

## STARTERS

### **“go-go” bread**

warm garlic bread with gorgonzola fondue \$7.95

### **seared ahi**

yellowfin tuna, dusted with togarashi spice, seared rare, served with wakami seaweed salad and traditional accompaniments \$11.95

### **shrimp spring rolls**

crispy fried with a sweet and spicy orange marmalade dipping sauce \$10.95

### **crab cakes**

lump blue crab, sautéed golden brown, served with wilted arugula and sun-dried tomato aioli \$10.95

### **calamari**

delicately fried and served with zesty marinara sauce and roasted garlic aioli \$7.95

### **smoked chicken quesadilla**

three cheeses, black beans and green onions' served with sour cream, guacamole, and salsa \$8.95

### **caprese**

golden and red vine-ripe tomatoes, fresh mozzarella, ribbons of fresh basil, balsamic, and olive oil \$6.95

### **artisan cheese plate**

assorted gourmet cheeses with crackers and fresh fruit; perfect for sharing \$10.95

## SOUP

### **french onion gratiné**

brandy, hearty crouton, and gruyere \$5.95

### **smoked seafood chowder**

finished with sherry and cream \$4.95/\$7.95

### **soup du jour**

always engaging, never mundane; please ask your server

## SALAD

### **house**

organic field greens with tomatoes, carrots, radicchio, and onions; choice of dressing \$3.95/6.95

### **classic caesar**

crisp hearts of romaine, house-made dressing, aged reggiano, rustic crouton, and parmesan crisp \$4.95/8.95

### **roasted asparagus**

baby arugula, roasted bell peppers, artichoke hearts tossed in a tangy shallot vinaigrette, with shaved asiago \$5.95/\$9.95

### **spinach and pan fried goat cheese**

smoked bacon, sun-dried tomatoes, marinated olives, and toasted pine nuts with a sweet tomato dressing \$5.95/\$9.95

## PASTA

### **bourbon street fettuccine**

blackened shrimp, crawfish, andouille sausage with tomatoes and green onions in a cajun cream sauce \$17.95

### **shrimp and scallops scampi**

prepared the traditional way with lots of garlic, white wine, lemon, and parsley; served over linguine \$18.95

### **grilled chicken farfalle**

marinated chicken breast, crisp pancetta, artichoke hearts, and sun-dried tomatoes tossed with bowtie pasta in a basil pesto cream \$16.95

### **whole wheat penne primavera**

grilled marinated vegetables and shiitake mushrooms tossed in a garlic, wine and herb sauce \$11.95

*whole wheat penne available upon request on all pasta dishes*

## VEGETARIAN

### **eggplant napoleon**

breaded eggplant, roasted tomatoes, spinach and asiago, with balsamic glaze, parmesan crisp \$14.95

### **pumpkin lasagna**

fresh sage pasta baked with pumpkin, marscapone, and swiss chard, finished with ginger bechamel \$15.95

### **grilled vegetable ratatouille**

fire roasted squash, bell peppers, and eggplant with rice pilaf and shiitake mushroom ragout \$13.95

## SIDES

fresh vegetable \$3.95

roasted asparagus \$3.95

truffle mashed potatoes \$4.95

buttermilk chive mashed potatoes \$4.95

parmesan risotto \$5.95

*Firefly* baked mac and cheese \$5.95

jasmine rice \$3.95

rice pilaf \$3.95

fire roasted vegetables \$4.95

*The consumption of raw or undercooked meats, shellfish, and eggs may increase the risk of food borne illness.*

*A gratuity of 18% may be added to parties of 6 or more.*

## LAND

### **chicken milanese**

pan-fried with a composition of arugula, radicchio, tomatoes, onions, olive oil, lemon and black pepper; finished with balsamic glaze \$14.95

### **filet mignon (eight ounce)**

center-cut, grilled to perfection, with mushroom duxelle and puff pastry; served with white truffle mashed potatoes and roasted asparagus \$24.95

### **bacon wrapped bistro steak**

pan-seared, finished with at tennessee bourbon barbeque sauce, onion straws, mashed potatoes and vegetable \$19.95

### **half duckling**

crispy roasted with five berry gastrique, rice pilaf, and vegetable \$24.95

### **pork tenderloin**

peppercorn crusted, with brandy dijon cream, buttermilk chive mashed potatoes and fresh vegetables \$17.95

### **braised lamb shank**

cooked for hours with assorted vegetables and red wine until fall-off-the-bone tender; served over parmesan risotto \$17.95

### **chicken picatta**

sautéed breast in a refreshingly light sauce of lemon, capers, white wine, and parsley; served on a nest of linguine with fresh vegetable \$17.95

## SEA

### **house smoked salmon**

mesquite smoked atlantic salmon with citrus butter, grilled vegetables, and rice pilaf \$17.95

### **mirin glazed tuna**

flash-seared, served rare with spicy ginger sauce, sweet soy, fragrant jasmine rice, and baby bok choy \$22.95

### **broiled haddock florentine**

fresh, flaky local haddock with spinach and mornay sauce, rice, and vegetable \$18.95

### **pan seared scallops**

applewood smoked bacon, wilted spinach, roasted garlic cream, jasmine rice \$20.95

### **catch of the day**

always fresh, always creatively prepared; ask your server. *market price*

## CLASSICS

### **old world fish and chips**

beer battered haddock and our hand-cut seasoned chips, with cole slaw, tartar sauce, and malt vinegar \$14.95

### **baked stuffed chicken**

with prosciutto, sage, and a blend of cheeses; sauce suprême, mashed potatoes and fresh vegetable \$17.95

### **mulligan's stew**

a thick and hearty concoction of beef, lamb, potatoes, and assorted vegetables served with warm bread \$12.95

### **the *Firefly* burger**

more than half a pound. lettuce, tomato, onion. any way you like it. ask your server \$8.95

### **beef stroganoff**

slow simmered beef tips in a rich mushroom and onion gravy, finished with sour cream, served over egg noodles \$14.95

### **poor man's pie**

tender steak tips, wholesome vegetables, savory gravy; with smashed gold potatoes and baked in the oven \$13.95

### **grilled steak tips**

marinated sirloin tips, sautéed onions and mushrooms, mashed potatoes, vegetable \$13.95

### **prime rib**

perfectly seasoned and slow-roasted, served au jus with mashed potatoes, vegetable, and horseradish sauce  
available friday and saturday evenings while it lasts 12 ounce cut \$19.95