



## Soups & Appetizers

<b>Twice Baked Potato</b> Baked Potato With Bacon, Cheddar Cheese And Sour Cream	11.95
<b>Spinach Artichoke Dip</b> With House-made Tortilla Chips Seasoned With Sea Salt	11.95
<b>FPC Baked Clams</b>	14.95
<b>Caprese Salad</b> With Fresh Mozzarella, Sliced Tomato, Roasted Red Pepper, Fresh Basil And Balsamic Glaze	10.95
<b>Sautéed Mussels</b> Sautéed in White Wine With Lemon, Garlic And Basil	12.95
<b>Jumbo Lump Crab Cake</b> With Roasted Corn Salsa And Red Pepper Coulis	11.95
<b>Jumbo Shrimp Cocktail</b> Served With Classic Cocktail Sauce	13.95
<b>Clams On The Half Shell</b> Served With Lemon and Cocktail Sauce	
<b>Cheese And Beer Fondue</b> Founder's Breakfast Stout And FPC Cheese Blend With Pretzel Chunks and Kielbasa	14.95
<b>French Onion Soup ~ cup or bowl</b>	6.95/8.95
<b>FPC Homemade Short Rib Chili ~ cup or bowl</b>	7.99/9.99
<b>Soup of the Day ~ cup or bowl</b>	5.95/7.95

## Flatbreads

<b>Tuscan</b> Grilled Chicken, Baby Spinach, Sun Dried Tomatoes, Basil Pesto And Melted Mozzarella	15.95
<b>Goat Cheese</b> With Arugula, Roasted Cherry Tomatoes, Basil Pesto And Balsamic Drizzle	14.95
<b>Margherita</b> With Marinara, Tomato, Fresh Mozzarella And Prosciutto	14.95

## Salads

<b>Greek Salad ~ small/large ^</b> Romaine Lettuce, Feta, Red Onion, Cucumbers And Kalamata Olives With Greek Dressing	8.95/12.95
<b>Baby Spinach ~ small/large ^</b> Hard Boiled Eggs, Mushrooms, Crispy Bacon, Tomatoes With A Dijon Mustard Vinaigrette	8.95/12.95
<b>Classic Caesar ~ small/large ^</b>	8.95/12.95
<b>Arugula Salad ~ small/large ^</b> Goat Cheese, Craisins, Pecans, Red Onions And Balsamic Vinaigrette	8.95/12.95
<b>House Salad ~ small/large ^</b> Baby Field Greens With Cucumbers And Grape Tomatoes ~ Choice of Dressings	6.95/10.95

*^ Add Chicken, Shrimp, Salmon or Steak*

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



## Pasta

<b>Grown Up Mac N' Cheese ^</b> With Bacon, Sherry And Three Cheese Blend	14.95
<b>FPC Pesto Pasta ^</b> Penne With Pesto, Sun Dried Tomato, Prosciutto, And Grilled Asparagus	17.95
<b>Steamed Mussels &amp; Clams</b> With A White Wine And Tomato Broth Over Linguine	19.95
<b>Chicken Francese</b> Served With Choice Of Penne Or Linguini	18.95
<b>Penne Alla Vodka ^</b>	16.95

*^ Add Chicken, Shrimp, Salmon or Steak*

## Entrées – Served with potato and vegetable of the day

<b>BBQ Baby Back Ribs ~ Half-rack/ Full rack</b>	
<b>Homemade Herbed Meatloaf And Gravy</b>	17.95
<b>Frenched Herb Roasted Chicken Breast</b> Premium Coleman Free Range Chicken Breast Roasted With Lemon, Thyme, Garlic And Onions With Herbed Gravy	20.95
<b>Braised Short Ribs</b> Pan Seared And Braised In A Madeira Wine And Rosemary Demi-Glace	27.95
<b>Double Stuffed Heritage Pork Chops</b> With Prosciutto, Parmesan And Rosemary Stuffing With Classic House Gravy	23.95
<b>Dijon &amp; Herb Encrusted Salmon</b> Pan Seared Salmon Served With Herb Beurre Blanc	19.95
<b>Panko Breaded Chicken Cutlet</b> Topped With Arugula Salad With Cherry Tomatoes, Red Onion, Fresh Mozzarella And Balsamic Vinaigrette	19.95
<b>Prime Rib Sandwich</b> Served On A Crusty Garlic Roll With Au Jus	16.95
<b>FPC Tacos ~ Chicken, Fish Or Steak</b> Served with honey rainbow slaw & cilantro aioli	20.95
<b>Marinated Skirt Steak ~ 12oz / 16oz</b>	21.99
<b>NY Strip Steak or Prime Rib ~ 12oz / 16oz</b> Served with Garlic Butter	21.99

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