



*Welcome to
Aurora!*

ORDER ONLINE AT FARGOGRILL.COM

shared bites

MOOSARELLA STICKS \$9.95 
five breaded and fried mozzarella sticks,
house-made tomato-garlic sauce, herbed
parmesan dust

HOT HONEY SPROUTS 10.95  
crispy brussels sprouts with hot honey barbeque
drizzle, aleppo chili salt, crumbled goat cheese,
toasted pecans

ONION PETALS \$9.95 
battered and fried onion, signature russian
dipping sauce

CRANBERRY BAKED BRIE \$12.95 
toasted ithaca bakery sourdough, warm brie,
cranberry compote

LOADED TOTS \$14.95
bacon, cheddar, green onions, malt aioli

LOCAL
FAVORITE

PRETZEL STICKS \$10.95 
cheese sauce, honey mustard

CHICKEN WINGS \$12.95
one pound of jumbo wings (eight each), celery,
blue cheese dressing, choice of sauce: mild,
medium, hot, barbeque, jones, cajun rub



Fresh Salad

RUBY ROOTS \$14.95  
roasted beets, arugula, goat cheese,
red onion, pecans, poppyseed vinaigrette

SHRIMP CAESAR \$18.95
garlic shrimp, romaine, parmesan, croutons,
housemade caesar dressing
substitute flat iron steak \$8

SOUTHWEST \$15.95 
cheddar, bacon, garden veggies, corn and
black bean salsa, chipotle-lime dressing

GARDEN SALAD \$13.95  
seasonal greens, cucumber, red onion,
carrot, grape tomato, choice of dressing:
ranch, creamy blue, balsamic vinaigrette,
chipotle-lime, poppyseed dressing

PROTEIN ADD-ONS
chicken, grilled or crispy \$5
black bean burger \$5  
shrimp, blackened or garlic \$8
flat iron steak \$12

homemade soups

SOUP OF THE DAY
BOWL \$6.95 CUP \$4.95
chef selections, made in-house

CREAMY TURKEY STEW
BOWL \$7.95 CUP \$5.95
hearty pot pie stew with turkey
and vegetables

FRENCH ONION \$7.95
sweet onion, beef broth, sherry
wine, cracked black pepper,
garlic croutons, broiled cheese

*replace any soup bowl with an ithaca bakery
sourdough bread bowl for an additional \$4.95*



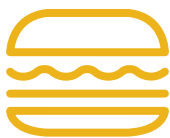


COOL & CRISP

4.3%
ABV

Moosin' Around

SESSION IPA



Burgers

BEEF OR BLACK BEAN! V

choice of half-pound prime chuck patty or house-made black bean burger on a moose-branded roll, topped with lettuce, tomato, and onion served with french fries and pickle on the side

FARGO CLASSIC \$16.95

choice of american, provolone, cheddar, pepperjack, blue cheese, or swiss, branded roll
customize with toppings on back menu

FRENCH HOUSE BURGER \$18.95

melted brie, roasted red pepper, arugula

JALAPEÑO CRUNCH \$17.95 🔥

american cheese, jalapeño, crispy fried onions

BACON BLUE \$17.95

applewood-smoked bacon, caramelized onion, blue cheese

PIGGY BACK \$21.95

pulled pork, cheddar, barbeque, crispy onion

MUSHROOM SWISS \$17.95

grilled marinated mushroom, swiss

MEGA MOOSE \$27.95

two half pound burgers, bacon, choice of double cheese

entreeés

SHRIMP & PUMPKIN POLENTA
REGULAR \$24.95 SMALL \$17.95

bacon, green onion, hot honey barbeque

HARVEST BEETS & BRUSSELS V G
REGULAR \$18.95 SMALL \$15.95

maple-glazed beets and brussels sprouts, pecans, blue cheese, served over pumpkin polenta

RODEO MAC N' CHEESE
REGULAR \$19.95 SMALL \$16.95

topped with smokey pulled pork, barbeque, crispy fried onions

STAFF
PICK

THE SCHNITZ \$19.95

breaded pork cutlet, brussels sprouts with onion and whole grain mustard, house mac n' cheese, apple sauce

STEAK AUBREY \$25.95 G

grilled flat iron steak, crispy fries, caramelized onion, mushrooms, sherry, beef & brie sauce

sides

* ADD \$1 WHEN USED AS A SANDWICH SIDE

◆ ADD \$3 FOR A SANDWICH SIDE

french fries 5.95

tater tots 6.95*

mac n' cheese 4.95*

caesar salad \$7.95*

house salad \$7.95*

loaded tots side 8.95◆

sweet potato fries 6.95*

brussels sprouts 5.95

apple sauce 4.95

onion petals 6.95*

HARVEST BEETS & BRUSSELS





FARGO CLASSIC BURGER
also available as a house-made black bean burger

sandwiches

sandwiches include a pickle and french fries
gluten-free flatbread available for \$2

CLASSIC REUBEN \$17.95

corned beef, swiss, sauerkraut, marbled rye, signature russian dressing

CHICKEN CAESAR WRAP \$15.95

grilled chicken, romaine, house-made caesar dressing, parmesan, croutons

FIRECRACKER NAAN \$16.95

house-made black bean burger, roasted red pepper, jalapeño, goat cheese, chipotle-lime sauce, herbed cauliflower flatbread wrap

UNPARDONED TURKEY MELT \$17.95

carved turkey roasted in-house, cranberry compote, cheddar, toasted sourdough

CAJUN SHRIMP PO' BOY \$18.95

blackened shrimp, sweet pickles, lettuce, tomato, signature russian dressing, toasted hoagie roll

THE HOGFATHER \$17.95

crispy pork parmesan, tomato-garlic sauce, arugula, provolone, moose-branded roll

STAFF PICK

THREE LITTLE PIGS \$16.95

pulled pork sliders, crispy onions, sweet pickles, barbeque sauce, hawaiian roll



Chicken Fry

crispy or grilled chicken
sandwiches served on brioche roll
with french fries

BASIC 'WHICH \$15.95

lettuce, tomato, onion, choice of cheese

BUFFALO CHICKEN \$16.95

swiss, lettuce, tomato, onion, buffalo sauce

CORDON FARGO \$16.95

house-made cheese sauce, crispy bacon

OH HONEY \$17.95

hot honey barbeque, jalapeño, bacon, provolone

CAROLINA CRISPY \$16.95

jones carolina sauce, bread and butter pickles, fresh dill, red onion

CHICKEN TENDERS \$14.95

with french fries, choice of dipping sauce
toss in sauce \$2



VEGETARIAN



GLUTEN-FREE



SPICY OPTION

OUR FRYER IS NOT FREE FROM GLUTEN CONTAMINATION. FRIED ITEMS MARKED AS GLUTEN-FREE MAY BOTHER SENSITIVE INDIVIDUALS. PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES.

Family Night

MEAL PACKS



Drinks

COLD DRINKS \$3.25

pepsi, diet pepsi, ginger ale, root beer,
dr pepper, club soda, starry, lemonade,
unsweetened iced tea
free refills

HOT DRINKS \$3.75

coffee, tea, hot chocolate

FOR THE KIDS \$3.00

milk, orange juice, soda

toppings

\$1.00 *unless noted otherwise*

roasted red peppers	extra pickle
caramelized onion	bread & butter pickles
jalapeño	fried onions
mushrooms	extra cheese
bacon	\$2.00

extras

50¢

honey mustard	mild dipping sauce
ranch	medium dipping sauce
creamy blue cheese	hot dipping sauce
barbeque	jones carolina sauce
malt aioli	chipotle-lime sauce
hot honey garlic	cranberry compote

ORDER ONLINE AT [FARGOGRILL.COM](https://fargogrill.com)

TAG US



@fargobargrill

LOCAL PARTNERS



@treleavenwines



@ithacabakery



@breweryardenne's