

## STARTERS

### **“go-go” bread**

warm garlic bread with gorgonzola fondue \$7.95

### **seared ahi**

yellowfin tuna, dusted with togarashi spice, seared rare with wakami seaweed salad and traditional accompaniments \$12.95

### **roasted vegetable wontons**

with sweet and spicy orange marmalade sauce \$8.95

### **crab cakes**

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

### **calamari**

delicately fried, with zesty marinara sauce and roasted garlic aioli \$9.95

### **smoked chicken quesadilla**

three cheeses, black beans and green onions, with sour cream and salsa \$8.95 add guacamole .50¢

### **caprese**

golden and red vine-ripe tomatoes, fresh mozzarella, ribbons of fresh basil, balsamic and olive oil \$7.95

### **baked brie**

with granny smith apples and roasted shallots in puff pastry, with raspberry compote and crackers \$9.95

## SOUP

### **french onion gratiné**

brandy, hearty crouton, and melted cheese \$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 cæsar**

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

### **baby arugula and poached pears**

gorgonzola, roasted beets, candied pecans, cranberry dijon vinaigrette \$5.95/\$9.95

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

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

## LAND

### **boneless beef short rib**

slow roasted in a thick concoction of guinness, rosemary, and root vegetables, served on a bed of risotto \$19.95

### **chicken picatta**

sautéed breast in a refreshingly light sauce of lemon, capers, white wine, and parsley; on a nest of linguine with fresh vegetable \$18.95

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

with roasted garlic cabernet sauce, gorgonzola mashed potatoes, and asparagus \$25.95

### **crispy half duckling**

five berry gastrique, jasmine rice and fresh vegetable \$24.95

### **bacon wrapped bistro steak**

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

### **roasted pork tenderloin**

jamaican jerk rub, mango coulis, rice pilaf and fried plantains \$18.95

### **braised lamb shank**

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

## SEA

### **grilled atlantic salmon**

over mushroom, prosciutto and smoked mozzarella ravioli, with a lemon peppercorn sauce and asparagus \$19.95

### **mirin glazed tuna**

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

### **baked stuffed haddock**

lobster stuffing, ritz crumbs, champagne dill cream, with rice pilaf and asparagus \$21.95

### **pan seared scallops**

applewood smoked bacon, wilted spinach, roasted garlic cream, jasmine rice \$21.95

### **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 and tartar sauce \$14.95

### **the Firefly burger**

more than half a pound. lettuce, tomato, onion. any way you like it. ask your server \$9.95

### **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; baked with mashed potatoes and sharp cheddar \$13.95

### **grilled steak tips**

marinated sirloin tips, sautéed onions and mushrooms, mashed potatoes, vegetable \$15.95

### **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

## PASTA

### **bourbon street fettuccine**

blackened shrimp, crawfish, and andouille sausage  
with tomatoes and green onions in a spicy 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 \$19.95

### **grilled chicken farfalle**

marinated chicken breast, crisp pancetta, artichoke hearts, and sun-dried tomatoes tossed with bowtie pasta in a basil pesto  
cream \$17.95

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

## VEGETARIAN

### **pad thai**

classically prepared with tofu, bean sprouts, bell peppers, and scallions; tossed with rice noodles \$15.95  
*add chicken \$4 add shrimp \$5*

### **eggplant napoleon**

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

### **Firefly black bean burger**

southwestern spiced, on a kaiser roll with lettuce, tomato, chipotle mayo, and sweet potato fries \$9.95

## SIDES

fresh vegetable \$3.95

fried plantains \$3.95

roasted asparagus \$3.95

gorgonzola mashed potatoes \$4.95

buttermilk chive mashed potatoes \$4.95

*Firefly* baked mac and cheese \$5.95

parmesan risotto \$5.95

jasmine rice \$3.95

rice pilaf \$3.95

*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*