

## 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 AlexLemonade.org for more information.

## 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 17.75

### CHEESEBURGER\*

(910/990 cal.) Half-pound patty / cheddar / lettuce / tomato / red onion 16.95 – *add bacon for 2.00*

### SMOKEHOUSE BURGER\*

(980 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 18.25

### STEAK SANDWICH\*

(860 cal.) Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 22.95 – *substitute portabella mushrooms for steak*

### SMOKEHOUSE CHICKEN SANDWICH

(680 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.95

### CLASSIC CLUB SANDWICH

(1070 cal.) Shaved turkey / ham / applewood-smoked bacon / sharp cheddar / lettuce / tomato / tangy cilantro mayo / toasted brioche 19.50

### STEAK TACOS\*

(610 cal.) Wood grilled chimichurri steak / cabbage / pico / pickled onions / spicy sriracha sour cream 17.50 – *substitute portabella mushrooms for steak*

### FISH TACOS

Grilled (490 cal.) or crispy (810 cal.), cabbage / charred corn salsa / spicy sriracha sour cream 16.75

### HOT HONEY CHICKEN SANDWICH

(1420 cal.) Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 18.55

## THE PERFECT PAIR 14.95

Combine any offering from the left column with one from the right column listed below for a great meal at a great price, served fast.

**CHICKEN TORTILLA SOUP – CUP** (350 cal.)

**FIREBIRDS CHILI – CUP ‡** (410 cal.)

**CAESAR SALAD** (140 cal.)

**MIXED GREENS SALAD ‡** (250 cal.)

**BLT SALAD ‡** (200 cal.)

**KILLER MAC & CHEESE** (700 cal.)

**BLT SANDWICH** (670 cal.)

**SMASHBURGER\*** (850 cal.)

**CRISPY FLOUNDER SANDWICH** (840 cal.)

**CRISPY CHICKEN SANDWICH** (730 cal.)

**SALMON CLUB SANDWICH\*** (860 cal.)

**LOADED BAKED POTATO ‡** (370 cal.)



## SPECIALTIES

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

### STEAK FRITES\*

(1090 cal.) Sliced steak / arugula salad / Parmesan fries 25.50

### BUTCHER'S MEATLOAF

(490 cal.) Traditional meatloaf / broccoli / side 17.95

### ROASTED GARLIC SIRLOIN\* ‡

(400/260 cal.) Center-cut sirloin / roasted garlic thyme butter / side 10oz 28.95 7oz 21.95

### AGED RIBEYE\* ‡

(740/580 cal.) Traditional ribeye / side 16oz 44.75 12oz 36.95

### FIREBIRDS® ROASTED CHICKEN

(1460 cal.) Citrus honey roasted bone-in chicken / broccoli / side 25.95

### WOOD GRILLED SALMON\* ‡

(390 cal.) Key lime butter / fresh vegetables / side 21.95 – *add chile rub for 2.00*

### PARMESAN CRUSTED CHICKEN

(880 cal.) Sundried tomato sauce / side 19.95

### HONEY GARLIC CHICKEN ‡

(460 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 18.95

### SHRIMP & GRITS ‡

(920 cal.) Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 22.50

### BABY BACK RIBS ‡

(1260/670 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Slab 29.95 Half Slab 18.95

### FIREBIRDS® CHICKEN PASTA

(1140 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 18.95

### WOOD GRILLED NY STRIP\* ‡

(720 cal.) Traditional strip 14oz 34.95

### FILET MIGNON\* ‡

(410/340 cal.) Center-cut / bacon-wrapped / side 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

### STEAK PENNE\*

(1180 cal.) Steak / penne / roasted mushrooms / blistered tomatoes / fresh spinach / Aji Amarillo Parmesan cream 24.95

### 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

## SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

### GRILLED TENDERLOIN SALAD\*

(520 cal.) Wood grilled tenderloin / mixed greens / bleu cheese crumbles / heirloom tomatoes / crispy onions; Chef recommends balsamic vinaigrette 24.95

### 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 22.95

### GRILLED CHOPPED COBB SALAD ‡

(600 cal.) Wood grilled chilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon / charred corn salsa; Chef recommends chipotle ranch 19.55

### GRILLED SHRIMP & STRAWBERRY SALAD ‡

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

### CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

#### CAESAR SALAD

(200 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 13.50

#### STEAKHOUSE WEDGE

(520 cal.) Crisp iceberg / Ranch Rings / candied bacon / heirloom tomatoes; Chef recommends bleu cheese dressing 13.50

### SOUP & SALAD (690-900 cal.)

Bowl of soup served with your choice of a small Caesar, BLT, Steakhouse Wedge or Mixed Greens salad 17.00

### 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

JOIN US WEEKLY FOR *Martini Monday, Happy Hour, Weekend Brunch, and Prime Rib Weekends*

‡ 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.