



# FMCC LUNCH MENU

*Lunch is served 11-5 Tuesday through Sunday*

## APPETIZERS

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

#### 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** CAPRESE FLATBREAD / \$11

Garlic oil base with fresh mozzarella, heirloom tomatoes, balsamic reduction and fresh basil

#### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

#### **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** QUESO / \$8

House made served with tortilla chips

#### PRETZELS WITH DIJONNAISE / \$12

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

#### CAESAR BRUSSEL SPROUTS / \$12

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

## 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 / Steak \$15 +

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

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

#### 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

#### **GF** GAZPACHO

### VICHYSOISE

## WRAPS

### 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

### 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 comes with lettuce tomato and mayo

### 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 \$18 / QUARTER POUND \$14

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

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

5" PEPPERONI PIZZA / \$5.00

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

Bulleit 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

IN THE PINK

House made strawberry basil lemonade with Wheatley vodka

WHITE SANGRIA

Mia Dolcea coconut rum and pineapple juice

PINEAPPLE MANGO SKINNY MARGARITA

Pineapple Mango Bai Water, Tequila, Splash of Lime Juice, Soda  
Water

SKINNY BLUEBERRY LEMON DROP

Blueberry Bai Water, Deep Eddy Lemon Vodka, Soda Water

## SPARKLING

KORBEL BRUT SPLIT / CALIFORNIA

+ \$10 +

LAMARCA PROSECCO SPLIT / ITALY

+ Split \$10 / Bottle \$38 +

REGINATO SPARKLING MALBEC ROSE

Bottle \$42

## 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 +

ECCO DOMANI PINOT GRIGIO / ITALY

+ Glass \$9 / Bottle \$32 +

LA CREMA PINOT NOIR ROSE / MONTEREY

+ Glass \$12 / Bottle \$44 +

HONORO VERA ROSÉ / MURCIA, SPAIN

+ Glass \$10 / Bottle \$36 +

## 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 +



# F MCC DINNER MENU

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

## APPETIZERS

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

#### 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** CAPRESE FLATBREAD / \$11

Garlic oil base with fresh mozzarella, heirloom tomatoes, balsamic reduction and fresh basil

#### CAESAR BRUSSEL SPROUTS / \$12

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

#### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

#### **V** PICKLE FRIES / \$11

Spicy cornmeal breaded pickles served with chipotle ranch

#### PRETZELS WITH DIJONNAISE / \$12

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

#### QUESADILLA / \$14

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

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

#### **NEW** QUESO / \$8

House made served with tortilla 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 / Steak \$15 +

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

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

#### 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

### VICHYSOISE

### **GF** GAZPACHO

## 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 \$18 / QUARTER POUND \$14

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

### 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

### 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.

## ENTRÉE

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

### 6 OZ FILET / \$40

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

#### **NEW** BONE IN PORK CHOP / SINGLE \$23 / DOUBLE \$32

Garlic whipped potatoes, asparagus, Bourbon glaze

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

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

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

Pan seared with a Thai chili glaze, jasmine rice and green beans

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

Pan seared with jasmine rice, green beans and Roasted corn salsa

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

Alfredo sauce, peas, mushrooms, and shaved Parmesan  
+ Add Chicken - \$6 / Shrimp - \$9 / Salmon - \$10 / Steak - \$15 +

#### **NEW** TUSCAN PASTA / \$16

Spinach, artichoke, sun dried tomato and creamy mushroom sauce over penne pasta.  
+ Add Chicken - \$6 / Shrimp - \$9 / Salmon - \$10 / Steak - \$15 +

## SIDES

### BAKED POTATO

### BAKED SWEET POTATO

### BROCCOLI

### SAUTÉED SPINACH



## 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" 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 PER SCOOP

Vanilla, chocolate, black raspberry chocolate chip, ask your  
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WHITE SANGRIA

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