

DINNER

Check with your server about
Chef Niall's SPECIALS on the BOARD

APPETIZERS

FRESH FRIED CHICARRONES - 8

crisp warm pork rinds, tossed with white cheddar
ancho powder, chille flake

JUMBO TIGER SHRIMP COCKTAIL - 12

with firefly cocktail sauce

SOUPS AND SALADS

Made from Scratch SOUPS on the BOARD - 5

LITTLE GEM CHOPPED CAESAR - 7.5 NO CRUTONS

SPINACH - 8.5 NO GOAT CHEESE CROQUETTE

almonds, apples, strawberry balsamic vinaigrette

GREEK - 10.5

Sweet Gem Lettuce, Fresh Heart of Palm, Peppadew Peppers,
Red Onion, Kalamata Olives, Fresh Oregano, Greek Feta,
Greek Lemon Vinaigrette

firefly garden **SEASONAL SALAD on the BOARD**

ENTREES

Locally-raised 14oz OAK-FIRED PORK PORTERHOUSE Arthur, IL - 18

Oak-fired grilled double cut pork-chop, winter herbs, garlic butter

EFFINGHAM STEAK BURGER -NO BUN Effingham, IL - 14.5

house-ground Rib and Striploin, Vermont Cabbot cheddar,
or Cave-Aged gruyere cheese, hand-cut Kennebec fries
add Wild Oregon Mushrooms or thick-cut Applewood Bacon - 2

firefly **STEAK BURGER- NO BUN Effingham, IL - 16.5**

house-ground Rib and Striploin, bacon, caramelized onion,
St. Andre Cheese, hand-cut Kennebec fries
add an over-easy Farm Fresh Egg - 3

GRILLED MARINATED HAWAIIAN SWORDFISH Hawaii - 28

fresh heart of palm salsa

the GOOD SIDES

STEAKHOUSE GARLIC FRIES OVEN ROASTED BROCCOLI

CREME FRAICHE WHIPPED POTATOES GRILLED ASPARGUS

OVEN ROASTED BRUSSEL SPROUTS WITH PARMESAN