

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 19.15

BACON DEVEILED EGGS

(740 cal.) Housemade candied bacon 14.50

RANCH RINGS

(1670 cal.) Breaded, battered onions / roasted garlic ranch 13.75

PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 18.50

SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery / roasted garlic ranch or bleu cheese 18.85

SEARED AHI TUNA*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / cilantro citrus slaw 22.50

WOOD GRILLED CHIMICHURRI SHRIMP

(480 cal.) Whipped goat cheese / charred corn salsa 17.25

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 13.50

CHERRY OLD FASHIONED

(110 cal.) Evan Williams Bourbon infused with black cherries and baking spices 13.50

STRAWBERRY CUCUMBER MARGARITA

(180 cal.) El Jimador Silver Tequila infused with strawberries and cucumbers / triple sec / housemade sour 13.50

CLASSIC COCKTAILS

LEMONADE DROP

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 12.50

DIRTY BIRD

(250 cal.) Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 13.50

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 14.00

MOSCOW MULE

(180 cal.) Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 12.50 – *Make it a Kentucky mule with Traveller Whiskey +2.00*

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SIDES

6.95

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

7.95

SOUTHWEST AU GRATIN POTATOES

(450 cal.)

PORT MUSHROOMS

(290 cal.)

GRILLED STREET CORN

(300 cal.)

CHARRED CARROTS

(300 cal.)

SIDES ENTRÉE

18.50

Choose any 3 sides

Alex's Lemonade Stand

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 41.95 7oz 38.95 – *Make it a Bleu Cheese Filet +4.50*

WOOD GRILLED NY STRIP*

(720 cal.) Traditional strip 14oz 35.95

BUTCHER'S MEATLOAF

(850 cal.) Traditional meatloaf / broccoli / side 26.95

FILET & SHRIMP*

(620/550 cal.) Bacon-wrapped filet / shrimp / Key lime butter sauce 9oz 49.95 7oz 45.95

TOMAHAWK PORK CHOP

(780 cal.) Grilled pork chop / sticky hot honey / fresh pico / charred carrots / side 30.75

SURF & TURF*

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

AGED RIBEYE*

(740/580 cal.) Traditional ribeye 16oz 46.50 12oz 38.95

CAJUN RIBEYE*

(940/770 cal.) Chile-cruste ribeye / Cajun butter 16oz 48.50 12oz 40.95

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

+ CHILE RUB

(120 cal.) 2.00

+ CAJUN BUTTER

(90 cal.) 2.75

+ ROASTED GARLIC THYME BUTTER

(140 cal.) 3.00

+ BLEU CHEESE SAUCE & PORT MUSHROOMS

(240 cal.) 4.50

+ WOOD GRILLED SHRIMP

(130 cal.) 12.75

+ LOBSTER QUESO

(170 cal.) 6.25

+ 1/2 POUND LOBSTER TAIL

(670 cal.) 42.95

THREE COURSES

39.95

Choose one starter, entrée, and dessert from below

STARTER

CLASSIC SIDE SALAD

Mixed Greens Salad (10oz) 3.75

BLT Salad (10oz) 3.75

Caesar Salad (10oz) 3.75

CUP OF SOUP

Chicken Tortilla Soup (10oz) 3.75

Firebirds Chili (10oz) 3.75

ENTRÉE

GRILLED SALMON & SHRIMP*

Aji Amarillo sauce / seasonal ancient grains / seasonal vegetables (10oz) 12.75

WOOD GRILLED CHICKEN

Portabella mushrooms / blistered tomatoes / spinach / chimichurri / Parmesan mashed potatoes / seasonal vegetables (10oz) 12.75

GRILLED SIRLOIN*

Bacon butter / Parmesan mashed potatoes / seasonal vegetables (10oz) 12.75

Make it a Filet +10.00

BABY BACK RIBS

Slow-roasted and grilled / java BBQ sauce / fresh fruit / side (10oz) 12.75

PETITE DESSERT†

CREME BRULÉE CHEESECAKE

(100 cal.) 3.75

CHOCOLATE BROWNIE SUNDAE

(100 cal.) 3.75

SEASONAL BREAD PUDDING

(100 cal.) 3.75

† 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 33.70 – *add chile rub for 2.00*

LOBSTER FONDUE SALMON*

(930 cal.) Grilled salmon / lobster fondue / side 37.50

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 26.95

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 25.55

HONEY GARLIC CHICKEN

(720 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 24.45

PARMESAN CRUSTED CHICKEN

(1360 cal.) Sundried tomato sauce / side 26.85

BABY BACK RIBS

(1260 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 31.50

STEAK PENNE*

(1230 cal.) Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 27.95

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

SMOKEHOUSE BURGER*

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

CHEESEBURGER*

(910/990 cal.) Cheddar / lettuce / tomato / red onion 18.25 – *add bacon for 2.00*

HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 18.75

SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

COLORADO CHICKEN SALAD

(650 cal.) Wood grilled chilled chicken / mixed greens / bleu cheese crumbles / spiced pecans / dried cranberries / apples; Chef recommends raspberry chipotle vinaigrette 19.95

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*

(530 cal.) Seared sushi-grade tuna / spinach / organic ancient grains / cucumber / radish / avocado / grilled corn / chickpeas; Chef recommends cilantro lime vinaigrette 24.75

GRILLED SALMON SALAD*

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

SPINACH & SALMON SALAD*

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / sliced egg; Chef recommends balsamic vinaigrette 24.75 – *add chile rub for 2.00*

GRILLED SHRIMP & STRAWBERRY SALAD

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 21.55

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

BLT SALAD

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 13.75

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN

(160 cal.) 8.75

+ WOOD GRILLED SHRIMP

(90 cal.) 12.75

+ 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.

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