

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 19.35

BACON DEVEILED EGGS ‡

(740 cal.) Housemade candied bacon 14.95

RANCH RINGS

(1670 cal.) Breaded, battered onions / roasted garlic ranch 14.50

PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 18.95

SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery / roasted garlic ranch or bleu cheese 18.95

SEARED AHI TUNA*

(730 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 17.95

SOUP

8.75 cup / 9.75 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 13.50

PINEAPPLE PARADISE ‡

(170 cal.) Tres Agaves Silver Tequila infused with cucumber and mint / triple sec / grilled and pressed pineapple / lime juice / agave nectar 13.50

SUMMER SMASH ‡

(180 cal.) Tito's Handmade Vodka infused with mint / watermelon elixir / lemon and grapefruit juices 13.50

STRAWBERRY GIMLET ‡

(160 cal.) Hendrick's Gin infused with strawberries / lime juice / lightly sweetened 13.50

CLASSIC COCKTAILS

LEMONADE DROP ‡

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 13.00

DIRTY BIRD ‡

(250 cal.) Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 14.00

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 14.00

MOSCOW MULE ‡

(180 cal.) Wheatley Vodka / fresh squeezed lime juice / Owen's ginger beer 13.00 – *Make it a Kentucky mule with Traveller Whiskey +2.00*

SIDES 7.50

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 8.50

SOUTHWEST AU GRATIN POTATOES (450 cal.)

PORT MUSHROOMS ‡ (290 cal.)

GRILLED STREET CORN ‡ (300 cal.)

CHARRED CARROTS ‡ (300 cal.)

SIDES ENTRÉE 18.95

Choose any 3 sides

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 \$8.75.

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 19.00

STEAK SANDWICH*

(860 cal.) Ribeye / arugula / cilantro mayo / roasted red pepper / pickled onions / chimichurri sauce / ciabatta 24.75 – *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 18.75 – *substitute portabella mushrooms for steak*

FISH TACOS

Grilled (490 cal.) or crispy (810 cal.), cabbage / charred corn salsa / spicy sriracha sour cream 18.50

HOT HONEY CHICKEN SANDWICH

(1420 cal.) Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 18.95

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 \$8.75.

STEAK FRITES*

(1090 cal.) Sliced steak / arugula salad / Parmesan fries 25.95

BUTCHER'S MEATLOAF

(490 cal.) Traditional meatloaf / broccoli / side 19.95

ROASTED GARLIC SIRLOIN* ‡

(400/260 cal.) Center-cut sirloin / roasted garlic thyme butter / side 10oz 29.95 7oz 22.95

AGED RIBEYE* ‡

(740/580 cal.) Traditional ribeye / side 16oz 47.50 12oz 39.95

FIREBIRDS® ROASTED CHICKEN

(1460 cal.) Citrus honey roasted bone-in chicken / broccoli / side 26.95

WOOD GRILLED SALMON* ‡

(390 cal.) Key lime butter / fresh vegetables / side 23.95 – *add chile rub for 2.25*

PARMESAN CRUSTED CHICKEN

(880 cal.) Sundried tomato sauce / side 21.95

HONEY GARLIC CHICKEN ‡

(460 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 20.95

SHRIMP & GRITS ‡

(920 cal.) Shrimp / stone-ground cheddar grits / andouille sausage / blistered tomatoes / Creole sauce 24.50

BABY BACK RIBS ‡

(1260/670 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Slab 32.95 Half Slab 19.95

ENHANCEMENTS

+ **BRAISED MUSHROOMS & ONIONS ‡** (100 cal.) 3.95
+ **BLEU CHEESE SAUCE & PORT MUSHROOMS ‡** (240 cal.) 4.75

+ **CHILE RUB ‡** (120 cal.) 2.25
+ **WOOD GRILLED SHRIMP ‡** (130 cal.) 12.95

+ **CAJUN BUTTER ‡** (90 cal.) 3.00
+ **ROASTED GARLIC THYME BUTTER ‡** (140 cal.) 3.00

+ **1/2 POUND LOBSTER TAIL ‡** (670 cal.) 44.95

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 27.50

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 24.75

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

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.) 8.95

+ **WOOD GRILLED SHRIMP ‡** (90 cal.) 12.95

+ **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.



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.