

TORTILLA CHIPS AND HOUSE MADE SALSA ROJA \$6.99

Add guacamole for an additional \$3.99



LOADED NACHOS \$10.99

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

Add for an additional cost: Broiled chicken breast \$4.00 Cowboy chili \$3.00

SALADS

FIREFLY SALAD \$12.99

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 \$17.99

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 \$14.99

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

PREMIUM SIDES \$4.99

FIREFLY SIGNATURE SIDE SALAD **FRENCH FRIES COCONUT CILANTRO LIME PILAF** ROASTED GARLIC MASHED POTATOES MACARONI AND CHEESE SEASONAL VEGETABLE

CHAR-GRILLED CHICKEN WINGS \$12.99

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

SPINACH AND ARTICHOKE DIP AND CHIPS \$7.99

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

PRETZEL BITES WITH FRESH JALAPEÑO BEER CHEESE SAUCE \$7.99

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

FIREFLY FRIES \$7.99

Crispy fries tossed with garlic butter and Parmesan, served with a side of herb aioli.

HANDHELDS

Handhelds include French fries and dill pickle. Burg ers have a choice of lettuce, tomato and onion.

*CLASSIC CHEESEBURGER \$16.99

Choice of American, Swiss, and Cheddar or Pepper Jack cheese on grilled Bianco Roll.

¥*BACON GARLIC PORTOBELLO

SWISS BURGER \$17.99
Applewood smoked bacon, garlic wild mushrooms, Swiss cheese and herb Aioli on grilled Bianco Roll.

*CALIFORNIA AVOCADO BURGER \$17.99

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

BLACKENED CHICKEN SANDWICH \$15.99

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

ENTREES

Entrees include a seasonal vegetable and choice of one side.

MAPLE GLAZED CHICKEN \$19.99

10 oz marinated chicken breast with Maple Dijon Glaze and charred balsamic tomatoes.

₽*RIBEYE DELMONICO \$32.99

10 oz rib eye steak cooked to your liking finished with fresh herb butter.

*PEACH BOURBON GLAZED PORTERHOUSE PORK CHOP \$22.99

Char-grilled bone-in pork chop glazed with peach sriracha bourbon sauce.

*HONEY GINGER CEDAR SALMON FILLET \$26.99

Herb marinated salmon fillet grilled on a cedar plank finished with honey ginger glaze.

*BBQ GLAZED SHRIMP AND PINEAPPLE \$26.99

Grilled garlic butter jumbo prawns with fresh pineapple on skewers with sweet and Smokey BBQ sauce.

Indicates Firefly favorites!

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



KIDS' MENU

*CHEESEBURGER \$13.49

Beef patty smothered with American cheese served with French fries.

CHICKEN TENDERS \$12.99 Breaded and deep fried chicken breast tenderloins served with choice of ranch dressing or BBQ sauce served with French fries.

GRILLED HOT DOG \$11.99

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

MACARONI & CHEESE \$7.99
Macaroni noodles tossed in a rich Cheddar cream served with French fries.

MINI CORN DOGS \$11.99

Classic combread battered chicken franks served with French fries.

DESSERT

CAKE OF THE DAY \$5.99

By the slice.

SMOKY MOUNTAIN BROWNIE (SERVES TWO) \$9.99

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

CHOCOLATE MOLTEN LAVA CAKE \$8.99

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

TIRAMISU \$6.99

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.

BEVERAGES

Enhance your dessert experience with an Espresso \$4.50, Cappuccino \$6.00 or Macchiato \$6.00.

Fresh brewed Starbucks coffee \$4.50 (Free Refills)

Coca-Cola Products - \$3.79 (Free Refills)

Milk (Bottled) - \$3.99

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