

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 𠂆 (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 𠂆 (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 𠂆 (230 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 13.50

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

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

CLASSIC COCKTAILS

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

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

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

FIREBIRDS® PERFECT MARGARITA 𠂆 (190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 14.00

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

SIDES 6.95

FRESH VEGETABLES 𠂆 (170 cal.)

BROCCOLI 𠂆 (150 cal.)

LOADED BAKED POTATO 𠂆 (410 cal.)

PARMESAN MASHED POTATOES 𠂆 (450 cal.)

SEASONED STEAK FRIES (610 cal.)

TATER TOTS (920 cal.)

CIDER SLAW 𠂆 (530 cal.)

FRESH FRUIT 𠂆 (120 cal.)

SEASONAL ANCIENT GRAINS (310 cal.)

PREMIUM SIDES 7.95

SOUTHWEST AU GRATIN POTATOES (450 cal.)

PORT MUSHROOMS 𠂆 (290 cal.)

GRILLED STREET CORN 𠂆 (300 cal.)

CHARRED CARROTS 𠂆 (300 cal.)

SIDES ENTRÉE 18.50

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.

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.

STEAK SANDWICH* (860 cal.) Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 23.75 – *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 18.25 – *substitute portabella mushrooms for steak*

FISH TACOS Grilled (490 cal.) or crispy (810 cal.), cabbage / charred corn salsa / spicy sriracha sour cream 17.25

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

THE PERFECT PAIR 17.50

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 (390 cal.)

FIREBIRDS CHILI (390 cal.)

CAESAR SALAD (140 cal.)

MIXED GREENS SALAD 𠂆 (250 cal.)

BLT SALAD 𠂆 (200 cal.)

LOADED BAKED POTATO 𠂆 (410 cal.)

KILLER MAC & CHEESE (700 cal.)

BLT SANDWICH (790 cal.)

CHEESEBURGER* (910 cal.)

CRISPY FLOUNDER SANDWICH (840 cal.)

GRILLED CHICKEN SANDWICH (570 cal.)

SALMON CLUB SANDWICH* (860 cal.)

ROAST BEEF GRILLED CHEESE (960 cal.)



SPECIALTIES

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

STEAK FRITES* (1090 cal.) Sliced steak / arugula salad / Parmesan fries 24.95

BUTCHER'S MEATLOAF (490 cal.) Traditional meatloaf / broccoli / side 18.95

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

AGED RIBEYE* 𠂆 (740/580 cal.) Traditional ribeye / side 16oz 46.50 12oz 38.95

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

WOOD GRILLED SALMON* 𠂆 (390 cal.) Key lime butter / fresh vegetables / side 22.35 – *add chile rub for 2.00*

WOOD GRILLED NY STRIP* 𠂆 (720 cal.) Traditional strip 14oz 35.95

PARMESAN CRUSTED CHICKEN (750 cal.) Sundried tomato sauce / side 19.50

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

SHRIMP & GRITS 𠂆 (920 cal.) Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 22.95

ENHANCEMENTS

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

+ CHILE RUB 𠂆 (120 cal.) 2.00
+ WOOD GRILLED SHRIMP 𠂆 (130 cal.) 12.75

+ CAJUN BUTTER 𠂆 (90 cal.) 2.75
+ ROASTED GARLIC THYME BUTTER 𠂆 (140 cal.) 3.00

+ LOBSTER QUESO 𠂆 (170 cal.) 6.25
+ 1/2 POUND LOBSTER TAIL 𠂆 (670 cal.) 42.95

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 22.75

BUFFALO CHICKEN SALAD (830 cal.) Mixed greens / carrots / cucumbers / tomatoes / bleu cheese crumbles / hand-breaded chicken tenders / housemade buffalo sauce; Chef recommends bleu cheese dressing 17.95

SPINACH & SALMON SALAD* 𠂆 (640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / sliced egg; Chef recommends balsamic vinaigrette 23.75 – *add chile rub for 2.00*

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

BLT SALAD 𠂆 (270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 13.00

GRILLED CHOPPED COBB SALAD 𠂆 (600 cal.) Wood grilled chilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon / charred corn salsa; Chef recommends chipotle ranch 19.75

GRILLED SHRIMP & STRAWBERRY SALAD 𠂆 (470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 20.55

SOUP & SALAD (410-910 cal.) Bowl of soup served with your choice of a small Caesar, BLT or Mixed Greens salad 17.00

CAESAR SALAD (200 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 13.00

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN 𠂆 (160 cal.) 8.75

+ WOOD GRILLED SHRIMP 𠂆 (90 cal.) 12.75

+ SEARED AHI TUNA* (230 cal.) 12.95

+ WOOD GRILLED SALMON* 𠂆 (280 cal.) 11.95

+ WOOD GRILLED TENDERLOIN* 𠂆 (180 cal.) 13.75

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

𠂆 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.