

## 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

### stuffed portabello mushroom

sausage and fennel stuffing, balsamic glaze \$8.95

### 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 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, 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 caesar

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

## 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

### pumpkin and sage ravioli

with assorted root vegetables and toasted pine nuts in a nutmeg marscapone cream sauce \$14.95

### 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

spaghetti squash \$3.95

sautéed broccolini \$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*

## 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

### **stuffed chicken breast**

with granny smith apples and north country smokehouse chorizo sausage, fresh sage veloute, mashed potatoes, and fresh vegetable \$18.95

### **espresso-rubbed filet mignon (eight ounce)**

with port wine demi glace, gorgonzola mashed potatoes, and broccolini \$25.95

### **bacon wrapped bistro steak**

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

### **pork tenderloin**

maple shallot glaze, honey mead pan gravy, buttermilk chive mashed potatoes, and spaghetti squash \$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 broccolini \$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