

# FMCC LUNCH MENU

Lunch is served 11-4 Tuesday through Saturday



## APPETIZERS

### CHICKEN WINGS / 6 FOR \$16 / 12 FOR \$28

#### CHICKEN BITES / \$14

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

#### NEW PESTO CHICKEN FLATBREAD / \$11

Zucchini, squash, red onion, grilled chicken, basil pesto and mozzarella

#### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

#### CAESAR BRUSSEL SPROUTS / \$12

Fried Brussel sprouts tossed in a creamy Caesar dressing with shaved Parmesan and crispy bacon

#### V 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 / Steak \$15 +

#### NEW PRETZELS WITH DIJONNAISE / \$12

Locally made pretzels brushed in garlic butter served with creamy honey dijon

#### NEW JUMBO POTATO SKINS / \$14

Four golden fried potato skins stuffed with cheddar jack cheese, topped with green onions and served with sour cream

## SALADS

Vinaigrettes - Balsamic, Italian, Poppy Seed, Raspberry, Red Wine Vinaigrette

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

+ Add Chicken \$6 / Shrimp \$9 / Salmon \$10 / Steak \$15 +

#### GF HOUSE SALAD / \$14

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

#### NEW SPRING SALAD / \$19

Spring mix, strawberries, pistachio, red onion, feta, red wine vinaigrette

#### CAESAR SALAD / \$14

Romaine, classic Caesar dressing, shaved Parmesan, focaccia croutons

#### GF 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

### SOUP DU JOUR

### FRENCH ONION

#### GF CHILI

## WRAPS

#### NEW STEAK WRAP / \$20

Spring mix, strawberries, pistachio, red onion, feta, red wine vinaigrette, wrapped in a flour tortilla

#### CHICKEN CAESAR WRAP / \$13

Romaine, Parmesan cheese and grilled chicken tossed in Caesar dressing, wrapped in a flour tortilla

#### BUFFALO CHICKEN WRAP / \$13

Romaine, bacon, tomatoes, blue cheese crumbles, and buffalo chicken, tossed in blue cheese dressing, wrapped in a flour tortilla.

## 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

### FRIED CHICKEN SANDWICH / \$17

Parmesan breaded fried chicken, iceberg lettuce, pickle, American cheese, and Ft. Mitchell sandwich sauce

### CLUB SANDWICH / HALF \$14 / WHOLE \$16

Classic club sandwich with turkey, bacon, lettuce, tomato, and mayo on white, wheat, or rye toasted or not toasted

### DELI SANDWICH / HALF \$13 / WHOLE \$15

Your choice of turkey, bacon, ham - American, Swiss, pepper jack, provolone, cheddar - wheat, white, rye - toasted or not toasted

### GRILLED CHICKEN BREAST SANDWICH / \$17

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

### BURGER / HALF POUND \$20 / QUARTER POUND \$15

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

### GRILLED CHEESE / \$8

Grilled white bread with American cheese

+ Add ham or bacon \$3 +

### CAPE COD SANDWICH / \$19

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## KIDS MENU / \$8

Comes with your choice of one side

MINI CORN DOGS

CHEESEBURGER

BOW-TIE PASTA

Your choice of butter, marinara, alfredo  
+ Add meatballs \$2 / Chicken \$3 +

FRIED CHICKEN TENDERS

GRILLED CHICKEN BREAST

8" PEPPERONI 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 PER SCOOP

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

## CRAFT COCKTAILS / \$10

THE FORT

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

THE BIG MAN

Smoked Bulleit Rye old fashioned

THE FORT MITCHELL 75

Hendrix Gin, fresh lemon juice, simple syrup and Korbel  
sparkling

ESPRESSO MARTINI

Van Goh double espresso vodka, Kahlua, baileys Irish cream

SPRING FLOWER

Saint Germain Elderflower Liqueur, Wheatley Vodka, fresh  
lemon juice, simple syrup with an edible flower

## SPARKLING

KORBEL BRUT SPLIT / CALIFORNIA

+ \$10 +

LAMARCA PROSECCO SPLIT / ITALY

+ \$10 +

## WHITE WINE

SONOMA-CUTRER CHARDONNAY / SONOMA

Glass \$20 / Bottle \$76

RODNEY STRONG "CHALK HILL" CHARDONNAY / SONOMA

+ Glass \$14 / Bottle \$52 +

KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY /  
CALIFORNIA

+ Glass \$13 / Bottle \$48 +

CLOS DU BOIS CHARDONNAY / SONOMA

+ Glass \$12 / Bottle \$44 +

LA CREMA CHARDONNAY / MONTEREY

+ Glass \$12 / Bottle \$44 +

MIA DOLCEA MOSCATO D'ASTI / ITALY

+ Glass \$10 / Bottle \$36 +

SCHMITT SOHNE RIESLING / MOSEL, GERMANY

+ Glass \$9 / Bottle \$32 +

KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH

+ Glass \$14 / Bottle \$52 +

MATUA SAUVIGNON BLANC / MARLBOROUGH

+ Glass \$10 / Bottle \$36 +

BLUE ROCK VINEYARD BABY BLUE BLANC / CALIFORNIA

+ Glass \$20 / Bottle \$76 +

ECCO DOMANI PINOT GRIGIO / ITALY

+ Glass \$9 / Bottle \$32 +

LA CREMA PINOT NOIR ROSE / MONTEREY

+ Glass \$12 / Bottle \$44 +

## RED WINE

QUILT CABERNET SAUVIGNON / NAPA VALLEY

+ Glass \$22 / Bottle \$84 +

UPPERCUT CABERNET SAUVIGNON / CALIFORNIA

+ Glass \$14 / Bottle \$52 +

JUGGERNAUT CABERNET SAUVIGNON / CALIFORNIA

+ Glass \$14 / Bottle \$52 +

CONUNDRUM RED BLEND / CALIFORNIA

+ Glass \$12 / Bottle \$44 +

MOSS ROXX ZINFANDEL / CALIFORNIA

+ Glass \$16 / Bottle \$60 +

MEIOMI PINOT NOIR / CALIFORNIA

+ Glass \$14 / Bottle \$52 +

ALAMOS MALBEC / MENDOZA ARGENTINA

+ Glass \$9 / Bottle \$32 +



19



# FMCC DINNER MENU

Dinner is served 5-9 Tuesday through Thursday and 5-9:30 Friday and Saturday

## APPETIZERS

### CHICKEN WINGS / 6 FOR \$16 / 12 FOR \$28 CHICKEN BITES / \$14

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

### **NEW** PESTO CHICKEN FLATBREAD / \$11

Zucchini, squash, red onion, grilled chicken, basil pesto and mozzarella

### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

### CAESAR BRUSSEL SPROUTS / \$12

Fried Brussel sprouts tossed in a creamy Caesar dressing with shaved Parmesan and crispy bacon

### **V** 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 / Steak \$15 +

### **NEW** PRETZELS WITH DIJONNAISE / \$12

Locally made pretzels brushed in garlic butter served with creamy honey dijon

### **NEW** POTATO SKINS / \$14

Four golden fried potato skins stuffed with cheddar jack cheese, topped with green onions, bacon and served with sour cream

## SALADS

Vinaigrettes - Balsamic, Italian, Poppy Seed, Raspberry, Red Wine Vinaigrette

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

+ Add Chicken \$6 / Shrimp \$9 / Salmon \$10 / Steak \$15 +

### **GF** HOUSE SALAD / \$14

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

### **NEW** SPRING SALAD / \$19

Spring mix, strawberries, pistachio, red onion, feta, red wine vinaigrette

### CAESAR SALAD / \$14

Romaine, classic Caesar dressing, shaved Parmesan, focaccia croutons

### **GF** 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

## 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

### GRILLED CHICKEN BREAST SANDWICH / \$17

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

### BURGER / HALF POUND \$20 / QUARTER POUND \$15

Char-broiled served on a brioche bun with lettuce, tomato, onion, topped 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## SOUPS

### SOUP DU JOUR

### FRENCH ONION

### **GF** CHILI

## ENTRÉE

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

### **NEW** 6 OZ FILET / \$46

Red wine demi, onion straws, béarnaise, garlic whipped potatoes, asparagus

### **NEW** 100Z RIBEYE / \$44

Garlic whipped potatoes, veg du jour, herb compound butter

### **NEW** BONE IN PORK CHOP / SINGLE \$24 / DOUBLE \$32

Garlic whipped potatoes, veg du jour, orange bourbon barbecue

### **NEW** CRUSTED CHICKEN / SINGLE \$22 | DOUBLE \$30

Parmesan panko, tarragon cream sauce served with garlic whipped potatoes and asparagus

### **NEW** PAN SEARED SALMON / LIGHT \$22 / FULL \$30

Red pepper vinaigrette, rice pilaf, zucchini, squash, tomato

### **NEW** BLACKENED HALIBUT / \$38

Rice pilaf, zucchini, squash, tomato, salsa verde

### **NEW** SHRIMP AND CRAB RISOTTO / \$26

White wine risotto, spring peas, shaved Parmesan, fresh herbs

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

Alfredo sauce, peas, mushrooms, and shaved Parmesan

+ Add Chicken - \$6 / Shrimp - \$9 / Salmon - \$10 / Steak - \$15 +

### **NEW** **V** PASTA PRIMIVARA / \$20

Farfalle pasta, zucchini, squash, red onion, tomato, mushroom, basil pesto, shaved Parmesan

## SIDES / \$4

### ASPARAGUS

### BROCCOLI

### SAUTÉED SPINACH

### BAKED POTATO

### BAKED SWEET POTATO

### FRENCH FRIES

### GARLIC WHIPPED POTATOES

### ONION RINGS

### SWEET POTATO FRIES

### TATER TOTS

### VEG DU JOUR



## KIDS MENU / \$8

Comes with your choice of one side

MINI CORN DOGS

CHEESEBURGER

BOW-TIE PASTA

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+ Add meatballs \$2 / Chicken \$3 +

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8" CHEESE PIZZA

Cheese or pepperoni

MACARONI & CHEESE

GRILLED CHEESE SANDWICH

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Vanilla, chocolate, black raspberry chocolate chip, ask your  
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