

# Firefly

AT SKYLINE CLUB INDY

## Starters

<b>CALAMARI</b>	15
Crispy Fried Calamari   Artichokes   Banana Peppers   Lemon Aioli   Spicy Marinara	
<b>SKYLINE BRUSSELS SPROUTS</b>	11
Goat Cheese   Chili Honey   Almond	
<b>FIREFLY JUMBO SHRIMP COCKTAIL</b>	21
Horseradish Cocktail Sauce	
<b>AHI TUNA TOWER</b>	18
Nori Cracker   Spicy Ginger Aioli   Tamari Sauce   Wasabi Tobiko	
<b>STEAKHOUSE CHILI</b>	12
Beef Tenderloin   Brisket   Cheddar   Sour Cream   Cornbread Crumbles	
<b>LOBSTER BISQUE</b>	12
Sherry Cream   Lobster Meat	

## Salads

<b>CLASSIC CAESAR</b>	12
Romaine Lettuce   Parmesan Crisp   Torn Croutons   Garlic Caesar Dressing	
<b>SIGNATURE GINGHAM</b>	12
Baby Greens   Seasonal Berries   Toasted Almonds   Blue Cheese   Mandarin Oranges   Gingham Dressing	
<b>KALE AND BEETS</b>	12
Chopped Kale and Baby Greens   Roasted Beets   Manchego   Pears   Apple Cider Dressing	
<b>ADDITIONS</b>	
<i>Grilled Chicken</i> 6   <i>Salmon</i> 9	
<b>ASIAN CHOP</b>	16
Pulled Chicken   Napa Cabbage   Romaine   Bell Pepper   Cilantro   Chili Lime Dressing   Peanut Soy Emulsion	
<i>Sub Sesame Crusted Ahi Tuna</i> 20	

## Land and Sea

<b>MAPLE BOURBON GLAZED SALMON</b>	28
Whipped Parsnips   Baby Heirloom Carrots   Apple and Fennel Slaw	
<b>PAN ROASTED CHILEAN SEA BASS</b>	36
Basmati Rice   Root Vegetables   Coconut Curry   Kaffir Lime Yogurt	
<b>AIRLINE CHICKEN BREAST</b>	26
Butternut Squash Hash   Wild Mushrooms   Grilled Radicchio   Mushroom Chicken Jus	
<b>GARAM MASALA CHARRED CARROTS</b>	24
Vegetable Cous Cous   Paneer   Apricot Chutney   Herb Gremolata	
<b>PAN SEARED SEA SCALLOPS</b>	34
Sweet Corn Puree   Buttered Leek Risotto   Bacon   Blackberry Reduction	
<b>ASIAN GRILLED LAMB CHOPS</b>	42
Soy Glazed   Stir Fried Vegetables   Cilantro Mint Sauce	

## The Butcher's Block

All of our steak is hand cut to order by master butchers and sourced from properly aged, Midwest grain fed cattle.

<b>CENTER CUT FILET MIGNON</b> 8oz	42
<b>BONE-IN COWBOY RIBEYE</b> 22oz	54
<b>PRIME PORTERHOUSE</b> 24oz	82
<b>WAGYU TOMAHAWK for 2</b> 32oz	125

### SAUCES

House Made Steak Sauce | Brandy Peppercorn  
Gorgonzola Fondue | Horseradish Cream |  
**Foie Gras Butter +5**

**FIREFLY FAVORITES** **SIGNATURE GOLD +10 | +25**

## Accompaniment

<b>BAKED POTATO</b>	5	<b>GRILLED ASPARAGUS</b>	8
<b>CRUSHED POTATOES</b>	8	<b>ROASTED CAULIFLOWER AND FIG</b>	8
Guajillo Truffle Butter		<b>JUMBO LUMP CRAB</b> 4oz	15
<b>INDIANA CORN BRÛLÉE</b>	8	Bearnaise Aioli	
Jalapeño Cream   Cheddar Cheese		<b>GRILLED LOBSTER TAIL</b> 8oz	26
		Popcorn Infused Butter	

## Wines by the Glass & Cruvinet

### REDS

Decoy by Duckhorn   Pinot Noir	13
Belle Glos Clark & Telephone   Pinot Noir	26
Orin Swift 8 Years in the Desert   Zinfandel	25
Decoy by Duckhorn   Cab	14
Nickel & Nickel Branding Iron   Cab	38
Cakebread Cellars   Cab	33
Marques de Caceres Excellens   Red Blend	14

### WHITES

Taittinger Brut la Francaise 375m	64
Mioneto   Prosecco	12
August Kessler "R"   Riesling	11
Studio by Miraval   Rose	12
Talbott Kali Hart   Chardonnay	14
Grgich Hills   Chardonnay	27

**NATHANIEL BROWN**  
Executive Chef

**MARK STIKER**  
Food & Beverage Director

**JEFF MARKOWICZ**  
General Manager

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.  
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