

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. 9.00

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. 7.25

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. 8.45

Crab Cakes

Jumbo lump crabmeat, Old Bay® 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

SIDES

4.55

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
Salted Caramel Sauce

Apple Cobbler

Carrot Cake

Key Lime Pie

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 served with your choice of a small Mixed Greens, Caesar or BLT salad. 9.25

~ 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!*

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!*

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

A.1.® Burger Pepper crusted, topped with cheddar, applewood-smoked bacon and A.1.® 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 Jalapeño 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 Served with Parmesan mashed potatoes and fresh vegetables. 13.95

Buffalo Meatloaf Sautéed 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

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. 18.55

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 Parmesan mashed potatoes or seasoned steak fries.

Every Firebirds steak is hand-cut fresh daily.

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

FIREBIRDS®

WOOD FIRED GRILL

www.firebirdsrestaurants.com

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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. 8.45

Crab Cakes

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

Firebirds Chicken Tortilla Soup

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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 Salted Caramel Sauce

Apple Cobbler

Carrot Cake

Key Lime Pie

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

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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

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FROM THE WOOD FIRED GRILL

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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.

10 oz. 17.95 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 habañero 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

Simply prepared and wood grilled. Served with fresh vegetables. 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

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WOOD FIRED GRILL

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