

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 \$13.9

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 \$14.99

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

*BACON GARLIC PORTOBELLO SWISS BURGER \$14.99

Applewood smoked bacon, garlic wild mushrooms and Swiss cheese, lettuce, tomato, onion, herb Aioli 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 hot dog 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 \$4.00, Cappuccino \$5.50, or Macchiato \$5.50.

Fresh brewed Starbucks coffee \$4.00 (Free Refills)

Pepsi Products – \$2.99 (Free Refills)

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

Milk White (Bottled) – \$2.99

Milk Chocolate (Bottled) – \$2.99

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