

## STARTERS

### Lobster Spinach Queso

A spicy blend of lobster, baby spinach, tomatoes and pepper jack cheese with tri-colored tortilla chips. 9.95

### Smoked Chicken Wings

Firebirds signature smoked chicken wings tossed in a buffalo hot sauce, served with bleu cheese and celery. 8.95

### Seared Ahi Tuna\*

Fresh Ahi tuna seared medium rare. Sliced and served with our Mixed Greens salad and spicy mustard sauce. 12.95

### Ranch Rings

Buttermilk-battered with pepper panko bread crumbs served with roasted garlic ranch dressing. 7.45

### Coconut Shrimp

Tempura-battered fried shrimp served with tortilla slaw and our mango habañero chutney. 9.95

### Chicken Quesadilla

With black bean salsa, roasted corn, smoked cheddar and pepper jack cheese served with salsa and sour cream. 8.65

### Crab Cakes

Jumbo lump crabmeat, Old Bay<sup>®</sup> Seasoning rolled in panko bread crumbs. Served with tortilla slaw and mango habañero chutney. 12.95

### Firebirds Chicken Tortilla Soup

Chicken simmered in a tomato and cheese broth, garnished with julienne tortillas, sour cream, diced tomatoes and green onions. 4.50 cup 5.50 bowl

### Chef's Daily Soup

4.50 cup 5.50 bowl

## SIDES

4.55

Loaded Colorado Russet Baked Potato

Parmesan Mashed Yukon Gold Potatoes

Southwest Au Gratin Potatoes

Spiced Pecan Green Beans

Seasoned Steak Fries

Garden Fresh Veggies

Port Mushrooms

## DESSERTS

6.95

Creme Brul e Cheesecake

Warm Chocolate Brownie with Dark Chocolate and Salted Caramel Sauces

Carrot Cake

Key Lime Pie

Big Daddy Chocolate Cake

## LUNCH TO GO MENU

### SALADS

**Mixed Greens** With diced tomatoes, sugar roasted pecans, cilantro-lime vinaigrette. 6.75

**Caesar** With shaved Reggiano cheese and chile dusted croutons. 6.95

**Firebirds BLT** Chopped lettuce, tomatoes, applewood-smoked bacon, roasted garlic ranch dressing. 6.95

**Grilled Shrimp & Strawberry Salad** Mixed greens, fire grilled shrimp, goat cheese, jicama, spiced pecans, strawberries and balsamic vinaigrette. 13.95

**Crab Cake Salad** Jumbo lump crab cakes, mixed greens, julienne tortillas, tomatoes, cilantro-lime vinaigrette. 13.95

**Spinach Salad** Spinach, mushrooms, tomatoes, eggs, applewood-smoked bacon, balsamic vinaigrette. 8.95

**Colorado Chicken Salad** Mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted pecans, dried cranberries and green apples. Tossed with a raspberry chipotle vinaigrette. 10.95

**Fried Chicken Salad** Mixed baby greens, tomatoes, carrots, jicama and honey mustard dressing. Topped with tempura-battered fried chicken tenders. 10.95

**Grilled Tenderloin Salad\*** Grilled and sliced beef tenderloin over a bed of mixed greens tossed with bleu cheese crumbles, diced tomatoes and a tangy balsamic vinaigrette. 13.95

**Soup & Salad** Chicken tortilla soup or chef's daily soup served with your choice of a small Mixed Greens, Caesar or BLT salad. 9.45

~ Add To Any Salad ~

Wood Grilled Chicken 4.00 Wood Grilled Salmon\* 5.00 Wood Grilled Tenderloin\* 8.00 Seared Tuna\* 8.00

Add a Mixed Greens, Firebirds BLT or Caesar Salad to any entr ee for 4.25 *Great For Sharing!*

### BURGERS & SANDWICHES

**French Dip\*** Shaved roast beef piled high on a toasted baguette, served with steak fries and cider slaw. 12.95

**Cheeseburger\*** Made in-house with cheddar cheese, lettuce, tomato and red onion. 9.95 *Add Bacon for 50 cents!*

**Poblano Burger\*** Goat cheese, pepper jack cheese, fire roasted poblaños and crispy fried onion straws. 9.95

**A.1.<sup>®</sup> Burger\*** Pepper crusted, topped with cheddar, applewood-smoked bacon and A.1.<sup>®</sup> caramelized onions. 9.95

**Bleu Cheese Burger\*** Pepper crusted, topped with bleu cheese sauce and port mushrooms. 9.95

**Durango Burger\*** Chile spiced, Pepper Jack cheese, pickles, fried onion straws, roasted garlic ranch dressing. 9.95

**Smokehouse Burger\*** BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 9.95

**Smokehouse Chicken** BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 9.95

**Steak Sandwich\*** Delmonico cut, wood grilled and topped with lettuce, tomato and onion. 10.95

**Turkey Club** Jalape o corn bread, roasted red pepper mayo, cheddar, applewood-smoked bacon, lettuce, tomato. 9.55

*All sandwiches are served with your choice of seasoned steak fries or cider slaw.*

### FIREBIRDS SPECIALTIES

**Sesame Encrusted Salmon\*** With ginger mustard aioli, Parmesan mashed potatoes, fried spinach. 13.95

**Wood Grilled Salmon\*** Choice of Parmesan mashed potatoes or baked potato and fresh vegetables. 13.95

**Buffalo Meatloaf** Saut eed mushroom gravy, Parmesan mashed potatoes, spiced pecan green beans. 11.95

**Steak Au Poivre\*** Wood grilled sirloin, sliced and topped with a peppercorn brandy sauce, served with Parmesan mashed potatoes. 10.95

**Pecan Crusted Trout** Topped with cilantro peach salsa, served with tortilla slaw. 11.95

**Firebirds Chicken Pasta** Chile Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes. 10.95

**Cilantro-Grilled Chicken Breast** Smoked tomato jack cheese sauce, Parmesan mashed potatoes. 10.95

**Baby Back Ribs** Half rack of slow roasted baby back ribs basted with java bbq sauce, steak fries, cider slaw. 10.95

### FROM THE WOOD FIRED GRILL

**Filet Mignon\*** Center-cut beef tenderloin wrapped in applewood-smoked bacon. 7 oz. 22.95 9 oz. 25.95

**Aspen Sirloin\*** Center-cut beef sirloin, lightly seasoned and wood grilled. 7 oz. 12.95 12 oz. 18.95

**New York Strip\*** 14 oz. strip steak grilled over hardwood flames. 26.95

**Bleu Cheese Filet\*** Our bacon wrapped wood grilled filet topped with bleu cheese sauce and port mushrooms. 24.95

**Ribeye\*** 14 oz. aged ribeye, lightly seasoned and grilled over hardwood flames. 23.95

**Filet & Shrimp\*** Our bacon wrapped wood fired filet served with shrimp basted in a Key lime butter. 27.95

**Pepper Crusted Sirloin\*** Center-cut beef sirloin with cracked black peppercorns served with southwest au gratin potatoes. 19.95

**Chile Rubbed Delmonico\*** Seasoned with chile pepper and served with southwest au gratin potatoes. 19.95

*All steaks are served with your choice of a loaded baked potato or seasoned steak fries.*

*Every Firebirds steak is hand-cut fresh daily.*

*\*Denotes items that are served raw or undercooked, 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.*

*An 18% gratuity will be added to parties of 8 or more.*

**FIREBIRDS<sup>®</sup>**  
WOOD FIRED GRILL

## STARTERS

### Lobster Spinach Queso

A spicy blend of lobster, baby spinach, tomatoes and pepper jack cheese with tri-colored tortilla chips. 9.95

### Smoked Chicken Wings

Firebirds signature smoked chicken wings tossed in a buffalo hot sauce, served with bleu cheese and celery. 8.95

### Seared Ahi Tuna\*

Fresh Ahi tuna seared medium rare. Sliced and served with our Mixed Greens salad and spicy mustard sauce. 12.95

### Ranch Rings

Buttermilk-battered with pepper panko bread crumbs served with roasted garlic ranch dressing. 7.45

### Coconut Shrimp

Tempura-battered fried shrimp served with tortilla slaw and our mango habaero chutney. 9.95

### Chicken Quesadilla

With black bean salsa, roasted corn, smoked cheddar and pepper jack cheese served with salsa and sour cream. 8.65

### Crab Cakes

Jumbo lump crabmeat, Old Bay® Seasoning rolled in panko bread crumbs. Served with tortilla slaw and mango habaero chutney. 12.95

### Firebirds Chicken Tortilla Soup

Chicken simmered in a tomato and cheese broth, garnished with julienne tortillas, sour cream, diced tomatoes and green onions. 4.50 cup 5.50 bowl

### Chef's Daily Soup

4.50 cup 5.50 bowl

## SIDES

4.55

### Loaded Colorado Russet Baked Potato

### Parmesan Mashed Yukon Gold Potatoes

### Southwest Au Gratin Potatoes

### Spiced Pecan Green Beans

### Seasoned Steak Fries

### Garden Fresh Veggies

### Port Mushrooms

## DESSERTS

6.95

### Creme Brulée Cheesecake

### Warm Chocolate Brownie with Dark Chocolate and Salted Caramel Sauces

### Carrot Cake

### Key Lime Pie

### Big Daddy Chocolate Cake

## DINNER TO GO MENU

### SALADS

**Mixed Greens** With diced tomatoes, sugar roasted pecans, cilantro-lime vinaigrette. 6.75

**Caesar** With shaved Reggiano cheese and chile dusted croutons. 6.95

**Firebirds BLT** Chopped lettuce, tomatoes, applewood-smoked bacon, roasted garlic ranch dressing. 6.95

**Grilled Shrimp & Strawberry Salad** Mixed greens, fire grilled shrimp, goat cheese, jicama, spiced pecans, strawberries and balsamic vinaigrette. 13.95

**Crab Cake Salad** Jumbo lump crab cakes, mixed greens, julienne tortillas, tomatoes, cilantro-lime vinaigrette. 13.95

**Spinach Salad** Spinach, mushrooms, tomatoes, eggs, applewood-smoked bacon, balsamic vinaigrette. 8.95

**Colorado Chicken Salad** Mixed greens with grilled chicken, bleu cheese crumbles, sugar roasted pecans, dried cranberries and green apples. Tossed with a raspberry chipotle vinaigrette. 10.95

**Fried Chicken Salad** Mixed baby greens, tomatoes, carrots, jicama and honey mustard dressing. Topped with tempura-battered fried chicken tenders. 10.95

**Grilled Tenderloin Salad\*** Grilled and sliced beef tenderloin over a bed of mixed greens tossed with bleu cheese crumbles and a tangy balsamic vinaigrette. 14.95

~ Add To Any Salad ~

Wood Grilled Chicken 4.00 Wood Grilled Salmon\* 5.00 Wood Grilled Tenderloin\* 8.00 Seared Tuna\* 8.00

Add a Mixed Greens, Firebirds BLT or Caesar Salad to any entrée for 4.25 *Great For Sharing!*

### FROM THE WOOD FIRED GRILL

**Filet Mignon\*** Center-cut beef tenderloin wrapped in applewood-smoked bacon. 7 oz. 22.95 9 oz. 25.95

**Aspen Sirloin\*** 12 oz. center-cut beef sirloin, lightly seasoned and wood grilled. 18.95

**New York Strip\*** 14 oz. strip steak grilled over hardwood flames. 26.95

**Bleu Cheese Filet\*** Our bacon wrapped wood grilled filet topped with bleu cheese sauce and port mushrooms. 24.95

**Ribeye\*** 14 oz. aged ribeye, lightly seasoned and grilled over hardwood flames. 23.95

**Filet & Shrimp\*** Our bacon wrapped wood fired filet served with shrimp basted in a Key lime butter. 27.95

**Pepper Crusted Sirloin\*** Center-cut beef sirloin with cracked black peppercorns served with southwest au gratin potatoes. 19.95

**Chile Rubbed Delmonico\*** Seasoned with chile pepper and served with southwest au gratin potatoes. 19.95

**Surf & Turf\*** The best of both worlds! An 8 oz. lobster tail and Firebirds 7 oz. bacon wrapped wood grilled filet. 36.95

Add an 8 oz. lobster tail\* to your entrée - 16.95

*All steaks are served with your choice of a loaded baked potato or seasoned steak fries.*

*Every Firebirds steak is hand-cut fresh daily.*

### Herb Roasted Prime Rib\*

(Limited Availability)

Encrusted with fresh herbs and pepper, slow roasted and served with a loaded Colorado Russet baked potato and au jus.

12 oz. 19.95 16 oz. 22.95

### FIREBIRDS SPECIALTIES

**Sesame Encrusted Salmon\*** With ginger mustard aioli, Parmesan mashed potatoes, fried spinach. 19.75

**Wood Grilled Salmon\*** Choice of Parmesan mashed potatoes or baked potato and fresh vegetables. 19.75

**Pecan Crusted Trout** Topped with cilantro peach salsa, served with tortilla slaw. 18.75

**Buffalo Meatloaf** Sautéed mushroom gravy, Parmesan mashed potatoes, spiced pecan green beans. 16.55

**Baby Back Ribs** Slow roasted baby back ribs basted with our java bbq sauce, steak fries, cider slaw. 19.95

**Coconut Shrimp** Tempura-battered fried shrimp, tortilla slaw, mango habaero chutney, steak fries. 18.55

**Firebirds Chicken Pasta** Chile Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes. 15.95

**Cilantro-Grilled Chicken Breast** Smoked tomato jack cheese sauce, Parmesan mashed potatoes. 16.55

### Today's Fresh Fish

Ask your server about today's fresh catch. Market Price.

### BURGERS & SANDWICHES

**French Dip\*** Shaved roast beef piled high on a toasted baguette, served with steak fries and cider slaw. 12.95

**Cheeseburger\*** Made in-house with cheddar cheese, lettuce, tomato and red onion. 9.95 *Add Bacon for 50 cents!*

**Durango Burger\*** Chile spiced, Pepper Jack cheese, pickles, fried onion straws, roasted garlic ranch dressing. 10.65

**Smokehouse Burger\*** BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 10.55

**Smokehouse Chicken** BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 10.45

*All sandwiches are served with your choice of seasoned steak fries or cider slaw.*

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[www.firebirdsrestaurants.com](http://www.firebirdsrestaurants.com)