

DINNER MENU

APPETIZERS

CHICKEN WINGS

* BUFFALO, ASIAN, BARBECUE, OR
CURRIE SPICE... 6 FOR \$9 | 12 FOR \$16 *

CHICKEN BITES

* BUFFALO, ASIAN, BARBECUE, OR
CURRIE SPICE... \$11 *

CAPRESE FLATBREAD

* CRISPY HERBED FLATBREAD WITH
MOZZARELLA CHEESE AND TOMATOES,
TOPPED WITH FRESH BASIL AND

BALSAMIC GLAZE... \$12

ADD CHICKEN + \$2 *

CHEESE QUESADILLA

* FLOUR TORTILLA, CHEDDAR JACK
CHEESE, WITH GUACAMOLE, SALSA &
SOUR CREAM... \$10

ADD CHICKEN + \$4 | ADD BLACKENED
SHRIMP + \$6 | SUB VEGETARIAN + \$4 *

NEW LOADED NACHOS

* TORTILLA CHIPS TOPPED WITH
GROUND BEEF, BEANS, CHEDDAR JACK
CHEESE, JALAPENO, PICO DE GALLO,
SOUR CREAM AND GUACAMOLE... \$13

SUB CHICKEN + \$1 *

FMCC JUMBO CRAB CAKE

* JUMBO LUMP CRAB CAKE, SERVED
WITH CILANTRO AIOLI AND ARUGULA
SALAD... \$16 *

NEW MUSSELS PROVENCAL

* FRESH MUSSELS, GARLIC, SHALLOT,
WHITE WINE, LEMON, DICED
TOMATOES, BASIL AND SHAVED
PARMESAN CHEESE. SERVED WITH A
TOASTED BAGUETTE... \$15 *

JUMBO SHRIMP COCKTAIL

* FIVE JUMBO SHRIMP, COCKTAIL
SAUCE, LEMON... \$14 *



SOUPS

CUP \$4 | BOWL \$6

SOUP DU JOUR

* ASK YOUR SERVER FOR OUR FRESH SOUP SELECTION *

CHILLED GAZPACHO

VICHYSOISE

CHILI

FRENCH ONION

SALADS

ADD GRILLED OR BLACKENED CHICKEN + \$5

SALMON + \$6 | SHRIMP + \$7

CAESAR SALAD

* CRISP ROMAINE, CLASSIC CAESAR DRESSING,
SHAVED PARMESAN CHEESE, FOCACCIA CROUTONS... \$12 *

HOUSE SALAD

* FRESH MIXED GREENS, DRIED CRANBERRIES, RED ONION,
TOMATOES, BLUE CHEESE CRUMBLES AND WALNUTS, SERVED
WITH YOUR CHOICE OF DRESSING... \$12

*PAIRS WELL WITH HOUSE MADE CHAMPAGNE POPPYSEED
VINAIGRETTE *

FORT MITCHELL SALAD

* ICEBERG LETTUCE, HAM, TURKEY, SWISS CHEESE, FORT
MITCHELL DRESSING, CHEESE FINGERS, TOMATOES, HARD
BOILED EGG... \$15 *

NEW CAPRESE SALAD

* SLICED TOMATO, LAYERED WITH FRESH BASIL,
MOZZARELLA, BALSAMIC REDUCTION AND OLIVE OIL ... \$14 *

BUFFALO CHICKEN SALAD

* CRISP ROMAINE LETTUCE, CRISPY BACON, DICED
TOMATOES, BLUE CHEESE DRESSING, BUFFALO CHICKEN
BITES, BLUE CHEESE CRUMBLES... \$16 *

PAN-SEARED SALMON SALAD

* FRESH GREENS, TOASTED PINE NUTS, CRISPY BACON, FETA
CHEESE, FRESH RASPBERRIES, PAN-SEARED SALMON,
RASPBERRY VINAIGRETTE... \$16 *

NEW QUINOA BOWL

* QUINOA, ROASTED SWEET POTATO, SPINACH AND CASHEWS
TOSSED IN A LEMON VINAIGRETTE, TOPPED WITH PICKLED
RED ONION AND CILANTRO SERVED COLD... \$16 *

TACO SALAD

* ICEBERG LETTUCE, TOPPED WITH CHEDDAR JACK CHEESE,
DICED TOMATO, BLACK OLIVES AND OUR HOUSEMADE CHILI
IN A CRISPY TORTILLA BOWL SERVED WITH CHIPOTLE RANCH
DRESSING... \$14

SUB CHICKEN + \$1 *

ENTRÉES

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

SOUP + \$1 | WEDGE SALAD + \$2 | SMALL HOUSE SALAD + \$2

FROM THE LAND

FILET MIGNON OF BEEF

* 8 OUNCE CHOICE HAND-CUT FILET MIGNON , CRISPY ONION STRAWS, BEARNAISE SAUCE, SMASHED REDSKIN POTATOES, VEGETABLE DU JOUR... \$37 *

NEW ROASTED AIRLINE CHICKEN

* PAN ROASTED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE, SMASHED REDSKIN POTATOES AND VEGETABLE DU JOUR... \$24 *

HOMESTYLE MEATLOAF

* HOUSEMADE MEATLOAF WITH MUSHROOM SAUCE, SMASHED REDSKIN POTATOES AND VEGETABLE DU JOUR... \$21 *

CRUSTED CHICKEN

* PARMESAN PANKO, TARRAGON CREAM SERVED WITH SMASHED REDSKIN POTATOES AND VEGETABLE DU JOUR... \$20 *

SUBSTITUTE- BAKED POTATO | BAKED SWEET POTATO | RICE PILAF

FROM THE SEA

NEW MUSSELS PROVENCAL

* FRESH MUSSELS, GARLIC, SHALLOT, WHITE WINE, DICED TOMATOES, LEMON, BASIL AND SHAVED PARMESAN WITH LINGUINE... \$22 *

SUSTAINABLE ANTARCTIC FRESH SALMON

* PAN-SEARED SALMON SERVED WITH RICE PILAF AND A MEDLEY OF SQUASH, ZUCCHINI, RED ONION AND BELL PEPPER. SERVED WITH A SMOKEY ROMESCO SAUCE... \$26 *

NEW PAN SEARED HALIBUT

* PAN SEARED HALIBUT SERVED WITH HERBED QUINOA, PEA PUREE AND BABY CARROTS... \$29 *

PAN SEARED SEA SCALLOPS

* JUMBO SCALLOPS, PAN SEARED AND SERVED WITH ISRAELI COUSCOUS, CRISPY PANCETTA, ROASTED FENNEL, CARROT PUREE AND ARUGULA SALAD... \$30 *



FROM THE FIELDS

NEW LINGUINE ALA VEGETABLE RAGU

* GARDEN VEGETABLE RAGU AND LINGUINE PASTA TOSSED WITH FRESH BASIL AND PECORINO CHEESE... \$18

*ADD CHICKEN + \$5 | SALMON + \$6 | SHRIMP + \$7 | SCALLOPS + \$8 *

FETTUCCHINE ALFREDO

* FETTUCCHINE, ALFREDO SAUCE, PEAS, MUSHROOMS AND PARMESAN CHEESE... \$19

*ADD CHICKEN + \$5 | SALMON + \$6 | SHRIMP + \$7 | SCALLOPS + \$8 *

NEW CAJUN SEAFOOD FARFALLE

* SHRIMP, CRAB, SCALLOPS, AND FARFALLE PASTA TOSSED IN A CAJUN CREAM SAUCE TOPPED WITH DICED TOMATO, SCALLIONS AND SHAVED PARMESAN... \$25 *

LIGHT PORTION

A SMALLER PORTION OF SOME OF OUR FAVORITES

FILET MIGNON

* 4 OUNCE CHOICE HAND-CUT FILET MIGNON , CRISPY ONION STRAWS, BEARNAISE SAUCE, SMASHED REDSKIN POTATOES, VEGETABLE DU JOUR... \$24 *

SUSTAINABLE ANTARCTIC FRESH SALMON

* PAN-SEARED SALMON SERVED WITH RICE PILAF AND A MEDLEY OF SQUASH, ZUCCHINI, RED ONION AND BELL PEPPERS, SERVED WITH A SMOKEY ROMESCO SAUCE... \$18 *

FETTUCCHINE ALFREDO

* FETTUCCHINE, ALFREDO SAUCE, PEAS, MUSHROOMS AND PARMESAN CHEESE... \$13

*ADD CHICKEN + \$5 | SALMON + \$6 | SHRIMP + \$7 | SCALLOPS + \$8 *

LIGHT PORTION CRUSTED CHICKEN

* PARMESAN PANKO, TARRAGON CREAM, SMASHED REDSKIN POTATOES AND VEGETABLE DU JOUR... \$16 *

EATING RAW OR UNDER COOKED FOOD IS NOT RECOMMENDED BY THE SURGEON GENERAL