



THE HISTORY

The Will's building was constructed in the late 1920's to be a tea room and later served as a Road House located on the "milk run" between Monterey and Tassajara, eventually becoming a dinner house named The Carousel.

Will Fay established Will's Fargo Restaurant in 1959; the name simply a take-off on his first name which seemed appropriate for what he called the "dressed up saloon" interior. With the use of antiques and collectibles, Will merged the gracious aura of a Victorian parlor with a western "Fargo" way station.

An evening at Will's Fargo brings back a bygone era—beginning in the butcher shop where certified hand-picked prime rib and steaks are cut to the diner's specifications—and offers some of the finest food on the Peninsula.

APPETIZERS

Beef Carpaccio

filet mignon, lemon olive oil, parmesan, arugula

Shrimp Cocktail

lemon, cocktail sauce

Fried Calamari

tartare & cocktail sauce

Steak Bites

soy, garlic, ginger, cucumber

Stuffed Portobello Mushroom

spinach, pine nuts, feta cheese

Escargots

garlic-herb butter

Chilled Artichoke

basil and chipotle aioli

Tuna Sashimi

soy sauce, wasabi, pickled ginger

SOUP & SALAD

Soup du Jour

prepared daily
cup / bowl

The Original Cobb Salad

as it was served by Robert Cobb
at the brown derby in the '30s

Caesar Salad

toasted garlic croutons, anchovies
reggiano-parmigiano

Spinach Salad

applewood smoked bacon, candied pecans,
bleu cheese crumble, balsamic dressing

Iceberg Wedge

bleu cheese dressing, red onions, tomato

Carmel Valley Mix Green

ranch, bleu cheese, thousand island,
balsamic, raspberry, caesar or dijon vinaigrette

Will's Fargo is supplied with Nebraska corn-fed beef exclusively from a small independent packer. All of our meat is hand-selected and aged to our specifications. Will's Fargo also uses organic produce from our neighbors at Earthbound Farms

Chef – Cal Stamenov
Chef de Cuisine – Jérôme Viel

All dinners include choice of soup or salad and
baked potato, french fries, twice baked potato or basmati & wild rice.

BEEF

Prime Flat Iron (8 oz)

a european cut from the chuck area of prime beef...very juicy
and flavorful

Will's Rib-Eye (14 oz)

this signature rib-eye combines the tenderness of a filet with
the heartiness of a new york strip, from the eye of the prime rib,
considered to be the finest cut

Filet Mignon

the rarest and most sought-after cut, prized for it's delicate
texture and enhanced flavor from the grill

Prime Angus Top Sirloin "Château" (10 oz)

a hearty steak, very juicy, with lots of flavor,
the meat eater's cut

Kansas City (16 oz)

the new york cut with the extra flavor imparted by cooking on
the bone, certified angus beef

Porterhouse (20oz)

the flavor of the new york partnered with the tenderness of the
filet...the BIGGEST steak we have!

Fargo Burger

angus chuck beef, cheddar or jack cheese, French fries., bacon

Classic Steak Tartare

pomme frites

LAMB

Rack of Lamb (12oz)

grilled, this cut is the prime rib of lamb

COMBINATION

Top Sirloin (6oz) & Quail (4oz)

Top Sirloin & Lobster Tail (6oz)

Top Sirloin & Shrimp (5oz)

FISH

grilled with mango-salsa or
oven roasted, lemon & olive oil

Mahi-Mahi

Wild Salmon

Yellow Fin Tuna "Ahi"

Swordfish

Lobster Tail (10oz)

roasted cognac butter

POULTRY

Free Range Half Chicken (20 oz)

grilled, Sonoma Valley raised

Grilled Quail (8oz)

naturally grown, quickly grilled

PORK

BBQ Pork Chop (12oz)

roasted pork chop, with bbq saace

Kurobuta Pork Tenderloin (8oz)

extraordinarily tender, served with shallot sauce

VEAL

Veal Sweetbreads

pan seared, served with port & mushroom sauce

Veal Liver (9 oz)

milk-fed veal liver with bacon & caramelized onions

VEGETARIAN

Goat Cheese Ravioli

sun-dried tomatoes, ricotta, green onion

Garden Burger

house made, lentils, rice, leek, mushroom, celery

Lasagna

spinach, tomato, mushroom, mozzarella, zucchini
fresh herb, red bell pepper, parmesan, béchamel.