

# 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

Ricotta cheese, asparagus, artichokes, leeks, tomato, parmesan, balsamic

### CRAB DIP / \$16

Boursin cheese, old bay, lump crab served with tortilla chips

### KUNG PAO BRUSSEL SPROUTS / \$12

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

### 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

## 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 +

### HOUSE SALAD / \$15

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

### CAPRESE SALAD / \$14

Fresh tomatoes, mozzarella cheese, basil vinaigrette, balsamic glaze

### 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

### VICHYSSEOISE

### GAZPACHO

### SOUP DU JOUR

## SANDWICHES / WRAPS

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

### CLUB SANDWICH / HALF \$14 / WHOLE \$18

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

### 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

### 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.

### MEDITERRANEAN VEGGIE WRAP / \$12

Hummus, spring mix, Kalamata olive, tomato, cucumber, roasted red pepper, red wine vinigrette

## ENTRÉE

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

### 6 OZ FILET / \$40

Garlic whipped potatoes, asparagus, chateaubriand sauce, onion straws

### 10 OZ RIBEYE / \$36

Rosemary potatoes, roasted carrots, garlic and herb butter

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

Garlic whipped potatoes, pea medley, tarragon cream sauce

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

Garlic whipped potatoes, roasted carrots, brown sugar soy glaze

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

Forbidden rice, pea medley, miso glaze

### WALLEYE / \$28

Roasted marble potatoes, asparagus, Florentine sauce

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

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

### GNOCCHI A LA VODKA / \$21

Ricotta gnocchi, vodka tomato sauce, leeks, asparagus, artichoke, pecorino cheese

### CAJUN SEAFOOD FARFALLE / \$28

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

## SIDES / \$4

### ASPARAGUS

### BROCCOLI

### GARLIC WHIPPED POTATOES

### ROASTED CARROTS

### SAUTÉED SPINACH

### BAKED POTATO

### PEA MEDLEY

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**

**KIDS BOWTIE PASTA**

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

**FRIED CHICKEN TENDERS**

**5" PEPPERONI PIZZA / \$5.00**

**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

**MISSISSIPPI MUD CAKE / \$10**

Chocolate brownie cake with chocolate mousse, topped with chocolate ganache and brownie chunks

**STRAWBERRY SENSATION CAKE / \$10**

Layers of strawberry cake, strawberry filling and whipped cream, topped with white chocolate

**ICE CREAM / \$4**

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

## RED WINE

**OMEN CABERNET SAUVIGNON / CALIFORNIA**

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

**ALAMOS MALBEC / MENDOZA ARGENTINA**

Glass \$9 / Bottle \$32

**MARK WEST PINOT NOIR / CALIFORNIA**

Glass \$10 / Bottle \$30

**LA CREMA MONTEREY PINOT NOIR / CALIFORNIA**

Glass \$13 / Bottle \$39

**FEDERALIST ZINFANDEL / CALIFORNIA**

Glass \$15 / Bottle \$45

## WHITE WINE

**VILLARNI GRILLO WHITE BLEND / SICILY**

Glass \$10 / Bottle \$30

**BABY BLUE BLANC WHITE BLEND / NAPA VALLEY**

Glass \$19 / Bottle \$57

**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

**A TO Z RIESLING / OREGON**

Glass \$14 / Bottle \$42

**ECCO DOMANI PINOT GRIGIO / ITALY**

Glass \$9 / Bottle \$32

**SEAGLASS PINOT GRIGIO / CENTRAL COAST**

Glass \$11 / Bottle \$33

## SPARKLING / ROSE

**LAMARCA PROSECCO / ITALY**

Split \$10 / Bottle \$38

**REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA**

Bottle \$42

**COTE DE ROSES ROSE / MEDITERRANEAN**

Glass \$16 / Bottle \$48

**THE PALE ROSE / CALIFORNIA**

Glass \$10 / Bottle \$30

## CRAFT COCKTAILS / \$10

**THE BUBBA BOULEVARDIER**

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

**THE FORT**

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

**SPARKLING LEMON AIDE**

Wheatley vodka, strawberry, sour mix, soda water

**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