butternut squash

Pasta Primavera

Linguini, peppers, onion, broccoli, and carrots sautéed with basil pesto and served with garlic bread

Shrimp Scampi

Housemade fettuccini tossed with tomatoes, artichoke hearts, spinach and lemon garlic butter

Three Cheese Stuffed Sole

topped with kalmata olive tapenade served with lemon scented rice pilaf and grilled eggplant

Grilled N.Y. Strip

topped with bleu cheese butter and served with herb roasted potatoes and green bean sauté

Asian BBQ Ribs

with marinated cucumber salad and griddled cornbread

House Made Spinach and Three Cheese Ravioli

with rustic tomato sauce and garlic bread

Pan Seared Ahi Tuna

with soy and mirin glaze, ginger braised cabbage and steamed rice

Bourbon Marinated Flank Steak

topped with tomato jam and served with garlic smashed potatoes and buttered green beans

Southern Fried Chicken

with creamed corn and roasted potatoes

Dinner features change daily