

FMCC DINNER MENU

Dinner is served 5-9 Tuesday through Saturday

APPETIZERS

CHICKEN WINGS / 6 FOR \$12 / 12 FOR \$20

CHICKEN BITES / \$14

Fried and tossed in your choice of Asian, Buffalo, Barbecue, or Currie seasoning (regular or hot) served with ranch or blue cheese and celery

FLATBREAD / \$12

BBQ sauce, red onion, tomato, chicken, cheddar jack cheese, topped with chipotle ranch

AHI TUNA / \$16

Sesame crusted tuna, wasabi mayo, ponzu, seaweed salad

MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

PICKLE FRIES / \$11

Spicy cornmeal breaded pickles served with chipotle ranch

QUESADILLA / \$14

Flour tortilla, cheddar jack cheese, with guacamole, salsa & sour cream

+ Add Chicken \$6 / Shrimp \$9 +

PRETZELS / \$12

Locally made pretzels with beer cheese

KUNG PAO BRUSSEL SPROUTS / \$12

Fried Brussel sprouts, kung pao sauce, pickled Fresno chilis, roasted peanuts

SALADS

Vinaigrettes - Balsamic, Italian, Poppy Seed, Raspberry

Dressings - 1000 Island, Blue cheese, Chipotle Ranch, French, Honey Mustard, Ranch

+ Add Chicken \$6 / Shrimp \$9 / Salmon \$10 +

WINTER SALAD / \$15

Mixed greens, red beets, orange segments, feta cheese, pepitas, orange-paprika vinaigrette

HOUSE SALAD / \$15

Mixed greens, dried cranberries, red onion, tomatoes, blue cheese crumbles and walnuts

CAESAR SALAD / \$14

Romaine, classic Caesar dressing, shaved Parmesan, focaccia croutons

SALMON SALAD / \$22

Mixed greens, toasted pine nuts, crispy bacon, feta cheese, fresh raspberries, pan seared salmon and raspberry vinaigrette

FORT MITCHELL SALAD / \$17

Shredded iceberg lettuce tossed in Fort Mitchell dressing, ham, turkey, and Swiss, tomato, hard boiled egg and cheese fingers

BUFFALO CHICKEN SALAD / \$17

Romaine lettuce, crispy bacon, diced tomatoes, blue cheese crumbles. Tossed in blue cheese dressing and topped with celery and buffalo chicken bites

SOUPS

CHILI / BUTTERNUT SQUASH

FRENCH ONION / SOUP DU JOUR

SANDWICHES

All sandwiches come with your choice of cole slaw, cottage cheese, french fries, fresh fruit, onion rings, potato chips, sweet potato fries, tater tots

BURGER / HALF POUND \$18 / QUARTER POUND \$14

Char-broiled served on a brioche bun with lettuce, tomato, onion, topped with your choice of cheese

GRILLED CHICKEN BREAST SANDWICH / \$16

Two 4oz chicken breasts grilled and served with lettuce, tomato, onion, on brioche with your choice of cheese

CAPE COD SANDWICH / \$19

Beer battered cod on rye bread with lettuce, tomato and onion served with side of tartar sauce

ENTRÉE

All entrées come with your choice of Caesar salad, house salad, tossed salad, wedge salad, or cup of soup

6 OZ FILET / \$40

Mushroom bordelaise, onion straws, smashed redskin potatoes, asparagus

BRAISED BEEF SHORT RIB / \$26

Parmesan polenta, broccolini, red wine sauce

BONE IN PORK CHOP / SINGLE \$23 / DOUBLE \$32

smashed redskin potatoes, asparagus and spiced pear chutney

CRUSTED CHICKEN / SINGLE \$22 / DOUBLE \$30

Parmesan panko, tarragon cream sauce served with smashed redskin potatoes and roasted carrots

SALMON / LIGHT \$25 / FULL \$34

Pan seared, rice pilaf, roasted carrots, blood orange gastrique

BLACKENED MAHI / \$30

Spanish rice, broccolini and lime crema

FETTUCCINI ALFREDO / LIGHT \$17 / FULL \$21

Alfredo sauce, peas, mushrooms, and shaved Parmesan

+ Add Chicken - \$6 / Shrimp - \$9 / Salmon - \$10 +

CAJUN SEAFOOD FARFALLE / \$28

Shrimp, scallop, crab, Cajun cream sauce, tomato, parmesan cheese, green onion

FETTUCINE BOLOGNESE / \$22

Traditional meat ragu, fettucine noodles, parmesan cheese, fresh herbs

SIDES / \$4

ASPARAGUS

BROCCOLI

BROCCOLINI

ROASTED CARROTS

SAUTÉED SPINACH

BAKED POTATO

SMASHED REDSKIN POTATOES

KIDS MENU / \$8

Comes with your choice of one side

MINI CORN DOGS

CHEESEBURGER

KIDS BOWTIE PASTA

Your choice of butter, marinara, alfredo
• Add meatballs \$2 •

FRIED CHICKEN TENDERS

8" CHEESE PIZZA

Cheese or pepperoni

MACARONI & CHEESE

GRILLED CHEESE SANDWICH

DESSERT

CARROT CAKE / \$10

Classic carrot cake with cream cheese icing and walnuts

BIG COOKIE / \$8

Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream. This dessert is baked fresh and takes 20 minutes to cook

CHOCOLATE CAKE / \$9

Chocolate cake with chocolate icing, shavings, and whipped cream

ICE CREAM / \$4

Vanilla, chocolate, black raspberry chocolate chip, ask your server about seasonal flavors

CRAFT COCKTAILS / \$10

THE FORT

Bulleit Rye with Benedictine liqueur, aged in a new charred oak barrel, Carpano antica sweet vermouth, Woodford Reserve cherry bitters, Amarena cherry

THE BUBBA BOULEVARDIER

Buffalo Trace bourbon, Campari, sweet vermouth, garnished with an orange twist

BOURBON APPLE CIDER

Apple cider, ginger ale, triple sec and buffalo trace bourbon

CRANBERRY MOSCOW MULE

Wheatley vodka, lime juice, ginger beer, cranberry juice

SPARKLING

LAMARCA PROSECCO SPLIT / ITALY

Split \$10 / Bottle \$38

REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA

Bottle \$42

WHITE WINE

KENDALL-JACKSON CHARDONNAY / CALIFORNIA

Class \$13 / Bottle \$48

CLOS DU BOIS CHARDONNAY / SONOMA

Class \$12 / Bottle \$44

DIORA, LE SPLENDEUR DE DOLEIL CHARDONNAY / MONTEREY

Class \$10 / Bottle \$30

KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH

Class \$14 / Bottle \$52

STONELEIGH SAUVIGNON BLANC / NEW ZEALAND

Class \$11 / Bottle \$33

ECCO DOMANI PINOT GRIGIO / ITALY

Class \$9 / Bottle \$32

SCHMITT SOHNE RIESLING / MOSEL, GERMANY

Class \$9 / Bottle \$32

ALEXANDER VALLEY VINEYARDS GEWIRZTRAMINER / MENDOCINO

Class \$9 / Bottle \$27

RED WINE

QUILT CABERNET SAUVIGNON / NAPA VALLEY

Class \$22 / Bottle \$84

HESS CABERNET SAUVIGNON / NAPA

Class \$14 / Bottle \$42

LIBERTY SCHOOL CABERNET SAUVIGNON / PASO ROBLES

Class \$10 / Bottle \$30

CONUNDRUM RED BLEND / CALIFORNIA

Class \$12 / Bottle \$44

HAHN RED BLEND / CENTRAL COAST

Class \$9 / Bottle \$27

ST. HUBERT'S THE STAG RED BLEND / PASO ROBLES

Class \$13 / Bottle \$39

ALAMOS MALBEC / MENDOZA ARGENTINA

Class \$9 / Bottle \$32

AMBROSIA VINA UNICA MALBEC / ARGENTINA

Class \$15 / Bottle \$45

MARK WEST PINOT NOIR / CALIFORNIA

Class \$10 / Bottle \$30

DIORA LA PETITE GRACE PINOT NOIR / MONTEREY

Class \$12 / Bottle \$36

LA CREMA MONTEREY PINOT NOIR / CALIFORNIA

Class \$13 / Bottle \$39

SEGHEISIO FAMILY VINEYARDS ZINFANDEL / SONOMA

Class \$14 / Bottle \$52