



APPETIZERS

Gulf Shrimp Cocktail

Served with Our Own Freshly Made Cocktail Sauce 6.95

Bowtie Pasta Alfredo

Bowtie Pasta Tossed with Cream, Cherry Tomatoes and Basil 5.25



Escargot Wrapped in Chicken

Baked in a Mushroom Cap with Chef's Garlic Butter 5.95



Baked Brie

French Brie Cheese Baked in Puff Pastry Served with Cumberland Sauce and Granny Smith Apples 6.95

Fried Jalapeno Cheese Sticks

Jalapeno Cheese Sticks Rolled in Crushed Tortillas, with Fresh Homemade Salsa for Dipping 3.95

Seafood Cakes

Blended Seafood, Rolled in Seasoned Bread Crumbs, Sauteed and Served with Orange Butter Sauce 6.25



SOUPS

Minnesota Wild Rice Soup Cup 2.25 Bowl 2.95

Knickerbocker Bean Soup Cup 1.95 Bowl 2.25

Soup of The Day Cup 1.95 Bowl 2.25



Soup Sampler

A Tasting of Minnesota Wild Rice,
Knickerbocker Bean, and Soup of the Day 2.25



SALADS



Passages Heartland Salad

A Blend of Mixed Garden Greens with Fresh Garden Vegetables and Croutons 2.95

Caesar Salad

Hearts of Romaine with Cayenne Croutons and a Classical Caesar Dressing

Small 3.25 Large 4.95

Spinach Salad

Fresh Crisp Spinach Tossed with a Warm Bacon Dressing 2.95



LIGHTER FARE

Cheeseburger

Freshly Ground Sirloin Served on Your Choice of Grilled Onion Bun or Marble Sesame Seed Kaiser Roll,
With Cheddar, Swiss or American Cheese 5.95

Smoked Virginia Ham 5.95

Roast Turkey 5.95

Tuna Salad 4.95

Prime Rib 6.95

Fresh Fruit Plate

Fresh Seasonal Fruits with Choice of Fruit Sorbet or Cottage Cheese, Served with Date Nut Bread 6.95

All Lighter Fare Items Served with Chef's Choice of French Fried Potatoes, or Creamy Potato Salad and Garnish.

ENTREES

New York Strip Sirloin
Grilled Center-cut to 10 oz. with Herb Butter 15.25

Filet Mignon
Soft Textured and Mild Flavored Steak with a Wild Mushroom Sauce
6 oz. 15.95 8 oz. 17.95

Atlantic Salmon
Grilled, Poached, or Sauteed with Basil Sauce 15.95

Sauteed Minnesota Walleye
Fresh from Minnesota, Served with Toasted Almonds, and Lemon-Butter Sauce 14.95

Grilled Fresh Chicken Breast
Char-grilled and Complimented with Lingonberry Sauce 14.95

Barbequed Pork Tenderloin
Grilled Tenderloin of Pork with Wild Rice Cakes and Our Own Barbeque Sauce 14.25

Prime Rib of Beef
Slow Roasted for a More Tender, Flavorful and Juicy Cut of Beef,
Complimented with Creamy Horseradish Sauce
10 oz. 14.95 12 oz. 16.95

Grilled Chicken Tetrizzini
Fresh Chicken Breast with Fettuccini Alfredo Topped with Mozzarella Cheese 13.95



DISTINCTIVELY PASSAGES

Smoked Duck Breast
House Smoked and Roasted with a Five-Peppercorn Sauce and Pineapple Salsa 16.95

Steak and Lobster
Grilled 6 oz. Filet, with 6 oz. Cold Water Lobster Tail,
with Wild Mushroom Sauce and Drawn Butter 26.95

Beef Tenderloin and Shrimp
Roast Beef Tenderloin and Grilled Shrimp, with Cabernet Sauce and Garlic Butter 18.95

Tequila Flamed Shrimp
Sauteed Shrimp Flamed with Tequila, Served with a Grapefruit-Honey Sauce 16.95



Denotes Passages Cafe Specialty

Menu Additions

November 20, 1992

Soup of the Day:	Beer Cheese	1.95
Dessert of the Week:	Pumpkin Pecan Pie with Whipped Cream and Caramel Sauce	2.95

Luncheon Specials 11:00 PM - 2:00 PM

Croissant of the Day:	Turkey, Cream Cheese, Sprouts & Sun Nuts	5.95
Create Your Own Omelette - Your Choice of Ingredients		5.95
Quiche of the Day:	Canadian Bacon, Olives and Mushrooms	5.95
Fresh Seafood:	Shrimp and Scallop Fettuccini	7.95
Chef's Special:	Grilled Chicken with Tomato and Olive Sauce	6.95

Luncheon Specials Include Soup of the Day

The water we use in Passages Cafe is filtered to provide better tasting coffee and tea or to enjoy just plain.

Dinner Specials 5:00 PM - 11:00 PM

Fresh Seafood:	Oven-Broiled Rainbow Trout with Lavender Morel Sauce	17.50
Chef's Special:	Grilled Veal and Shrimp Combination with Sweet Pepper and Almond Sauces	18.50
An Old Favorite:	Pasta Trio - Scallops, Shrimp & Crab with Egg Fettuccini & Garlic Cream Sauce	17.50

Dinner Entrees Include a Heartland Salad, Fresh Vegetable, Chef's Selection of Potato or Rice, Freshly Baked Sourdough Bread & Butter

Wine Specials

Chandon Blanc de Noir Sparkling Wine	\$21.95
Chateau St. Jean Chardonnay	\$16.95

WINES BY THE GLASS

SPARKLING

Freixenet Cordon Negro 4.35

CHARDONNAY

Sutter Home 4.00

M.G. Vallejo 4.35

Robert Mondavi 4.75

CHENIN BLANC

Sutter Home 4.00

J. Pedroncelli Dry 4.75

FUME/SAUVIGNON BLANC

Sutter Home 4.00

Vendange Sauvignon Blanc 4.35

GERWURTZTRAMINER

Chateau Ste. Michelle 4.35

Beringer 4.75

JOHANNISBERG RIESLING

Columbia Crest 4.00

Robert Mondavi 4.75

CABERNET SAUVIGNON

Sutter Home 4.00

Vendange 4.35

Stone Creek 4.75

ZINFANDEL

Sutter Home 4.00

MERLOT

Vendange 4.00

Glen Ellen 4.35

PINOT NOIR

Napa Ridge 4.75

GAMAY BEAUJOLAIS

Vendange 4.00

Charles Krug 4.35

WHITE ZINFANDEL

Sutter Home 4.00

M.G. Vallejo 4.35

Beringer 4.75

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National Restaurant Association
Menu Collection



Radisson Hotel Fargo

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