

# Firefly

Bar and Grill

## STARTERS

### TORTILLA CHIPS AND HOUSE MADE SALSA ROJA \$5.99

Add guacamole for an additional \$2.00

### SPINACH AND ARTICHOKE DIP AND CHIPS \$6.99

Fresh spinach and artichoke hearts in a creamy five cheese béchamel served with tortilla chips.

### PRETZEL BITES WITH FRESH JALAPENO BEER CHEESE SAUCE \$6.99

Fresh baked mini pretzels served with our house made stout beer cheese dip.

### LOADED CAJUN POTATO CHIPS WITH DANISH BLUE SAUCE \$7.99

Crispy kettle chips, dusted with Cajun spices applewood smoked bacon, scallions and smothered with creamy Danish blue sauce and balsamic drizzle.

### CHAR-GRILLED CHICKEN WINGS \$10.99

Choice of house made Buffalo sauce, bourbon Sriracha or garlic Parmesan, celery, carrot sticks and Ranch dressing.

### LOADED NACHOS \$10.99

Queso sauce, Cheddar-Jack cheese, Pico de Gallo, Jalapenos, sour cream, guacamole.

Add for an additional cost:  
Broiled chicken breast \$4.00  
Bison & cactus chili \$3.00

## SALADS & BURGERS

Burgers and sandwiches are accompanied by French fries.

### FIREFLY SALAD \$11.99

Field greens, danish Blue Cheese, strawberries, mandarin oranges, shaved onions, candied pecans, and orange ginger vinaigrette.

Add for an additional cost:  
Broiled chicken breast \$4.00  
\*Grilled Herb salmon \$5.00

### \*GARLIC SHRIMP SALAD \$16.99

Chipotle peppers in Adobo give these grilled shrimp skewers a smoky flavor. Set atop a bed of field greens, shaved onions, roasted corn and avocado mango salsa with our house-made chipotle dressing, and a herbed baguette.

### GRILLED ROMAINE CHICKEN CAESAR SALAD \$13.99

Grilled romaine hearts, herb marinated chicken, shaved red onion, tomato, Parmesan cheese, herbed baguette drizzled with creamy Caesar dressing.

### BLACKENED CHICKEN SANDWICH \$13.99

Grilled chicken breast, field greens, shaved red onion, tomato, Pepper Jack cheese, chipotle herb aioli, on grilled Bianco Roll.

### \*CLASSIC CHEESEBURGER \$13.99

Choice of American, Swiss, Cheddar or Pepper Jack cheese, lettuce, tomato, onion and dill pickle on grilled Bianco Roll.

### \*CALIFORNIA AVOCADO BURGER \$10.99

Chorizo infused beef patty, smothered with Monterey Jack Jalapeno & red bell pepper cheese, guacamole, lettuce, tomato, onion and dill pickle on grilled Bianco Roll.

## ENTREES

Entrees include a small Firefly signature side salad.

### MAPLE GLAZED AIRLINE CHICKEN \$18.99

Marinated char-grilled airline chicken breast, fresh Rosemary maple Dijon glaze, served with roasted garlic mashed potatoes and charred balsamic tomatoes.

### \*PEACH BOURBON GLAZED PORTERHOUSE PORK CHOP \$19.99

Char-grilled bone-in pork chop glazed with peach sriracha bourbon sauce, served with garlic mashed potatoes, grilled lemon broccoli.

### \*HONEY GINGER CEDAR SALMON FILLET \$25.99

Herb marinated salmon fillet grilled on a cedar plank finished with honey ginger glaze, served with coconut cilantro rice pilaf and avocado mango salsa.

### \*GRILLED SHRIMP AND PINEAPPLE \$26.99

Grilled fresh garlic and herb infused jumbo prawns, served with coconut cilantro rice pilaf, avocado mango salsa, and brown lemon butter.

### \*RIBEYE DELMONICO \$29.99

10 oz rib eye steak cooked to your liking finished with fresh herb butter, accompanied with roasted garlic mashed potatoes and grilled lemon broccoli.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.



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## KIDS' MENU

### \*CHEESEBURGER \$6.99

Beef patty smothered with American cheese, served with French fries.

### CHICKEN TENDERS \$6.99

Breaded and deep fried chicken breast tenderloins deep fried served with choice of ranch dressing or BBQ sauce, served with French fries.

### GRILLED HOT DOG \$5.99

100% all beef hotdog char-grilled served with French fries.

### MACARONI & CHEESE \$5.99

Macaroni noodles tossed in a rich Cheddar cream served with French fries.

### MINI CORN DOGS \$5.99

Classic cornbread battered chicken franks, served with French fries.

## DESSERT

### CAKE OF THE DAY \$4.99

By the slice.

### CHOCOLATE MOLTEN LAVA CAKE \$6.99

Soft center chocolate cake, raspberry and chocolate sauce served with vanilla ice cream, and whipped cream.

### TIRAMISU \$5.99

Espresso soaked ladyfingers, Mascarpone cheese, cocoa powder, whipped cream and chocolate covered espresso bean.

### SALTED CARAMEL CHOCOLATE COOKIE CRUNCH SKILLET \$6.99

Warm salted caramel cookie baked in a mini cast iron skillet. Topped with white chocolate pretzel and pecan streusel, served with vanilla bean ice cream, chocolate sauce and whipped cream.

### SMOKY MOUNTAIN BROWNIE (SERVES TWO) \$8.99

Layers of moist rich chocolate brownie, served with vanilla bean ice cream, and topped with chocolate sauce, whipped cream and peanuts.

## BEVERAGES

Enhance your dessert experience with an Espresso \$3.25, Cappuccino \$3.75, or Macchiato \$4.00.

Fresh brewed Starbucks coffee \$3.25 (Free Refills)

Pepsi Products - \$2.50 (Free Refills)

Pepsi, Diet Pepsi, Sierra Mist, Mtn Dew, Diet Mtn Dew, Dr. Pepper, and Pink Lemonade

Milk White (Bottled) - \$2.50

Milk Chocolate (Bottled) - \$2.50

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