

## 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 DEVILED EGGS ‡

(740 cal.) Housemade candied bacon 13.25

### RANCH RINGS

(1670 cal.) Battered, battered onions / ranch 13.50

### PHILLY CHEESESTEAK EGG ROLLS

(910 cal.) Thai chili / hot mustard sauce 17.95

### SMOKED CHICKEN WINGS

(700 cal.) Buffalo hot sauce / celery 18.50

### SEARED AHI TUNA\*

(680 cal.) Sushi-grade / sriracha aioli / hot mustard sauce / wonton slaw 20.50

## 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** (180-650 cal.)

## COCKTAILS

### THE DOUBLE BLACK DIAMOND® MARTINI ‡

(240 cal.) A masterful infusion of fresh pineapple and New Amsterdam® Pineapple Vodka / pineapple garnish 12.00

### LEMONADE DROP ‡

(170 cal.) Tito's Handmade Vodka / Alex's Fresh Lemonade / sugar rim 11.50

### 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 12.50

### FIREBIRDS PERFECT MARGARITA ‡

(190 cal.) Milagro Silver Tequila / lemon, lime and orange juices / triple sec / simple syrup / rocks 12.50

### ZERO-PROOF DRINKS

#### CHARRED PINEAPPLE AGUA FRESCA ‡

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

#### BLOOD ORANGE TAMED MULE ‡

(140 cal.) Blood orange elixir / fresh 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 6.95

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 ‡** (300 cal.)

**SEASONAL ANCIENT GRAINS** (220 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 more than 4 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

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 \$7.50.

### FIREBIRDS™ DURANGO BURGER\*

(1130 cal.) Chile spiced / pepper jack cheese / fried onions / lettuce / tomato / roasted garlic ranch dressing 17.25

### CHEESEBURGER\*

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

### SMOKEHOUSE BURGER\*

(980 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.75

### HOT HONEY CHICKEN SANDWICH

(1430 cal.) Crispy chicken breast / hot honey / applewood-smoked bacon / pepper jack cheese / candied jalapeño mayo / toasted brioche 16.95

### SMOKEHOUSE CHICKEN

(680 cal.) Java BBQ sauce / applewood-smoked bacon / smoked cheddar / red onion 17.75

### CLASSIC CLUB SANDWICH

(1070 cal.) Shaved turkey / ham / applewood-smoked bacon / sharp cheddar / lettuce / tomato / tangy cilantro mayo / toasted brioche 18.25

### STEAK TACOS\*

(570 cal.) Wood grilled chimichurri steak / cabbage / pico / pickled onions / spicy sriracha sour cream 17.25 – substitute portabella mushrooms for steak

### FISH TACOS

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

### STEAK SANDWICH\*

(850 cal.) Ribeye / mixed greens / cilantro mayo / red pepper / pickled onions / chimichurri sauce / ciabatta 22.75

## THE PERFECT PAIR 16.95

Combine any salad or bowl of soup with a sandwich or pasta listed below for a great meal at a great price, served fast.

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

**CHICKEN TORTILLA SOUP** (390 cal.)

**CAESAR SALAD** (150 cal.)

**MIXED GREENS** (250 cal.)

**BLT SALAD** (200 cal.)

**LOADED BAKED POTATO** (360 cal.)

**BLT SANDWICH** (770 cal.)

**CHEESEBURGER\*** (910 cal.)

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

**SMOKEHOUSE CHICKEN SANDWICH** (680 cal.)

**GRILLED CHICKEN SANDWICH** (570 cal.)

**KILLER MAC & CHEESE** (990 cal.)

## HAND-CUT STEAKS & MORE

Our 21-day-aged steaks are butchered in house, hand-trimmed and hardwood grilled. Add a small Caesar, Mixed Greens or BLT Salad or a cup of soup for \$7.50.

### FILET MIGNON\* ‡

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

### AGED RIBEYE\* ‡

(740/580 cal.) Traditional ribeye / side 16oz 43.95 12oz 35.75

### ROASTED GARLIC SIRLOIN\* ‡

(400/260 cal.) Center-cut sirloin / roasted garlic thyme butter / side 10oz 26.95 7oz 20.95

### CAJUN RIBEYE\* ‡

(940/770 cal.) Chile-crusted ribeye / Cajun butter / side 16oz 44.95 12oz 36.95

### WOOD GRILLED NY STRIP\*

(720 cal.) Traditional strip 14oz 32.75

### TOMAHAWK PORK CHOP ‡

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

### WOOD GRILLED SALMON\* ‡

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

### LOBSTER FONDUE SALMON\*

(840 cal.) Grilled salmon / lobster fondue / side 26.25

### HONEY GARLIC CHICKEN ‡

(460 cal.) Grilled chicken / honey garlic glaze / cherry tomatoes / balsamic / basil / seasonal vegetable / side 17.95

### FIREBIRDS™ CHICKEN PASTA

(1200 cal.) Spicy Asiago cream sauce / applewood-smoked bacon / green onions / tomatoes 16.95

### CAPRESE CHICKEN PASTA

(1240 cal.) Marinated tomatoes / basil / spinach / fresh mozzarella / light balsamic cream sauce 18.95

### PARMESAN CRUSTED CHICKEN

(750 cal.) Sundried tomato butter sauce / side 18.50

### BABY BACK RIBS ‡

(1260/670 cal.) Slow-roasted and grilled / java BBQ sauce / fresh fruit / side Full Rack 31.50 Half Rack 18.95

### CHILEAN SEA BASS

(810 cal.) Pan seared / sautéed shrimp / Key lime butter sauce / seasonal ancient grains / seasonal vegetable 30.25

### 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.) 10.50

+ **OSCAR STYLE ‡** (200 cal.) 10.75

+ **CAJUN BUTTER ‡** (90 cal.) 2.25

+ **ROASTED GARLIC THYME BUTTER ‡** (140 cal.) 2.25

+ **BLT BUTTER ‡** (140 cal.) 2.95

+ **LOBSTER FONDUE** (170 cal.) 5.75

+ **TEMPURA HALF LOBSTER TAIL** (400 cal.) 21.50

+ **1/2 POUND LOBSTER TAIL ‡** (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 / cucumbers / radish / avocado / grilled corn / edamame; Chef recommends cilantro lime vinaigrette 22.25

### BUFFALO CHICKEN SALAD

(820 cal.) Mixed greens / carrots / cucumbers / tomatoes / bleu cheese crumbles / hand-breaded chicken tenders / housemade buffalo sauce; Chef recommends bleu cheese dressing 17.75

### SPINACH & SALMON SALAD\* ‡

(640 cal.) Grilled salmon / applewood-smoked bacon / mushrooms / tomatoes / egg; Chef recommends balsamic vinaigrette 23.50

### GRILLED CHOPPED COBB SALAD ‡

(430 cal.) Wood grilled chicken / romaine / iceberg lettuce / tomatoes / sliced egg / smoked cheddar / applewood-smoked bacon; Chef recommends roasted garlic ranch dressing 18.95

### GRILLED SHRIMP & STRAWBERRY SALAD ‡

(470 cal.) Wood grilled shrimp / strawberries / mixed greens / goat cheese / jicama / spiced pecans; Chef recommends balsamic vinaigrette 19.75

### SOUP & SALAD (470-990 cal.)

Bowl of soup served with your choice of a small Caesar, BLT or Mixed Greens salad 16.25

## CLASSIC SALADS

Served with housemade dressings (170-340 cal.)

### MIXED GREENS SALAD ‡

(340 cal.) Tomatoes / spiced pecans / jicama; Chef recommends cilantro lime vinaigrette 12.50

### BLT SALAD ‡

(270 cal.) Applewood-smoked bacon / tomatoes; Chef recommends roasted garlic ranch dressing 12.50

### CAESAR SALAD

(210 cal.) Shaved Parmesan / chile-dusted croutons; Chef recommends Caesar dressing 12.50

### ADD TO ANY CLASSIC SALAD

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

+ **WOOD GRILLED SHRIMP ‡** (90 cal.) 9.95

+ **SEARED AHI TUNA\*** (230 cal.) 11.75

+ **WOOD GRILLED SALMON\* ‡** (280 cal.) 11.25

+ **WOOD GRILLED TENDERLOIN\* ‡** (180 cal.) 13.25

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.