

EXECUTIVE CHEF NIALL DIARMID CAMPBELL II
CHEF DE CUISINE BRAD GOERS

APPETIZERS

'made to order' ONION RINGS - 5
with choice of ranch, honey mustard, ketchup

FRESH Flash-Fried CALAMARI - 13
gremolata, marinara sauce, Grana Padano parmesan

ROTTISSERIE CHICKEN QUESADILLA - 10.5
locally raised, free-range Amish chicken, green chiles,
muenster cheese, salsa rojo, salsa verde, creme fraiche

CHICKEN DRUMMIES - 12.5
crispy drummies with house-made ranch dressing
and salsa rojo

CRISPY DUCK SPRING ROLLS - 12
Korean BBQ dipping sauce, fresh micro greens

JUMBO TIGER SHRIMP COCKTAIL - 3/shrimp
with **firefly** cocktail sauce

FRESH FRIED CHICARRONES - 10
crisp warm pork rinds, tossed with white cheddar
ancho powder, chille flake

CRISPY DUNGENESS CRAB PURSES - 9.5
hoisen cream cheese, fresh picked Dungeness crab,
wrapped in crispy rice paper, sweet chille dipping sauce

HOT CHEESE DIP - 12
Hot bubbling cheese dip, cave-aged gruyere, Cabbot cheddar,
Grana Padano Parmesean, Pretzilla Pretzel bun

SPECIAL CONSIDERATIONS

RYANN'S 'cheese please' PIZZA - 10.50
3 cheese, aged-provolone, mozzarella, Grana Padano parmesan

MAC'S 'perfecto' PIZZA - 16.50
mornay, smoked salmon, rock shrimp, roasted spinach,
dill, chives, lemon zest, provolone, Gran Padano parmesan

OLIVER'S PIZZA - 10.50
pepperoni, aged-provolone, Grana Padano parmesan

CAMDEN'S PIZZA - 14.50
red pepper mix, rock shrimp, andouille sausage,
provolone, Grana Padano parmesan

ANNA'S 'sweet bell' SAUSAGE PIZZA - 10.50
italian sweet sausage, roasted red and green sweet bell peppers,
caramelized onions, aged-provolone, Grana Padano parmesan

UMA'S 'wild mushroom' PIZZA - 10.50
portobello, button mushrooms, aged-provolone,
Grana Padano parmesan

EDEN'S 'island girl' PIZZA - 10.50
sliced canadian bacon, Hawiian gold pineapple,
aged-provolone, Grana Padano parmesan

LUNCH firefly grill

SOUPS AND SALADS

Made from Scratch SOUPS on the BOARD - 5

NIALL'S FAMOUS FRENCH ONION SOUP - \$8.5
braised sweet onions, in house-made bone marrow stock,
garlic crostini, swiss, parmesan

GREEK - 10.5
sweet gem lettuce, fresh heart of palm, peppadew peppers,
red onion, kalamata olives, fresh oregano, Greek Feta,
greek lemon vinaigrette

CHOPPED CAESAR - 7.5
Andy Boy baby romaine, house-made caesar, croutons,
Grana Padano parmesan

WEDGE - 7.5
crisp fresh iceberg lettuce, applewood smoked bacon, tomatoes,
bleu cheese crumbles, house-made bleu cheese dressing

SPINACH - 8.5
baby spinach leaves, house-made vanilla almonds, sliced apple,
goat cheese croquette, strawberry balsamic vinaigrette

firefly STEAK BURGER Effingham, IL - 16.5
house-ground steak, bacon, caramelized onion,
St. Andre Cheese, Pretzilla pretzel bun,
garlic steak fries
add an over-easy Farm Fresh Egg - 3

EFFINGHAM STEAK BURGER Effingham, IL - 9
house-ground steak, Pretzilla pretzel bun,
garlic steak fries
Vermont Cabbot cheddar, Swiss, American
or thick-cut Applewood Bacon - 2
Point Rayes Bleu Cheese - 3

ALL AMERICAN BURGER Effingham, IL - 10.5
Pretzilla grilled American cheese burger,
house-made burger sauce, pickled jalepenos,
sliced iceberg, onion, pickle, tomato, served
with garlic fries

OAK-FIRED CHICKEN SANDWICH - 8.5
Apple-wood smoked bacon, caramalized onion, brie,
apples, on Pretzilla pretzel bun

PASTA BOLOGNESE - 12
house-ground Catalpa Grove Farm veal, Circle S Farms Pork, ragout,
pappardelle pasta, gremolata, Grana Padano cheese

FRESH ATLANTIC COD "FISH - N - CHIPS" - 10
fresh Atlantic cod, Guinness Stout, malt vinegar,
house-made tartar