

## SMALL BITES

- Mozzarella Sticks** ..... 12.00  
fried mozzarella sticks, marinara sauce
- Fried Calamari** ..... 14.00  
cherry peppers, marinara sauce
- Onion Rings** ..... 12.00  
fried onion rings, choice of apple bbq sauce, smoked bacon ranch, sweet chili sauce
- Chicken Wings** ..... 14.00  
crispy wings, choice of apple bbq sauce, buffalo sauce, jamaican jerk bbq sauce, ranch or blue cheese dressing, carrots and celery
- Tempura Shrimp** ..... 18.00  
fried shrimp, sweet chili sauce
- Chicken Quesadilla** ..... 14.50  
grilled chicken, cheddar jack cheese, peppers & onions, pico de gallo, salsa and sour cream
- Spinach & Artichoke Dip **VE**** ..... 13.00  
creamy spinach and artichoke, tortilla chips

# FIREFLY'S

## PATIO LOUNGE

*Hours of operation Sunday-Thursday 2pm-11pm, Friday-Saturday 2pm-12am  
Friday and Saturday food is only available until 11pm*

## SOUP & SALADS

*ask your server about our chef's inspirational soup of the day 10*

- Classic Caesar Salad** ..... 14.00  
hearts of romaine lettuce, caesar dressing, croutons, anchovies, shaved parmesan
- Southern Cobb Salad **GF**** ..... 20.00  
spring greens, blackened chicken breast, bacon, boiled eggs, avocados, tomatoes, blue cheese, ranch dressing
- Smoky Mountain Garden Salad **GF, VE**** ..... 14.00  
field greens, grape tomatoes, cucumber, shaved red onion, strawberry vinaigrette

*enhance your salad:  
shrimp 9.00, chicken 8.00 or salmon\* 10.00*

## SANDWICHES

*all sandwiches include lettuce, tomato, served with french fries, pickles*

- Vista Burger\*** ..... 18.50  
beef burger, caramelized onions, mushrooms, cheddar, applewood-smoked bacon, brioche bun
- Blackened Fish Sandwich** ..... 20.00  
blackened mahi-mahi, red onions, cajun mayo, brioche bun
- Philly Cheesesteak Sandwich** .. 20.00  
strips of beef, peppers, onion, cheddar cheese, cuban roll
- Crispy Fried Chicken Sandwich** ..... 18.00  
fried chicken breast, applewood-smoked bacon, cheddar cheese, garlic aioli, brioche bun

## FIRIEFLY FAVORITES

- Garlic Honey-Glazed Salmon\* **GF**** ..... 29  
pan-seared atlantic salmon, creamy polenta, seasonal vegetables, honey garlic sauce
- Chicken Milanese** ..... 23  
fried boneless chicken breast, baby heirloom tomatoes, shaved parmesan, baby arugula salad, lemon dressing
- Pasta Primavera **VE, DF**** ..... 21.50  
rigatoni pasta, baby tomatoes, broccoli, spinach, carrots, fresh herbs, garlic, olive oil

## DESSERTS

- Lava Cake** ..... 9.00  
warm chocolate cake filled with ganache, served with vanilla bean ice cream and whipped cream
- Southern Bourbon Pecan Pie** .... 9.00  
buttery brown sugar, pecans and a hint of kentucky bourbon topped with whipped cream, caramel drizzle, served with vanilla bean ice cream
- New York-Style Cheesecake** ..... 9.00  
smooth and silky cheese filling, graham cracker crust topped with whipped cream and choice of raspberry, chocolate or caramel sauce
- Crème Brûlée** ..... 12.00  
creamy custard with a brittle top, whipped cream and fresh berries

**VE - Vegetarian**    **VG - Vegan**    **DF - Dairy-free**    **GF - Gluten-free**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. menu is subject to change  
20% gratuity will be added for parties of 6 or more.

## DRAFT PINTS

Hazy Little Thing IPA .....	9.00
Michelob Ultra .....	8.00
Fat Tire Ale .....	9.00
YeeHaw .....	9.00
Lagunitas IPA .....	9.00
Samuel Adams Seasonal .....	8.00
Blackstone .....	9.00
Highland .....	9.00

## BOTTLED

Modelo Especial .....	9.00
Bud Light .....	8.00
Coors Light .....	8.00
Corona Extra .....	9.00
Yuengling .....	8.00
Michelob Ultra .....	8.00
Miller Lite .....	8.00
Budweiser .....	8.00
Stella Artois .....	9.00
Heineken .....	9.00
Samuel Adams Boston Lager or Seasonal .....	8.00
Angry Orchard Cider .....	8.00
White Claw Seltzer .....	8.00
High Noon Seltzer .....	9.00
Heineken 0.0 Non-Alcoholic .....	9.00

## WINES

### Red

	GLASS	BOTTLE
trinity oaks merlot .....	11.00	42.00
trinity oaks cabernet sauvignon .....	11.00	42.00
intrinsic cabernet sauvignon .....	20.00	78.00
decoy cabernet sauvignon .....	18.00	68.00
joel gott red blend .....	14.00	52.00
sea sun pinot noir .....	14.00	52.00
alamos malbec .....	11.00	42.00

### White

	GLASS	BOTTLE
trinity oaks chardonnay .....	11.00	42.00
trinity oaks pinot grigio .....	11.00	42.00
joel gott chardonnay .....	16.00	62.00
caposaldo moscato .....	16.00	62.00
rodney strong sauvignon blanc .....	16.00	62.00
pighin pinot grigio .....	19.00	74.00
firestone riesling .....	14.00	54.00
proverb rosé .....	9.00	36.00

### Sparkling

	GLASS	BOTTLE
lunetta prosecco .....	11.00	42.00
wycliff brut sparkling .....	--	35.00
la marca prosecco .....	--	50.00
gloria ferrer blanc de blancs sparkling .....	--	75.00
domaine carneros sparkling .....	--	120.00

## SPIRITS

### Bourbon/Whiskey

four roses .....	15.00
basil hayden .....	22.00
buffalo trace .....	14.00
bulleit .....	15.00
bulleit rye .....	15.00
jim beam .....	14.00
gentleman jack .....	14.00
knob creek rye .....	19.00

knob creek smoked maple .....	21.00
maker's mark .....	15.00
woodford reserve .....	16.00
woodford reserve double oaked .....	25.00

### Scotch

johnnie walker .....	19.00
the macallan 12 yr .....	37.00
glenfiddich 14 yr .....	13.00

## CLASSIC COCKTAILS

**Cosmopolitan** ..... 15.00  
new amsterdam vodka, triple sec, a dash of lime juice, a splash of cranberry and a lemon twist

**Old Fashioned** ..... 14.00  
jim beam white bourbon, simple syrup, bitters, with an orange and cherry garnish

**Martini** ..... 14.00  
new amsterdam vodka or gin shaken hard with a dash of vermouth

**Flavored Martini** ..... 16.00  
new amsterdam vodka, espresso, apple, peach or pineapple

**Manhattan** ..... 14.00  
sweet vermouth and jim beam white bourbon slightly shaken and served heat or over ice with a cherry

## SIGNATURE DRINKS

**Pearl Diver** ..... 12.00  
rumhaven coconut rum, melon liqueur, blue curaçao with pineapple juice

**Island Punch** ..... 10.00  
rumhaven coconut rum, pineapple juice and a splash of cranberry juice

**Caramel Appletini** ..... 12.00  
vanilla vodka, butterscotch schnapps and sour apple schnapps shaken and strained with caramel syrup

**Peanut Butter Cup** ..... 14.00  
skrewball peanut butter whiskey, crème de cacao, half & half and chocolate syrup