



SWEETHEARTS & SUNBEAMS BRUNCH

FIRST COURSE

DEVILED EGG GF

LIME-MARINATED ONION, CANDIED BACON, PICKLED SERRANO

SECOND COURSE

SMOKED SALMON TOAST

TOASTED CHALLAH ROUND, SMOKED SALMON CREAM CHEESE SPREAD, AVOCADO, DILL

THIRD COURSE

CHOICE OF ENTRÉE:

STEAK & EGGS

CHOICE OF STEAK, SCRAMBLED EGGS, CRISPY NEW POTATOES, HOUSE-MADE FOCACCIA

4 oz. PAN-ROASTED FILET

8 oz. BROILED FILET +\$25

12 oz. NEW YORK STRIP +\$20

14 oz. RIBEYE +\$25

16 oz. PRIME NEW YORK STRIP +\$25

18 oz. BONE-IN CENTER-CUT STRIP STEAK +\$35

18 oz. PRIME T-BONE STEAK +\$35

firefly CHICKEN & WAFFLE

HOUSE-MADE WAFFLE AND SAUSAGE GRAVY, CRISPY CHICKEN TENDERS, MAPLE SYRUP, CHIVE

CANDIED BACON EGGS BENEDICT

HALF ENGLISH MUFFIN, TOMATO PEPPER JAM, CANDIED BACON, POACHED EGG,
firefly HOLLANDAISE FOAM, CRISPY NEW POTATOES

CROQUE MONSIEUR

TOASTED CIABATTA, HAM, DIJON MUSTARD, MORNAY, GRAND CRU GRUYÈRE, CRISPY NEW POTATOES

PORK VERDE OMELETTE GF

BRAISED PORK SHOULDER, SALSA VERDE, SMOKED GOUDA, AVOCADO CREMA, CRISPY NEW POTATOES

WAFFLE BREAKFAST GF

WHIPPED CREAM, FRESH BERRIES, MAPLE SYRUP, BUTTER

SALMON SALAD GF +\$10

ROASTED PATAGONIAN SALMON, ORANGE VINAIGRETTE, SHAVED RADICCHIO, BELGIAN ENDIVE, TARRAGON,
TOASTED CASHEW, 'CYPRESS GROVE HUMBOLDT FOG' CHÈVRE, PICKLED GOLDEN BEET

FOURTH COURSE

GOAT CHEESE ICE CREAM

RASPBERRY, TOASTED SHORTBREAD CRUMB, MINT

4 COURSES FOR \$55

GF - GLUTEN FREE / V - VEGETARIAN

TO OFFSET RISING COSTS, A 5% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. THIS MAY BE REMOVED UPON REQUEST. *CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER WHEN ORDERING.

firefly grill
20 YEARS