

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 12.95

RANCH RINGS

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

PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 18.25

SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery 18.75

SEARED AHI TUNA*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / wonton slaw 20.75

SOUPS

7.50 cup / 8.50 bowl

Made daily from a bounty of fresh ingredients

CHICKEN TORTILLA SOUP

(250/390 cal.)

CHEF'S DAILY SOUP

(100-650 cal.)

COCKTAILS

THE DOUBLE BLACK DIAMOND® MARTINI

(240 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 11.00

LEMONADE DROP

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 11.00

DIRTY BIRD

(250 cal.) Traditional dirty martini – Tito's Handmade Vodka / bleu cheese-stuffed olives 12.00

SIESTA SANGRIA

(230/220 cal.) Choose Vino Rosso Red Blend or Caposaldo Moscato / Cruzan Mango Rum / fresh fruit 11.50

FIREBIRDS PERFECT MARGARITA

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 12.00

MOCKTAILS

SPIRITLESS SANGRIA

(220 cal.) Red Bull Red Edition / white sangria mix / fresh fruit 5.95

BLOOD ORANGE TAMED MULE

(140 cal.) Blood orange elixir / fresh lime juice / Owen's Ginger Beer 5.95

TEMPTATIONS

Perfect for sharing (serves 2-3)

CREME BRULÉE CHEESECAKE

(1070 cal.) Bruléed to order / fresh fruit / raspberry coulis 10.95

CHOCOLATE BROWNIE

(1130 cal.) Vanilla bean ice cream / salted caramel sauce / dark chocolate sauce 10.95

BIG DADDY CHOCOLATE CAKE

(1750 cal.) Vanilla bean ice cream / raspberry coulis 11.50

CARROT CAKE

(1480 cal.) Salted caramel sauce / served warm 10.95

5 LAYER LEMON CAKE

(1100 cal.) Fresh blueberries in blueberry sauce 10.95

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 more than 3.5 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 Classic Side Salad or a cup of soup for \$7.50.

FILET MIGNON*

(410/340 cal.) Center-cut / applewood-smoked bacon 9oz 40.95 7oz 35.95

ROASTED GARLIC SIRLOIN*

(450 cal.) Center-cut sirloin / roasted garlic thyme butter 12oz 27.95

CAJUN RIBEYE*

(940/770 cal.) Chile-crusted ribeye / Cajun butter 16oz 45.50 12oz 37.95

BLEU CHEESE FILET*

(590/520 cal.) Bacon-wrapped / bleu cheese sauce / port mushrooms 9oz 43.95 7oz 34.25

FILET & SHRIMP*

(620/550 cal.) Bacon-wrapped tenderloin / shrimp / Key lime butter sauce 9oz 48.50 7oz 44.25

WOOD GRILLED NY STRIP*

(720 cal.) Traditional strip 14oz 31.75

AGED RIBEYE*

(740/580 cal.) Traditional ribeye 16oz 44.50 12oz 36.25

SURF & TURF*

(990/930 cal.) Half-pound lobster tail / bacon-wrapped filet 9oz 73.95 7oz 69.25

ENHANCE YOUR STEAK

+ OSCAR STYLE

(200 cal.) 10.95

+ CHILE RUB

(120 cal.) 1.95

+ ROASTED GARLIC THYME BUTTER

(140 cal.) 1.95

+ TEMPURA LOBSTER TAIL

(400 cal.) 19.95

+ COLOSSAL TEMPURA SHRIMP

(410 cal.) 9.95

+ BLEU CHEESE SAUCE AND PORT MUSHROOMS

(240 cal.) 3.95

+ LOBSTER FONDUE

(170 cal.) 5.25

+ 1/2 POUND LOBSTER TAIL

(670 cal.) 44.25

+ WOOD GRILLED SHRIMP

(130 cal.) 10.75

+ CAJUN BUTTER

(150 cal.) 1.95

SEAFOOD

Super fresh and sustainably sourced. Add a small Classic Side Salad or a cup of soup for \$7.50.

WOOD GRILLED SALMON*

(490 cal.) Key lime butter / fresh vegetables / side 31.95

BAJA SHRIMP PASTA

(1490 cal.) Seared shrimp / vegetables / fettucine / goat cheese / bold cream sauce 30.95

CHILEAN SEA BASS

(820 cal.) Pan seared / sautéed shrimp / key lime butter sauce / seasonal grain pilaf / seasonal vegetable 39.25

LOBSTER FONDUE SALMON*

(920 cal.) Grilled salmon / lobster fondue / side 36.25

CHICKEN, RIBS & CHOPS

Add a small Classic Side Salad or a cup of soup for \$7.50.

HONEY GARLIC CHICKEN

(720 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 23.95

CILANTRO-GRILLED CHICKEN

(660 cal.) Crisp Ranch Rings / smoked tomato jack cheese sauce / side 23.50

CAPRESE CHICKEN PASTA

(1400 cal.) Marinated tomatoes / basil / spinach / fresh mozzarella / light balsamic cream sauce 24.25

FIREBIRDS™ CHICKEN PASTA

(1480 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 23.25

BABY BACK RIBS

(1260 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side 31.75

TOMAHAWK PORK CHOP

(770 cal.) Sticky hot honey / fresh pico / charred carrots / side 28.95

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 Classic Side Salad or a cup of soup for \$7.50.

FIREBIRDS™ DURANGO BURGER*

(1130 cal.) Chile spiced / pepper jack cheese / fried onions / roasted garlic ranch dressing 17.95

CHEESEBURGER*

(910/990 cal.) Cheddar / lettuce / tomato / red onion 16.95 – add bacon for 1.95

IMPOSSIBLE™ BURGER

(780 cal.) Delicious patty made from plants that tastes like beef / cheddar / tomato / onion / lettuce 20.25

SMOKEHOUSE BURGER*

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

HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 17.75

SIGNATURE SALADS

Served with housemade dressings (170-340 cal.)

COLORADO CHICKEN SALAD

(650 cal.) Wood grilled chicken / mixed greens / bleu cheese crumbles / spiced pecans / dried cranberries / apples; Chef recommends raspberry chipotle vinaigrette 19.50

GRILLED TENDERLOIN SALAD*

(380 cal.) Wood grilled tenderloin / mixed greens / bleu cheese crumbles / diced tomatoes; Chef recommends balsamic vinaigrette 25.95

SEARED TUNA SUPERFOODS SALAD*

(530 cal.) Seared sushi-grade tuna / organic ancient grains / cucumbers / spinach / radish / avocado / grilled corn / edamame; Chef recommends avocado lime vinaigrette 23.25

GRILLED SALMON SALAD*

(560 cal.) Wood grilled salmon / mixed greens / tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 21.75

SPINACH AND SALMON SALAD*

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / egg; Chef recommends balsamic vinaigrette 24.95

GRILLED SHRIMP & STRAWBERRY SALAD

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 21.25

CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

MIXED FRESH GREENS SALAD

(340 cal.) Tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 12.75

BLT SALAD

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 12.75

CAESAR SALAD

(210 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 12.75

ADD TO ANY CLASSIC SALAD

+ WOOD GRILLED CHICKEN

(160 cal.) 8.50

+ WOOD GRILLED SHRIMP

(90 cal.) 9.95

+ SEARED AHI TUNA*

(230 cal.) 11.95

+ WOOD GRILLED SALMON*

(280 cal.) 11.50

+ WOOD GRILLED TENDERLOIN*

(180 cal.) 12.95

SIDES

Freshly prepared and locally sourced when possible

FRESH VEGETABLES

(170 cal.)

BROCCOLI

(150 cal.)

LOADED BAKED POTATO

(360 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

(200 cal.)

CHARRED CARROTS

(290 cal.)

SEASONAL GRAIN PILAF

(280 cal.)

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.

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.

*INDICATES ITEMS THAT CAN BE PREPARED FOR THOSE SENSITIVE TO GLUTEN.

*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.

To reduce our carbon footprint, Firebirds uses recycled paper when possible.

DINNER MENU A_W-1 | 11/01/2023