

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 17.95

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

SEARED AHI TUNA* (730 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

8.25 cup / 9.25 bowl

CHICKEN TORTILLA SOUP (350/550 cal.) FIREBIRDS CHILI ‡ (410/610 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

PINEAPPLE PARADISE ‡ (170 cal.) Tres Agaves Silver Tequila infused with cucumber and mint / triple sec / grilled and pressed pineapple / lime juice / agave nectar 13.00

SUMMER SMASH ‡ (180 cal.) Tito’s Handmade Vodka infused with mint / watermelon elixir / lemon and grapefruit juices 13.00

STRAWBERRY GIMLET ‡ (160 cal.) Hendrick’s Gin infused with strawberries / lime juice / lightly sweetened 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 ‡ (370 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 (320 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.

HAND-CUT STEAKS & MORE

All are served with your choice of side. Add a small Caesar, Mixed Greens, BLT or Steakhouse Wedge Salad or a cup of soup for \$8.25.

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

BLEU CHEESE FILET* ‡ (590/520 cal.) Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 44.45 7oz 42.45

BUTCHER'S MEATLOAF (850 cal.) Traditional meatloaf / broccoli / side 25.95

AGED RIBEYE* ‡ (740/580 cal.) Traditional ribeye 16oz 44.75 12oz 36.95

CAJUN RIBEYE* ‡ (940/770 cal.) Chile-crusted ribeye / Cajun butter 16oz 45.55 12oz 38.95

WOOD GRILLED NY STRIP* ‡ (720 cal.) Traditional strip 14oz 34.95

TOMAHAWK PORK CHOP* ‡ (790 cal.) Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 29.95

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

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

SLOW ROASTED PRIME RIB* ‡ (Saturday & Sunday only, 690 cal.) Hand-carved / herb-rubbed / homemade au jus / creamy horseradish sauce by request 13oz 41.95

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
- + 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 Steakhouse Wedge

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, BLT or Steakhouse Wedge Salad or a cup of soup for \$8.25.

WOOD GRILLED SALMON* ‡ (490 cal.) Key lime butter / fresh vegetables / side 29.95 – add chile rub for 2.00

BAJA SHRIMP PASTA (1450 cal.) Seared shrimp / vegetables / fettucine / goat cheese / bold cream sauce 28.95 – substitute grilled chimichurri portabella mushrooms for shrimp

CHILEAN SEA BASS (910 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 25.50

CHICKEN, RIBS & PASTA

Add a small Caesar, Mixed Greens, BLT or Steakhouse Wedge Salad or a cup of soup for \$8.25.

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

FIREBIRDS® CHICKEN PASTA (1410 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 24.45

PARMESAN CRUSTED CHICKEN (1460 cal.) Sundried tomato sauce / side 26.85

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

STEAK PENNE* (1180 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, BLT or Steakhouse Wedge Salad or a cup of soup for \$8.25.

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

CHEESEBURGER* (910/990 cal.) Half-pound patty / 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 19.45

HOT HONEY CHICKEN SANDWICH (1420 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.)

COLORADO CHICKEN SALAD ‡ (650 cal.) Wood grilled chilled chicken / mixed greens / bleu cheese crumbles / candied spiced pecans / dried cranberries / apples; Chef recommends raspberry chipotle vinaigrette 20.75

GRILLED TENDERLOIN SALAD* (520 cal.) Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 27.95

AHI TUNA SUPERFOODS SALAD* (590 cal.) Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 24.95

GRILLED SALMON SALAD* ‡ (560 cal.) Wood grilled salmon / mixed greens / tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 22.95 – add chile rub for 2.00

GRILLED SHRIMP & STRAWBERRY SALAD ‡ (470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / candied spiced pecans; Chef recommends balsamic vinaigrette 21.55

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

MIXED GREENS SALAD ‡ (340 cal.) Tomatoes / candied spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 14.25

BLT SALAD ‡ (270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 14.25

CAESAR SALAD (200 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 14.25

STEAKHOUSE WEDGE (520 cal.) Crisp iceberg / Ranch Rings / candied bacon / heirloom tomatoes; Chef recommends bleu cheese dressing 14.25

ADD TO ANY CLASSIC SALAD

- + WOOD GRILLED CHICKEN ‡ (160 cal.) 8.50
- + WOOD GRILLED SHRIMP ‡ (90 cal.) 12.25
- + SEARED AHI TUNA* ‡ (290 cal.) 12.95
- + WOOD GRILLED SALMON* ‡ (280 cal.) 12.25
- + 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.



JOIN US WEEKLY FOR

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