

Make it Traditional

Trail camp beans, ranch fried potatoes & garlic bread \$6 pp

"YA'LL DON'T BE SHY ABOUT ASKIN' FOR REFILLS!"



FRIDAYS & SATURDAYS

FMC Sweet Tea or Famous Hand Squeezed Lemonade \$4 (no refills)

starters & salads

Charro Corn on the Cob	\$8
IT'S BACK! Oak pit BBQ'd, cotija cheese, lime aioli & chili powder	
California Whole Artichoke	\$14
Oak pit BBQ'd with chipotle aioli	
Cowboy Charcuterie	\$22
Linguica, Cowboy filet carpaccio, chicken kabob, veggie kabob & mustard BBQ sauce	
Small Garden or Caesar Salad	\$8

Jalapenos Rancheros	\$16
Bacon-wrapped, crab & cream cheese stuffed & oak pit BBQ'd	
FMC Spinach Salad	\$12
Our signature... spinach, crispy bacon, hard boiled egg, red onion & FMC vinaigrette	
Steak Bites	\$20
Chipotle ranch & garlic Bread	

Vaquero Caesar	\$12
Crisp romaine, Chef Victor's chimichurri, cotija cheese & parmesan crisp	
The Wedge	\$19
Iceberg wedge, crispy bacon, blue cheese crumbles, cherry tomatoes & red onion with blue cheese dressing	

famous oak pit BBQ'd entrees

All include onion rings, garlic bread & choice of ice cream or after dinner liqueur

butcher & Specialty Cuts

Bacon Wrapped Filet Mignon	\$49
6 oz	\$57
9 oz	
Bone-in Ribe Eye 22 oz	\$70
Porterhouse for Two 38 oz	\$90
Well worth the 30+ minute wait!	

Baseball Top Sirloin 16 oz	\$55
Limited Daily Please ask your server!	
New York 12oz	\$45
Prime Top Sirloin 8 oz	\$35
Rib Eye 14 oz	\$57

combinations

Mattie's Special	\$49
Local's Favorite...8 oz Prime Top Sirloin, jumbo shrimp, asparagus, bernaise sauce	

The Trail Ride	\$51
8 oz Prime top sirloin, shrimp scampi, FMC pork spare ribs	

Surf & Turf	\$99
6 oz bacon wrapped filet mignon, 9 oz Australian lobster tail, veggie kabob & rice pilaf	

seafood

Shrimp Scampi	\$35
Sautéed in a garlic white wine sauce served with rice pilaf	
Skuna Bay Salmon	\$45
Oak pit BBQ'd, herb butter, served with rice pilaf	

Charbroiled Mahi Mahi	\$37
Topped with roasted pineapple salsa, served with rice pilaf & asparagus	
Seafood Fettuccini	\$40
Scallops, shrimp, clams, beurre blanc	

Australian Lobster Tail	\$75
9 oz, oak pit BBQ'd, rice pilaf & veggie kabob	

other FMC favorites

FMC Pork Spare Ribs	\$38
Full rack with housemade pineapple BBQ or FMC BBQ	
F.McIntocks Burger	\$28
Half pound house-aged sirloin, cheddar cheese, lettuce, tomato, pickles, brioche bun & french fries	
Bruce's Ground Sirloin	\$33
Topped with sautéed mushrooms & onions, served with garlic bread	

Bone-In Pork Chop	\$40
14 oz, garlic mashed potatoes, apple chutney	
Pork Baby Back Ribs	\$45
Full rack & dry rub	
Chicken Piccata	\$33
Pan-seared chicken breast, beurre blanc, artichoke hearts, capers & rice pilaf	
BBQ Chicken Breast	\$33
Topped with FMC BBQ sauce, served with rice pilaf & garlic bread	

Chicken Marsala	\$35
Chicken breast, bacon, mushrooms, onions, marsala sauce, garlic mashed potatoes	
Tri Tip Sandwich	\$35
8 oz, shoestring onions, Chef Victor's Chimichurri, ciabatta & french fries	
Chipotle Chicken Alfredo	\$39
Topped with Parmesan cheese & served with garlic bread	

classic sides

Sauteed Onions	\$6
Broccolini	\$7
Garlic Mashed Potatoes	\$9
Sauteed Mushrooms	\$6
Bacon Mac n' Cheese	\$12
Garlic Fries	\$9
French Fries	\$7
Loaded Baked Potato	\$14
Topped with bacon butter & sour cream	

oak pit sides

Charro Corn on the Cob	\$8
Chili powder, Cotija, Lim Aioli	
Cauliflower Wedge	\$12
Served with Chef Victor's Chimichurri sauce	
Veggie Kabobs	\$14
2 kabobs loaded with seasonal vegetables	
Asparagus	\$8

entree compliments

Bernaise	\$8
Blue Style	\$8
Blue cheese crumbles, port-reduction sauce, garlic mashed potatoes	
Pepper Style	\$8
Black pepper crusted, cognac cream sauce, garlic mashed potatoes	
Chef Victor's Chimichurri	\$5
Bacon Butter NEW!	\$5
Cajun Butter	\$5