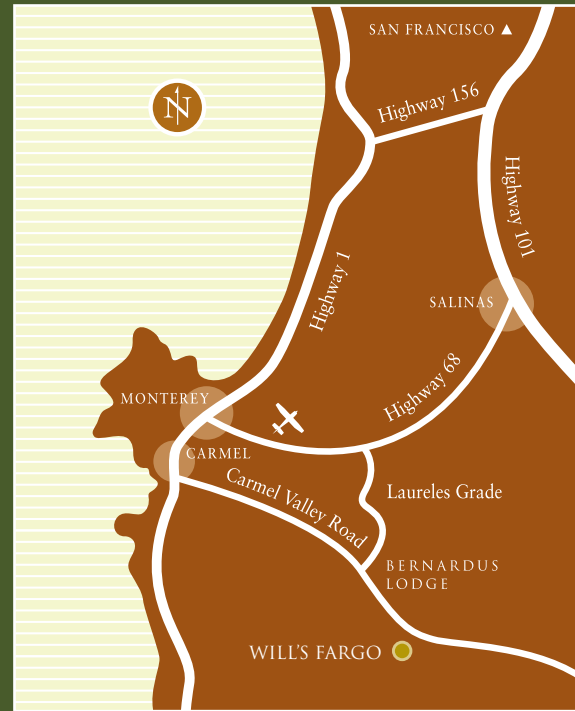




### A PENINSULA FAVORITE FOR NEARLY 50 YEARS

Originally built as a tea room in the late 1920s and later serving as a road house on the “milk run” between Monterey and Tassajara, Will's Fargo Dining House and Saloon became a landmark steakhouse in 1959. Purchased by Bernardus founder, Ben Pon, in 2002, Will's comfortable, old-fashioned flavor has been maintained and its reputation for excellent dining and service has been renewed. • Award-winning Chef Cal Stamenov has a passion for high quality, local ingredients: naturally raised meats, freshly caught fish and organic vegetables. Using new and traditional recipes, he has created outstanding menu selections including aged-to-perfection steaks, tasty seafood, lamb, pasta and more. • Few dining establishments appeal to the broad tastes of an entire family, but Will's Fargo is one such place. Indoor and outdoor seating available. • We invite you to sunny Carmel Valley to experience what made Will's Fargo a Peninsula favorite for nearly 50 years!



#### Directions

*Will's Fargo is located on Carmel Valley Road, 11-3/4 miles east of Highway 1 in Carmel Valley Village. The restaurant is 20 minutes from Highway 1.*

#### Will's Fargo

16 East Carmel Valley Rd.  
Carmel Valley, CA 93924  
Phone: 831.659.2774  
Fax: 831.659.2167  
[www.willsfargo.com](http://www.willsfargo.com)



*For more information regarding our other fine dining establishments: Marinus and Wickets, call 831.658-3400.*

— EST. 1959 —  
**WILL'S FARGO**  
*Dining House & Saloon*



## DINNER

### — 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, vinaigrette*

Tuna Sashimi  
*Soy sauce, wasabi, pickled ginger*

### — SOUPS & SALADS —

Soup du Jour  
*Cup/bowl, prepared daily*

The Original Cobb Salad  
*As it was served by Robert Cobb at the Brown Derby in the 1930s*

Caesar Salad  
*Toasted garlic croutons, anchovies, reggiano-parmigiano*

Spinach Salad  
*Applewood smoked bacon, candied pecans, bleu cheese crumble, balsamic dressing*

Iceberg Wedge  
*With bleu cheese dressing*

Carmel Valley Mixed Greens  
*Ranch, bleu cheese, avocado, thousand island, balsamic, Caesar or dijon vinaigrette*

Heirloom Tomato & Mozzarella  
*Extra virgin olive oil, basil, balsamic glaze*

CHEF – CAL STAMENOV  
CHEF DE CUISINE – JÉRÔME VIEL

*Take out available • Large parties welcome  
Private room for up to ten guests available  
Call for mid-week special*

*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 (5 or 8 oz)  
*The rarest and most sought-after cut, prized for its delicate texture and  
enhanced flavor from the grill*

Prime Angus Top Sirloin "Chateau" (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 (20 oz)  
*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  
*French fries*

### — LAMB —

Rack of Lamb (12 oz)  
*Grilled, this cut is the prime rib of lamb*

### — COMBINATION PLATES —

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

Top Sirloin & Lobster Tail (6 oz)

Top Sirloin & Shrimp (5 oz)

*Substitute Filet Mignon (5 oz) for Top Sirloin*

### — FISH —

*Grilled with mango salsa or oven-roasted with lemon & olive oil*

Alaskan Halibut

Petrale Sole

King Salmon

Yellow Fin Tuna "Ahi"

Swordfish

Lobster Tail (9 oz)

### — POULTRY —

Free Range Half Chicken (20 oz)  
*Grilled, Sonoma Valley raised*

Grilled Quail (8 oz)  
*Naturally grown, quickly grilled*

### — PORK —

BBQ Pork Chop (12 oz)  
*Roasted pork chop with BBQ sauce*

Kurobuta Pork Tenderloin (8 oz)  
*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 onions*

Garden Burger  
*House made, lentils, rice, leek, mushroom, celery*

Chef's Vegetable Plate  
*See your server*

Lasagna  
*Spinach, tomato, mushroom, mozzarella, zucchini, fresh herbs,  
red bell pepper, parmesan, béchamel*

### — SIDES —

Onion Rings

Creamy Spinach

Caramelized Onions

French Fries

Baked Potato

Béarnaise Sauce

Mushroom Sauce

Sautéed Mushrooms

Tomato Provençale

Potato Gratin

Twice Baked Potato

Bleu Cheese Sauce

Shallot Sauce

*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 Farm.*