

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

pesto, grape tomato, leeks, asparagus, parmesan, balsamic, arugula

MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

CHICKEN EGG ROLLS / \$14

traditional chicken and cabbage filling, sweet chili dipping sauce

KOREAN BRUSSEL SPROUTS / \$14

gochujang sauce, sesame seeds, pickled red onion

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

HUMMUS PLATE / \$12

roasted garlic hummus topped with pine nuts and feta cheese, served with carrot, celery, grape tomato and grilled pita chips

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 +

SPRING SALAD / \$15

spinach, arugula, red onion, cucumber, strawberries, goat cheese, puffed quinoa, almonds, lemon 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

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

peppercorn crusted, smashed redskin potatoes, asparagus, au poivre sauce, onion straws

10 OZ RIBEYE / \$36

smashed redskin potatoes, spring pea medley, blackberry demi

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

sweet potato puree, collard greens, brown gravy

GRILLED SALMON / LIGHT \$25 / FULL \$34

Spanish rice, broccolini, salsa verde

HALIBUT / \$40

jasmine rice, spring pea medley, roasted red pepper sauce

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

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

SPRING PEA RISOTTO / \$22

Arborio rice, leeks, spring peas, asparagus, parmesan cheese

PESTO SEAFOOD FARFALLE / \$28

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

SIDES / \$4

ASPARAGUS

BROCCOLI

BROCCOLINI

COLLARD GREENS

SAUTÉED SPINACH

SPRING PEA MEDLEY

BAKED POTATO

SMOKED CHEDDAR POLENTA

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" PEPPERONI PIZZA

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

BONBONERIE OPERA CREAM CAKE / \$12

layers of chocolate chip cake and opera cream filling

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

O-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 Coppage +

THE FORT

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

BLACKBERRY SUNSET

Crown Royal Blackberry, Grenadine and Lemonade

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