

February, 2009



Firefly Bailout! We're doing our part to help in February - **Mondays** are now buy-one get-one-free firefly pizza day!

The government may have forgotten about a bail out plan for you, but the firefly didn't! Stop by for lunch between 11 am and 2 pm and treat yourself to a buy-one- get-one-free brick oven pizza special. *Mondays in February and dine in only.*



What is an Ungulate?

And who's eating it?

Well, the SIU Salukis, for one. The team stopped by last week and thought the Ungulate was fabulous. But wait, you're asking what's an ungulate? A

squid? A new vegetable? Maybe even a dance move? Living in an area like Effingham, where hunting is popular, we're sure that some of you reading this do know the answer. But for the rest of us, Ungulate is the family that elk, white-tailed deer, caribou and other hooved animals with an even number of toes, belong to. Toes? Yes, technically, a hoof is a toe. Ungulates are herbivores, feasting on grasses, shrubs, and low-growing trees. Elk meat has long been considered the premier venison among them.

Although they once roamed throughout North America, elk are now primarily found in the Western states and provinces. They have been reintroduced in some Midwestern and eastern areas, and can be found as far east as Pennsylvania. Most elk that live in mountainous country migrate to lower elevations as snow covers the higher elevations, then return as snow retreats in the spring and summer.

In the past 20 years, Elk has become an attractive farmed animal because all of it is consumable...the meat; the antlers, which are used to make jewelry and medicine; the hide, which is used to fabricate clothing and shoes; and of course, the meat, commonly known as venison.

Elk venison is today's health conscious choice. It's tasty, low in cholesterol, and has the same satisfaction level of higher fat traditional meats, like lamb and beef. It's exceptionally lean, with only 22% of the meat energy derived from fat, as compared with 35% to 47% for lamb and 33% for beef. It even has lower fat than skinless chicken or turkey!

Upcoming Events

February

The Rosebud Theater has an active schedule of events for February. We hope you'll come by before or after the shows for a meal to make your experience complete!

6h Travis Tritt

You'll have TROUBLE with this one if you don't book your dinner reservation early!

12th National Acrobats of China

Asian dishes will grace the firefly menu for a complete cultural experience!

20th Start your March to Mardi Gras!

Following the Zydeco music at the Rosebud, come by the firefly where we'll be continuing the party!

28th The Rat Pak

The Rat Pack loved their martinis..why not come by the firefly and continue the tribute?

Elk is rich in minerals, particularly iron and phosphorus which accounts for its rich dark coloring. Farm raised elk in particular tends to be even more delicious, as they range free and are not subject to growth hormones. These and other attributes have earned Elk the title of "The Heart Smart Red Meat" from the American Heart Association.

Elk served at the firefly grill comes from [Pea Ridge Elk Ranch](#), which is nestled in the breathtakingly beautiful hills of southern Pike County, Illinois. The area has long been famous for its trophy-class whitetail deer and wild turkey, and now lays claim to the largest elk herd in all of Illinois. While technically farm raised, these majestic creatures roam wild over timber and grassland, yet are maintained at the highest physical and nutritional standards.

This month, the **firefly** is serving our infamous Elk Rib-Eye. If you haven't had it yet, you need to come in and try it out. We promise, you'll become an Elk-lover instantly!

See more at
www.ffgrill.com

Summer Memories!

HOLIDAY DRINKS



only at the firefly!

Remember those long, lazy days of August, with fresh juicy peaches in season? Or the sweet taste of just-picked raspberries?

Our drink of the month is sure to bring back those summer memories. A refreshing blend of fresh raspberries, peaches & ice creamsimply irresistible!

Our Lobster Bake is Sold Out!



A Tasting for Valentine's Day!



This year for Valentine's Day we're doing something a little bit different - a Taste of Love at the firefly grill.

In order to accommodate more of our firefly diners, on the evening of Saturday, February 14th, the firefly will be open to Tasting diners only. It's your choice of a special four-, six-, or eight-course tasting of a variety of tantalizing, red-hot, firefly dishes. Wine lovers can choose to pair it with a wine tasting as well.

And there will be plenty to love...from Smoked Salmon Napoleon to Seared Duck Breast with Wild Mushroom Risotto, to Crisp Seared Pork Belly with French Whipped Potatoes and Sugar Snap Peas, to locally raised Lamp Chops with Baby Eggplant, Lebanese Tabouli and Red Onion. And those are just a few of the delectable choices, view the entire menu at www.ffgrill.com.

So no matter what you love, bring the one you love to an amazing evening of dining at the firefly grill.

This is the most popular dining evening of the year, so we fill quickly. Please call and make your reservations today, 342-2002.

And our big celebration...

With Valentine's Day and a full



slate of Rosebud theater performances, February is a busy month for the **firefly**. It's also a very special time for us and we're planning on ending the month on a high note, by celebrating two coinciding events...



Fat Tuesday, the start of Mardi Gras season and the **firefly's 3rd birthday!** As many of you know, **firefly** opened it's doors on Fat Tuesday, 2006, bringing fresh tastes, textures, and flavors to the Effingham community. It's been a pleasure for us to bring you sensational dining experiences and to introduce so many of you to something new. We have many reasons to celebrate!

We appreciate the faith and loyalty that our customers have shown us, and look forward to many more of sharing what is new, what is different, and what is **firefly**. We'll be partying and offering some fine Cajun food and hot birthday specials, so be sure to stop in on February 24th!

Sincerely,

Kristie & Niall Campbell

firefly grill

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**But don't
worry, we've
scheduled a
second one!**

We had no idea that our **fireflies** were such **lobster lovers**, and we're sorry that we can't accomodate everyone in January. So due to overwhelming demand, we've scheduled a 2nd Lobster Bake for Sunday, March 1, from 11 a.m. - 8 p.m. See the entire menu on our website.

www.ffgrill.com

**Call today to reserve
your spot at the table!
217-342-2002**

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