

SHAREABLES

Prepared to order from fresh, high-quality ingredients in our scratch kitchen

LOBSTER SPINACH QUESO

(970 cal.) Lobster / spinach / pepper jack cheese / tortilla chips 18.25

BACON DEVEILED EGGS

(740 cal.) Housemade candied bacon 14.25

RANCH RINGS

(1670 cal.) Breaded, battered onions / roasted garlic ranch 12.95

PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 17.75

SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery / roasted garlic ranch or bleu cheese 17.95

SEARED AHI TUNA*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 20.95

WOOD GRILLED CHIMICHURRI SHRIMP

(480 cal.) Whipped goat cheese / charred corn salsa 16.95

SOUP

8.00 cup / 9.00 bowl

CHICKEN TORTILLA SOUP (250/390 cal.)

FIREBIRDS CHILI (260/390 cal.)

COCKTAILS

INFUSED CREATIONS

DOUBLE BLACK DIAMOND® MARTINI

(230 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 13.00

CHERRY OLD FASHIONED

(110 cal.) Evan Williams Bourbon infused with black cherries and baking spices 13.00

STRAWBERRY CUCUMBER MARGARITA

(180 cal.) El Jimador Silver Tequila infused with strawberries and cucumbers / triple sec / housemade sour 13.00

CLASSIC COCKTAILS

LEMONADE DROP

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 12.00

DIRTY BIRD

(250 cal.) Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 13.00

SIESTA SANGRIA

(230/220 cal.) Choose Robert Mondavi Private Selection Red Blend or Caposaldo Moscato / Cruzan Mango Rum / fresh fruit 13.75

FIREBIRDS® PERFECT MARGARITA

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 13.50

MOSCOW MULE

(180 cal.) Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 12.00 – Make it a Kentucky mule with Traveller Whiskey +2.00

SIDES 6.75

FRESH VEGETABLES (170 cal.)

BROCCOLI (150 cal.)

LOADED BAKED POTATO (410 cal.)

PARMESAN MASHED POTATOES (450 cal.)

SEASONED STEAK FRIES (610 cal.)

TATER TOTS (920 cal.)

CIDER SLAW (530 cal.)

FRESH FRUIT (120 cal.)

SEASONAL ANCIENT GRAINS (310 cal.)

PREMIUM SIDES 7.75

SOUTHWEST AU GRATIN POTATOES (450 cal.)

PORT MUSHROOMS (290 cal.)

GRILLED STREET CORN (300 cal.)

CHARRED CARROTS (300 cal.)

SIDES ENTRÉE 17.95

Choose any 3 sides



ALEX'S FRESH LEMONADE (200 cal.) 3.95 For every Alex's Fresh Lemonade purchase, \$1.25 will be donated to Alex's Lemonade Stand Foundation to fight childhood cancer. Thanks to your generosity, we've donated nearly 5 million dollars since 2012! Visit AlexsLemonade.org for more information.



JOIN THE INNER CIRCLE. Be the first to hear about upcoming events, promotions, new menu items and exclusive offers! You also receive a gift for joining and a gift on your birthday.

HAND-CUT STEAKS & MORE

All are served with your choice of side. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.00.

ROASTED GARLIC SIRLOIN*

(400 cal.) Center-cut sirloin / roasted garlic thyme butter 10oz 28.95

FILET MIGNON*

(410/340 cal.) Center-cut / bacon-wrapped 9oz 39.95 7oz 37.95 – Make it a Bleu Cheese Filet +4.50

WOOD GRILLED NY STRIP*

(720 cal.) Traditional strip 14oz 34.75

BUTCHER'S MEATLOAF

(850 cal.) Traditional meatloaf / broccoli / side 25.95

FILET & SHRIMP*

(620/550 cal.) Bacon-wrapped filet / shrimp / Key lime butter sauce 9oz 47.95 7oz 43.95

TOMAHAWK PORK CHOP

(780 cal.) Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 29.75

SURF & TURF*

(990/930 cal.) Half-pound lobster tail / bacon-wrapped filet 9oz 72.55 7oz 68.55

ENHANCEMENTS

+ BRAISED MUSHROOMS & ONIONS (100 cal.) 3.75
+ BLEU CHEESE SAUCE & PORT MUSHROOMS (240 cal.) 4.50

+ CHILE RUB (120 cal.) 2.00
+ WOOD GRILLED SHRIMP (130 cal.) 12.25

+ CAJUN BUTTER (90 cal.) 2.75
+ ROASTED GARLIC THYME BUTTER (140 cal.) 2.75

+ LOBSTER QUESO (170 cal.) 6.25
+ 1/2 POUND LOBSTER TAIL (670 cal.) 41.95

THREE COURSES 39.95

Choose one starter, entrée, and dessert from below

STARTER

CLASSIC SIDE SALAD

Mixed Greens Salad
BLT Salad
Caesar Salad

CUP OF SOUP

Chicken Tortilla Soup
Firebirds Chili

ENTRÉE

GRILLED SALMON & SHRIMP*

Aji Amarillo sauce / seasonal ancient grains / seasonal vegetables

WOOD GRILLED CHICKEN

Portabella mushrooms / blistered tomatoes / spinach / chimichurri / Parmesan mashed potatoes / seasonal vegetables

GRILLED SIRLOIN*

Bacon butter / Parmesan mashed potatoes / seasonal vegetables
Make it a Filet +10.00

BABY BACK RIBS

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side

PETITE DESSERT†

CREME BRULÉE
CHEESECAKE

CHOCOLATE BROWNIE
SUNDAE

SEASONAL BREAD
PUDDING

†Gluten-sensitive option available

SEAFOOD

Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.00.

WOOD GRILLED SALMON*

(490 cal.) Key lime butter / fresh vegetables / side 29.95 – add chile rub for 2.00

BAJA SHRIMP PASTA

(1490 cal.) Seared shrimp / vegetables / fettucine / goat cheese / bold cream sauce 28.95 – substitute grilled chimichurri portabella mushrooms for shrimp

LOBSTER FONDUE SALMON*

(930 cal.) Grilled salmon / lobster fondue / side 35.55

CHILEAN SEA BASS

(900 cal.) Pan seared / sautéed shrimp / chimichurri / seasonal ancient grains and vegetables 39.95

SHRIMP & GRITS

(920 cal.) Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 24.95

JOIN US WEEKLY FOR

Martini Monday, Happy Hour, Weekend Brunch, and Prime Rib Weekends



CHICKEN, RIBS & PASTA

Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.00.

FIREBIRDS® ROASTED CHICKEN

(1460 cal.) Citrus honey roasted bone-in chicken / broccoli / side 27.95

FIREBIRDS® CHICKEN PASTA

(1480 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 24.55

HONEY GARLIC CHICKEN

(720 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 23.45

PARMESAN CRUSTED CHICKEN

(1360 cal.) Sundried tomato sauce / side 25.85

BABY BACK RIBS

(1260 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 29.95

STEAK PENNE*

(1230 cal.) Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 26.95

HANDHELDS

All are served with your choice of seasoned steak fries, tater tots, fresh fruit or cider slaw. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$8.00.

FIREBIRDS® DURANGO BURGER*

(1130 cal.) Chile spiced / pepper jack cheese / crispy onions / lettuce / tomato / roasted garlic ranch dressing 18.95

CHEESEBURGER*

(910/990 cal.) Cheddar / lettuce / tomato / red onion 17.95 – add bacon for 2.00

SMOKEHOUSE BURGER*

(980 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 19.25

HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 18.55

SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

AHI TUNA SUPERFOODS SALAD*

(530 cal.) Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / chickpeas; Chef recommends cilantro lime vinaigrette 23.95

GRILLED SALMON SALAD*

(560 cal.) Wood grilled salmon / mixed greens / tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 21.95 – add chile rub for 2.00

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

BLT SALAD

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 13.25

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN (160 cal.) 8.50

+ WOOD GRILLED SHRIMP (90 cal.) 12.25

+ SEARED AHI TUNA* (230 cal.) 12.95

+ WOOD GRILLED SALMON* (280 cal.) 11.95

+ WOOD GRILLED TENDERLOIN* (180 cal.) 13.75

‡ Indicates items that can be prepared for those sensitive to gluten. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have certain food allergies or other dietary needs, please ask to see a manager.

*DENOTES ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, AND CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.