

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 17.95

BACON DEVEILED EGGS ‡

(740 cal.) Housemade candied bacon 13.95

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 / wonton slaw 19.95

WOOD GRILLED CHIMICHURRI SHRIMP ‡

(480 cal.) Whipped goat cheese / charred corn salsa 15.95

SOUPS

7.25 cup / 8.25 bowl

Made daily from a bounty of fresh ingredients

CHICKEN TORTILLA SOUP (250/390 cal.)

CHEF'S DAILY SOUP (180-650 cal.)

COCKTAILS

THE DOUBLE BLACK DIAMOND® MARTINI ‡

(230 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 12.50

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 12.75

FIREBIRDS™ PERFECT MARGARITA ‡

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 13.00

MOSCOW MULE ‡

(180 cal.) Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 12.00 – *Make it a Kentucky mule with Traveller Whiskey +3.00*

ZERO-PROOF DRINKS

CHARRED PINEAPPLE AGUA FRESCA ‡

(120 cal.) Grill-seared, pressed fresh pineapple / fresh lime juice / chilled water 5.95

MAIN SQUEEZE ‡

(170 cal.) Stone fruit elixir / fresh squeezed lime juice / San Pellegrino Aranciata 5.95

MINT CONDITION ‡

(160 cal.) Passion fruit elixir / mint / fresh squeezed lime juice / Owen's ginger beer 5.95

GIESEN 0% SAUVIGNON BLANC ‡

(20/30/100 cal.) 5oz 8.50 8oz 12.50 Bottle 37.50

SIDES 6.75

Freshly prepared and locally sourced when possible

FRESH VEGETABLES ‡ (170 cal.)

BROCCOLI ‡ (150 cal.)

LOADED BAKED POTATO ‡ (410 cal.)

SOUTHWEST AU GRATIN POTATOES

(450 cal.)

PARMESAN MASHED POTATOES ‡ (450 cal.)

SEASONED STEAK FRIES (610 cal.)

TATER TOTS (920 cal.)

CIDER SLAW ‡ (530 cal.)

PORT MUSHROOMS ‡ (290 cal.)

FRESH FRUIT ‡ (120 cal.)

GRILLED STREET CORN ‡ (300 cal.)

CHARRED CARROTS ‡ (300 cal.)

SEASONAL ANCIENT GRAINS (310 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

Our 21-day-aged steaks are butchered in house, hand-trimmed and hardwood grilled.

All are served with your choice of side. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.25.

FILET MIGNON* ‡

(410/340 cal.) Center-cut / bacon-wrapped 9oz 39.95 7oz 35.95

BLEU CHEESE FILET* ‡

(590/520 cal.) Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 42.95 7oz 38.95

FILET & SHRIMP* ‡

(620/550 cal.) Bacon-wrapped filet / shrimp / Key lime butter sauce 9oz 46.75 7oz 42.55

ROASTED GARLIC SIRLOIN* ‡

(400 cal.) Center-cut sirloin / roasted garlic thyme butter 10oz 27.95

SURF & TURF* ‡

(990/930 cal.) Half-pound lobster tail / bacon-wrapped filet 9oz 70.55 7oz 66.55

AGED RIBEYE* ‡

(740/580 cal.) Traditional ribeye 16oz 42.75 12oz 34.95

WOOD GRILLED NY STRIP* ‡

(720 cal.) Traditional strip 14oz 32.75

CAJUN RIBEYE* ‡

(940/770 cal.) Chile-crust ribeye / Cajun butter 16oz 43.55 12oz 36.95

SLOW ROASTED PRIME RIB* ‡

(Limited availability, 690 cal.) Hand-carved / herb-rubbed / homemade au jus / creamy horseradish sauce by request 13oz 38.95

ENHANCE YOUR STEAK

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

+ **CHILE RUB ‡** (120 cal.) 2.00
+ **COLOSSAL TEMPURA SHRIMP** (420 cal.) 9.50
+ **WOOD GRILLED SHRIMP ‡** (130 cal.) 10.25

+ **CAJUN BUTTER ‡** (90 cal.) 2.25
+ **ROASTED GARLIC THYME BUTTER ‡** (140 cal.) 2.25
+ **BACON BUTTER ‡** (140 cal.) 2.95

+ **LOBSTER QUESO ‡** (170 cal.) 5.50
+ **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
Chef's Daily Soup

ENTRÉE

GRILLED SIRLOIN* ‡

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

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

PETITE DESSERT†

CREME BRULÉE CHEESECAKE

CHOCOLATE BROWNIE SUNDAE

SEASONAL BREAD PUDDING

† Gluten sensitive option available

SEAFOOD

Super fresh and sustainably sourced. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.25.

WOOD GRILLED SALMON* ‡

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

LOBSTER FONDUE SALMON* ‡

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

BAJA SHRIMP PASTA

(1490 cal.) Seared shrimp / vegetables / fettuccine / goat cheese / bold cream sauce 28.95 – *substitute grilled chimichurri portabella mushrooms for shrimp 23.25*

CHILEAN SEA BASS

(900 cal.) Pan seared / sautéed shrimp / chimichurri / seasonal ancient grains and vegetables 37.95

CHICKEN, RIBS & CHOPS

Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.25.

HONEY GARLIC CHICKEN ‡

(720 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 22.95

PARMESAN CRUSTED CHICKEN

(1360 cal.) Sundried tomato sauce / side 25.55

CAPRESE CHICKEN PASTA

(1400 cal.) Marinated tomatoes / basil / spinach / fresh mozzarella / light balsamic cream sauce 24.55

FIREBIRDS™ CHICKEN PASTA

(1480 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 23.55

BABY BACK RIBS ‡

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

TOMAHAWK PORK CHOP ‡

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



HANDHELDS

Firebirds half-pound burgers are made from a proprietary grind of ground beef and chuck, always fresh, never frozen. 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 \$7.25.

FIREBIRDS™ DURANGO BURGER*

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

CHEESEBURGER*

(910/990 cal.) 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 18.95

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 / cucumbers / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 22.95

GRILLED SALMON SALAD* ‡

(560 cal.) Wood grilled salmon / mixed greens / tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 21.95

SPINACH & SALMON SALAD* ‡

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / sliced egg; Chef recommends balsamic vinaigrette 23.75

GRILLED SHRIMP & STRAWBERRY SALAD ‡

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 20.55

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

BLT SALAD ‡

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

CAESAR SALAD

(200 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 13.25

ADD TO ANY CLASSIC SALAD

+ **WOOD GRILLED CHICKEN ‡** (160 cal.) 8.50

+ **WOOD GRILLED SHRIMP ‡** (90 cal.) 10.25

+ **SEARED AHI TUNA*** (230 cal.) 11.50

+ **WOOD GRILLED SALMON* ‡** (280 cal.) 10.95

+ **WOOD GRILLED TENDERLOIN* ‡** (180 cal.) 12.95



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.

‡ 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.