

SMALL PLATES

MONDAY MARCH 1st 2010

CRAB RANGOON with Sweet Chili Sauce	\$8.00
SHRIMP & CRAB SPRING ROLLS with Vietnamese Dipping Sauce	\$8.00
firefly ONION RINGS with firefly Ketchup and Honey Mustard	\$6.00
SHRIMP COCKTAIL or SHRIMP TEMPURA	\$12.00
HUMMUS SNACK with Tzatziki Sauce, Meunster & Swedish Mustard	\$8.00
CRISPY CHICKEN WINGS Tossed in a Buffalo Hot Sauce with Choice of Blue Cheese, Honey Mustard, or Ranch Dipping Sauce	\$9.50
CHEESE PLATE Ask server for Details	\$10.00
1/4 lb. MOREL MUSHROOMS	\$18.00
CHICKEN QUESADILLA Avocado, Green Chiles, & Meunster Cheese	\$8.50

SOUPS, SALADS, and SANDWICHES

CHICKEN AND RICE	cup \$4.00/bowl \$6.00
CREAMEY BEEF AND BARLEY	cup \$4.00/bowl \$6.00
SMOKED HADDOCK CHOWDER	cup \$4.00/bowl \$6.00

Enhance Your Salad By Adding Chicken for \$4.00, Beef for \$8.00, Shrimp for \$9.00 or a Goat Cheese Croquette for \$3.00

BUTTER LETTUCE SALAD with Arugala, Point Reys Blue Cheese, Candied Almonds, Proscuitto and Pears with White Balsamic	\$12.00
ROASTED BEET SALAD with Gorgonzola Cheese, White Balsamic, and Roasted Almonds	\$8.00
ICEBERG WEDGE topped with Bacon, Blue Cheese, and Tomatoes	\$6.00
CRISPY CHINESE CHICKEN SALAD Napa Cabbage, Spring Mix, Crispy Wontons, Carrots, Peppers and Crispy Orange Chicken with a Light Sweet Herb Vinaigrette	\$12.00
GREEK SALAD with Peppers, Olives, Cucumbers, Tomatoes, & Feta	\$7.50
FRESH BABY SPINACH SALAD with Almonds, Apples, Blue Cheese Crumbles, Strawberry Vinaigrette & Goat Cheese Croquette	\$8.00
SOUTHERN FRIED CHICKEN SALAD topped with Pancetta	\$8.95
KNIFE AND FORK CAESAR SALAD	\$6.50
firefly BURGER with Cheddar, Blue, Chevre, Gruyere, or Mozzarella Add Bacon, Caramelized Mushrooms, Caramelized Onions or Avacado	\$8.50 \$.50

BRICK OVEN PIZZAS

BRIE, VANILLA ALMONDS, GRANNYSMITH APPLES and ARUGALA SALAD	half/whole \$8.75/\$14.50
PEPPERONI, SAUSAGE or BACON	\$8.75/\$14.50
MEAT LOVERS Pepperoni, Canadian Bacon & Sausage	\$9.50/\$16.00

SPECIAL CONSIDERATIONS

BRAISED LAMB SHANK with Split Peas and Carrots	\$25.00
BRAISED KURABUTA PORK SHANK with Roasted Fingerling Potatoes and Shitake and Portabella Mushrooms	\$25.00
CHICKEN POT PIE	\$14.00
CURRY CHICKEN LAMB with Pumpkin over Brown Rice	\$18.00

FISH SPECIALS

OAK FIRED WAHOO with Cuban Black Beans and Spicy Peppers	\$24.00
SEARED SCALLOPS with English Pea Risotto	\$28.00
SEARED TUNA Steamed Rice, Shoyu Vinaigrette and Sunflower Sprouts	\$26.00

OAK-FIRED STURGEON with Orange Lentils and Strawberry Pineapple Chutney	\$26.00
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OAK FIRED STEAKS & ROTISSERIE SPECIALS

LOCALLY RAISED OAK-FIRED PORK PORTERHOUSE Add firefly BBQ for \$1.00	\$18.00
OAK-FIRED SZECHUAN PORK LOIN	\$18.00
10oz OAK-FIRED GRILLED LONDON BROIL	\$18.00
10oz Oak-Fired NEW YORK STRIP	\$22.00
10oz Oak-Fired RIBEYE	\$24.00
CAST IRON SEARED BACON WRAPPED CERTIFIED ANGUS FILET With Compound Herb Parmesan Butter	\$32.00
12oz BONE-IN-FILET of BEEF	\$36.00
16oz Oak-Fired BONE-IN-RIBEYE COWBOY STEAK	\$36.00

Enhance Your Steak By Adding:
Garlic Fudge \$2.50, Blue Cheese \$2.50,
Goat Cheese Croquette \$3.00, Herb Butter for \$1.00, or
Grilled Tiger Shrimp \$3.00 per Shrimp

All Entrees served with choice of one side. Add an additional side for \$2.00

the GOOD SIDES \$4.00

FRENCH FRIES	ASPARAGUS	BROCCOLI
PENNE & CHEESE	WHIPPED POTATOES	

Substitute a CUP of **firefly's** house-made SOUP for \$ 2.00

SMALL KNIFE & FORK CAESAR or HOUSE SALAD with choice of house-made Caesar, Blue-Cheese, **firefly** Buttermilk Ranch, Catalina French, Balsamic Vinaigrette, Greek Feta Vinaigrette & Red Wine Vinaigrette

Split Plate Charge \$2.00