

FMCC DINNER MENU

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

Fig, prosciutto, red onion, goat cheese, pistachio, kale

MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

CRAB CAKE / \$16

Jumbo lump crab, Cajun remoulade, cole slaw

BRUSSEL SPROUTS / \$14

Balsamic, bacon, parmesan

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

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

Arcadian greens, red onion, poached pears, raisins, candied pecans, blue cheese crumbles, ginger vinaigrette

HOUSE SALAD / \$15

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

CAESAR SALAD / \$14

Romaine, classic Caesar dressing, shaved Parmesan, focaccia croutons

TACO SALAD / \$15

Iceberg, black olive, tomato, cheddar jack cheese, chili, chipotle ranch, crispy shell

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, 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

FRENCH ONION

BUTTERNUT SQUASH

SOUP DU JOUR

SANDWICHES

All sandwiches/wraps 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

Smashed redskin potatoes, asparagus, bordelaise, béarnaise, crispy onion straws

10 OZ RIBEYE / \$36

Coffee rubbed, fig and port sauce, fingerling potatoes, asparagus

SHORT RIBS / \$28

Smoked cheddar polenta, broccolini, red wine jus

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

Smashed redskin potatoes, asparagus, tarragon cream sauce

PORK CHOP / SINGLE \$23 | DOUBLE \$32

Ancho chili glaze, sweet potato puree, brussel sprouts

SALMON / LIGHT \$25 / FULL \$34

Celery root puree, brussel sprouts, black currant and pistachio salsa

HALIBUT / \$40

Carrot-ginger puree, jasmine rice, broccolini, sweet soy sauce

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

Alfredo sauce, peas, mushrooms, and shaved Parmesan
+ Add Chicken - \$6 / Shrimp - \$9 / Salmon - \$10 +

BUTTERNUT SQUASH RAVIOLI / \$22

Sage cream, toasted hazelnuts, manchego cheese

CAJUN SEAFOOD PASTA / \$28

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

SIDES / \$4

ASPARAGUS

BAKED POTATO

BROCCOLI

BROCCOLINI

SAUTÉED SPINACH

BRUSSEL SPROUTS

SMOKED CHEDDAR POLENTA

FINGERLING POTATOES

SMASHED REDSKIN POTATOES

KIDS MENU / \$8

Comes with your choice of one side

MINI CORN DOGS

CHEESEBURGER

KIDS PASTA

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

FRIED CHICKEN TENDERS

5" CHEESE PIZZA

Cheese or pepperoni

MACARONI & CHEESE

GRILLED CHEESE SANDWICH

DESSERT

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

BROWNIE CHEESECAKE / \$11

Chocolate brownie, cheesecake, ganache, cherry coulis

CRÈME BRULÉE / \$8

Vanilla custard, caramelized sugar crust, whipped cream

ICE CREAM / \$4

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

RED WINE

0-61 CABERNET / CHILE

Glass \$12 / Bottle \$36

HESS CABERNET SAUVIGNON / NAPA

Glass \$14 / Bottle \$42

CONUNDRUM RED BLEND / CALIFORNIA

Glass \$12 / Bottle \$44

THREAD COUNT RED BLEND / CALIFORNIA

Glass \$21 / Bottle \$63

GRAFFINGA MALBEC / ARGENTINA

Glass \$9 / Bottle \$27

MARK WEST PINOT NOIR / CALIFORNIA

Glass \$10 / Bottle \$30

LA CREMA MONTEREY PINOT NOIR / CALIFORNIA

Glass \$13 / Bottle \$39

SALDO ZINFANDEL / CALIFORNIA

Glass \$11 / Bottle \$33

WHITE WINE

KENDALL-JACKSON CHARDONNAY / CALIFORNIA

Glass \$13 / Bottle \$48

CLOS DU BOIS CHARDONNAY / SONOMA

Glass \$11 / Bottle \$33

RODNEY STRONG CHARDONNAY / CALIFORNIA

Glass \$15 / Bottle \$45

13 CELSIUS SAUVIGNON BLANC / NEW ZEALAND

Glass \$10 / Bottle \$30

KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH

Glass \$14 / Bottle \$52

BERINGER WHITE ZINFANDEL / CALIFORNIA

Glass \$8 / Bottle \$30

A TO Z RIESLING / OREGON

Glass \$14 / Bottle \$42

ECCO DOMANI PINOT GRIGIO / ITALY

Glass \$9 / Bottle \$32

SPARKLING / ROSE

LAMARCA PROSECCO / ITALY

Split \$10 / Bottle \$38

REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA

Bottle \$42

THE PALE ROSE / CALIFORNIA

Glass \$10 / Bottle \$30

CRAFT COCKTAILS / \$10

EL PRESIDENTE

Maker's Mark Bourbon, Ginger Ale, Amarena Cherries
+ Signature drink of 2024 President, Mr. David Coppinge +

THE FORT

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

GERMAIN CHAMPAGNE

Champagne and St. Germain elderberry liqueur with a splash of Chambord. Garnished with a maraschino cherry

DARK KNIGHT

Corazon reposado with half a fresh squeezed lime topped with Fresca

LIGHT KNIGHT

Casamigos blanco with half a fresh squeezed lime topped with Fresca

ESPRESSO MARTINI

Tito's vodka, Kahlua, with a shot of espresso. Finished with a splash of Bailey's

TRANSFUSION

Wheatley vodka, ginger ale, grape and lime juice