

## 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

### shrimp spring rolls

with a sweet and spicy orange marmalade 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 \$8.95

### smoked chicken quesadilla

three cheeses, black beans and green onions; 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 \$7.95

### baked brie

with granny smith apples and roasted shallots in puff pastry, served with warm raspberry compote \$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

### roasted asparagus

baby arugula, roasted bell peppers, artichoke hearts, tangy shallot vinaigrette, shaved asiago \$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

## 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 \$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 available upon request on all pasta dishes*

## VEGETARIAN

### whole wheat penne primavera

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

### eggplant napoleon

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

### Firefly veggie burger

house made with fresh ingredients, served on a kaiser roll with grilled vegetable composition salad \$10.95

## SIDES

fresh vegetable \$3.95

roasted asparagus \$3.95

fire roasted vegetables \$3.95

cheddar 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.*

## 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 milanese**

breaded and fried with a composition of arugula, radicchio, tomatoes, onions, olive oil, lemon and black pepper; finished with balsamic glaze \$15.95

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

center-cut grilled to perfection, with sauce béarnaise, white cheddar mashed potatoes and roasted asparagus \$25.95

### **house smoked bistro steak**

finished with a white pepper country gravy, cheddar bacon mashed potatoes and vegetable \$19.95

### **pork tenderloin**

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

### **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

### **thai half duckling**

simmered in coconut milk with bell peppers and bamboo shoots in a red curry sauce, served over jasmine rice \$24.95

## SEA

### **grilled atlantic salmon**

with ripe olives, tomatoes, basil and feta cheese in a white wine sauce, atop Israeli couscous with fresh vegetable \$18.95

### **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**

with lobster stuffing, ritz crumbs, champagne dill cream, 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, tartar sauce, and malt vinegar \$14.95

### **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 mashed potatoes and cheddar, baked in the oven \$13.95

### **grilled steak tips**

marinated sirloin tips, sautéed onions and mushrooms, mashed potatoes, vegetable. \$14.95

### **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