

DINNER MENU

SOUPS

cup 3.95 | bowl 5.25

SOUP DU JOUR

CHILI

FRENCH ONION SOUP

ROASTED BUTTERNUT SQUASH

APPETIZERS

FMCC CRAB CAKE ... 12.95

jumbo lump crab cake
roasted red pepper aioli

CHICKEN WINGS

buffalo, teriyaki, barbecue, or Currie spice
* 6 for 6.95 | 12 for 12.95 *

CHICKEN QUESADILLA ... 12.95

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

JUMBO SHRIMP COCKTAIL ... 12.95

jumbo shrimp, cocktail sauce, lemon

BUFFALO SARATOGA CHIPS ... 8.95

saratoga chips, cajun spice, buffalo sauce,
blue cheese crumbles, scallions

CHICKEN BITES ... 10.95

buffalo, currie, or asian

BOURBON BACON TOTS ... 7.95

golden brown tater tots topped with a bourbon
bacon cheese sauce and green onions

NEW ARANCINI DI RISOTTO ... 9.95

Breaded Risotto Balls stuffed with Fresh
Mozzarella Cheese and cooked golden brown.
Served with tomato basil sauce and drizzled
with truffle oil.

NEW FRIED ZUCCHINI ... 8.95

with Lemon Aioli dipping sauce.

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

NEW FRIED GOAT CHEESE SALAD ... 12.95

Mixed Greens, toasted pumpkin seeds, dried cherries, purple onion and
Applewood bacon bits. Served with an Apple Cider Vinaigrette

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 olives, 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

FROM THE LAND

FILET MIGNON OF BEEF ... 34.95

eight ounce filet mignon of Certified Angus Beef, crispy onion straws, sauce bearnaise, smashed redskin potatoes and vegetable du jour

* add crabcake \$8.95 | peppercorn crust \$1.95 | Oscar style \$9.95 | 3 piece shrimp scampi \$7.95 *

NEW VEAL OSCAR ... 26.95

tender cut of veal, floured and sautéed. Topped with crab meat and bearnaise sauce.

Served with smashed redskin potatoes and grilled asparagus.

NEW CHICKEN PARMESAN ... 18.95

herb breaded chicken breast pan fried golden brown, topped with tomato basil sauce and shaved parmesan cheese. Served atop Linguini pasta and grilled asparagus.

NEW GRILLED SPICE RUBBED PORK TENDERLOIN ... 24.95

served with Sweet Potato casserole and cinnamon glazed apples

NEW YORK STRIP STEAK ... 30.95

14 ounce Certified Angus Beef, veal demi, crispy onion straws, smashed redskin potatoes, vegetable du jour

* add crabcake \$8.95 | peppercorn crust \$1.95 | Oscar style \$9.95 | 3 piece shrimp scampi \$7.95 *

FROM THE SEA

NEW 4 JUMBO PAN SEARED SEA SCALLOPS ... 30.95

with a citrus beurre blanc, crab risotto and grilled asparagus.

NEW PAN SEARED WALLEYE ... 26.95

served with a parsnip puree, bacon apple gastrique and bitter green salad.

NEW CRAB CAKE DINNER ... 25.95

Two Jumbo Lump Crab Cakes pan fried golden brown served with a roasted red pepper aioli, rice pilaf and veg du jour.

NEW SUSTAINABLE ANTARCTIC FRESH SALMON ... 27.95

Grilled served with tomato, cucumber and white wine citrolini salad and rice pilaf

HOMESTYLE

NEW CLASSIC BRAISED SHORT RIBS ... 18.95

served with a rich Burgundy demi-glace, smashed redskin potatoes and vegetable du jour.

NEW BEER BATTERED JUMBO SHRIMP ... 17.95

with cocktail sauce and served with French fries and coleslaw.

CRUSTED CHICKEN ... 18.95

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

LIVER & ONIONS ... 18.95

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

PASTA & GRAINS

add chicken +4.00 | salmon +5.00

shrimp +6.00 | scallop +7.00

PASTA PRIMAVERA ... 16.95

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

FETTUCCINE ALFREDO ... 16.95

fettuccine, alfredo, mushrooms, peas

NEW BEEF STIR FRY AND LO MEIN NOODLES. ... 18.95

Tender cuts of beef stir-fried with peppers, onions, snow peas and bok choy. Tossed with an Oriental Glaze and Lo Mein Noodles.

NEW SHRIMP, CRAB AND SCALLOP CAJUN FARFALLE. ... 26.95

Peppers, Red Onions, Tomatoes tossed in a creamy Cajun cream sauce and farfalle pasta.

LIGHT PORTION

a smaller portion of some of our favorites

CRUSTED CHICKEN ... 12.95

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

FETTUCCINE ALFREDO ... 12.95

fettuccine, alfredo, peas, mushrooms

* add chicken +4.00 | salmon +5.00 | shrimp +6.00 | scallop +7.00 *

FILET MIGNON ... 19.95

4 ounce filet mignon of Certified Angus Beef, crispy onion straws, bearnaise sauce, smashed redskin potatoes, vegetable du jour

LIVER & ONIONS ... 14.95

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

NEW SUSTAINABLE ANTARCTIC FRESH SALMON ... 16.95

Grilled served with tomato, cucumber and white wine citrolini salad and rice pilaf

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