

# DINNER MENU

## SOUPS

CUP 3.95 | BOWL 5.25

Soup du Jour

French Onion Soup

Chili

Roasted Butternut Squash

## APPETIZERS

FMCC Crab Cakes — 14.95

jumbo lump crab cakes, house remoulade sauce

Hog Wings — ½lb. for 8.95

fried pork shanks tossed in Currie Spice

+ ¾lb. for 12.95 +

Chicken Wings — 6 for 6.95

buffalo, teriyaki, barbecue, or Currie spice

+ 12 for 12.95 +

Chicken Quesadilla — 12.95

flour tortilla, cheddar jack cheese, grilled chicken, salsa, guacamole, salsa, sour cream

Jumbo Shrimp Cocktail — 12.95

jumbo shrimp, cocktail sauce, lemon

Barbecue Saratoga Chips — 8.95

saratoga chips, Currie spice, bacon, cheddar cheese, jalapeno

Chicken Bites — 10.95

buffalo, Currie, or Asian

Mediterranean Flatbread —

10.95

diced chicken, spinach, artichoke, sun-dried tomato, olives, mozzarella and provolone cheeses, white sauce

Black & Blue Scallops — 14.95

blackened scallops, gorgonzola cream, bacon, walnut, parsley

Eggplant Napoleon — 8.95

fried eggplant, tomato, fresh mozzarella, marinara, basil pesto, and truffle oil

## LIGHT PORTION

ADD CHICKEN +4.00 | SALMON +5.00 | SHRIMP +6.00 | SCALLOP +7.00

Fettuccine Alfredo — 12.95

fettuccine, alfredo, peas, mushrooms

Petite Filet Mignon — 19.95

4 ounce filet mignon of beef, crispy onion straws, bearnaise sauce

Liver & Onions — 14.95

veal liver, caramelized onions, bacon, smashed redskin potatoes, vegetable du jour

Pasta Primavera — 11.95

fettuccine, pesto, zucchini, summer squash, mushrooms, carrots, tomato

Horseradish Crusted Salmon — 16.95

served over cauliflower and beet purees with grilled asparagus

Crusted Chicken — 12.95

parmesan panko, and tarragon cream served with smashed redskin potatoes and vegetable du jour

## SALADS

ADD GRILLED OR BLACKENED CHICKEN +4.00 | SALMON +5.00

Caesar Salad — 10.95

crisp romaine, classic Caesar dressing, shaved parmesan cheese, focaccia croutons

Buffalo Chicken Salad — 13.95

crisp romaine lettuce, crispy bacon, diced tomatoes, blue cheese dressing, buffalo chicken bites, gorgonzola crumbles

Fort Mitchell Salad — 12.95

iceburg lettuce, ham, turkey, swiss cheese, Fort Mitchell dressing, cheese fingers, tomatoes, hard boiled egg

Kale Crunch Quinoa Salad — 13.95

red quinoa, kale, carrot, brussel sprout, cabbage, radicchio, golden raisin, cashew, feta, honey balsamic dressing

Taco Salad — 12.95

iceburg lettuce, cheddar and jack cheeses, diced tomato, black olive, chili, crispy tortilla bowl, chipotle ranch dressing

+ substitute chicken for +1.00

Pan-Seared Salmon Salad — 15.95

fresh greens, toasted pine nuts, crispy bacon, feta cheese, fresh raspberries, pan-seared salmon, raspberry vinaigrette

House Salad — 10.95

fresh mixed greens, dried cranberries, red onion, tomatoes, bleu cheese, walnuts, choice of dressing

# ENTRÉES

ALL ENTRÉES COME WITH YOUR CHOICE OF TOSS SALAD OR CAESAR SALAD.

SOUP +1.00 | WEDGE SALAD +2.00 | SMALL HOUSE SALAD +2.00

## PASTA & GRAINS

ADD CHICKEN +4.00 | ADD SHRIMP +6.00 |  
ADD SCALLOPS +7.00

### ✦ Pasta Primavera — 16.95

fettuccine, pesto, zucchini, summer squash,  
mushrooms, carrots, tomatoes

### Shrimp & Sausage Jumbalaya — 22.95

sautéed shrimp, andouille sausage, brown rice,  
creole sauce

### Fettuccine Alfredo — 16.95

fettuccine, alfredo, mushrooms, peas

### ✦ Kale Quinoa Crunch Bowl — 16.95

red quinoa, kale, carrot, brussel sprout, cabbage,  
radicchio, golden raisin, cashew, feta

### Seafood Linguine — 24.95

shrimp, crab, scallop, linguine, white wine cream,  
parmesan

## HOMESTYLE

### Homemade Meatloaf — 14.95

mushroom gravy, smashed redskin potatoes,  
vegetable du jour

### Liver & Onions — 18.95

provimi veal liver, caramelized onions, crispy  
bacon, smashed redskins, vegetable du jour

### Chicken Pot Pie — 16.95

chicken, peas, carrot, onion, celery, potato,  
gravy, flaky puff pastry top

### Crusted Chicken — 18.95

Parmesan panko, tarragon cream, smashed  
redskin potatoes and vegetable du jour

## FROM THE SEA

### ✦ Fried Shrimp — 19.95

beer battered jumbo shrimp, rice pilaf,  
broccoli, cocktail sauce, tartar sauce

### Parmesan Crusted Halibut — 30.95

parmesan panko crusted Alaskan  
halibut, herb gremolata, saffron mashed  
potato, brussel sprout

### ✦ Pan-Seared Scallops — 29.95

boursin grit cake, sautéed spinach,  
romesco sauce

### Horseradish Crusted Salmon — 26.95

over cauliflower and beet purees with  
grilled asparagus

## FROM THE LAND

ADD A CRABCAKE - 7.95

PEPPERCORN CRUST - 1.95

### Filet Mignon of Beef — 34.95

eight ounce filet mignon of beef,  
crispy onion straws, sauce bearnaise

### 12 oz Dry Aged NY Strip — 30.95

aged a minimum of 35 days topped  
with veal demi and crispy onion straws

### Veal Tortellini — 26.95

scallopini of veal, creamy mushroom  
tortellini, grilled asparagus

### Stuffed Pork Tenderloin — 24.95

spinach and mushroom stuffed pork  
tenderloin, demi-glace, smashed  
redskins, vegetable du jour

*eating raw or under cooked food is not recommended by the surgeon general*