

# 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

Fig, prosciutto, red onion, goat cheese, pistachio, kale

#### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

#### AHI TUNA / \$15

Sesame crusted, togarashi, asian slaw, spicy mayo

#### 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

#### CURRY CAULIFLOWER / \$14

Puffed rice, pickled fresno, cashew, mint yogurt

## 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 •

#### FALL PANZANELLA SALAD / \$15

Butternut squash, raisins, hazelnuts, goat cheese, sage, focaccia, kale, spiced apple vinaigrette

#### HOUSE SALAD / \$15

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

#### 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

### BUTTERNUT SQUASH

### SOUP DU JOUR

## SANDWICHES

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

### 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

## ENTRÉE

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

### 6 OZ FILET / \$40

Mushroom bordelaise, cauliflower puree, asparagus

### 10 OZ RIBEYE / \$36

Coffee rubbed, fig and port sauce, potato hash, roasted carrots

### SHORT RIBS / \$28

Parsnip-potato puree, roasted carrots, red wine jus

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

Cauliflower puree, asparagus, tarragon cream sauce

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

Ancho chili glaze, baked sweet potato, haricots verts

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

Butternut squash puree, roasted parsnips, baby kale

### SWORDFISH / \$28

Agrodolce, fried eggplant, haricot verts

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

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

### BUTTERNUT SQUASH RAVIOLI / \$22

Sage cream, toasted hazelnuts, manchego cheese

### SEAFOOD PASTA / \$28

Bloody mary sauce, rotini, shrimp, scallop, crab, asparagus, mushroom, red onion, parmesan

## SIDES / \$4

### ASPARAGUS

### BAKED POTATO

### BAKED SWEET POTATO

### BROCCOLI

### HARICOT VERTS

### ROASTED CARROTS

### SAUTÉED SPINACH

## KIDS MENU / \$8

Comes with your choice of one side

### MINI CORN DOGS

### CHEESEBURGER

### KIDS PASTA

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

### FRIED CHICKEN TENDERS

### 5" CHEESE PIZZA

Cheese or pepperoni

### 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

### BROWNIE CHEESECAKE / \$11

Chocolate brownie, cheesecake, ganache, cherry coulis

### LEMON BERRY CAKE / \$10

Vanilla crumb cake, blueberry and cranberry, mascarpone

### ICE CREAM / \$4

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

## RED WINE

### 0-61 CABERNET / CHILE

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

### GRAFFINGA MALBEC / ARGENTINA

Glass \$9 / Bottle \$27

### MARK WEST PINOT NOIR / CALIFORNIA

Glass \$10 / Bottle \$30

### LA CREMA MONTEREY PINOT NOIR / CALIFORNIA

Glass \$13 / Bottle \$39

### SALDO ZINFANDEL / CALIFORNIA

Glass \$11 / Bottle \$33

## WHITE WINE

### 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

## SPARKLING / ROSE

### LAMARCA PROSECCO / ITALY

Split \$10 / Bottle \$38

### REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA

Bottle \$42

### 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

### 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



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