

GLUTEN FREE

FIREBIRDS
WOOD FIRED GRILL

Fire your desire

SALADS

Mixed Greens Diced tomatoes, sugar roasted pecans, cilantro-lime vinaigrette. 7

Firebirds BLT Chopped lettuce, tomatoes, applewood-smoked bacon, roasted garlic ranch dressing. 7

Grilled Shrimp & Strawberry Salad Mixed greens, fire grilled shrimp, goat cheese, jicama, sugar roasted pecans, strawberries, balsamic vinaigrette. 14.5

Colorado Chicken Salad Mixed greens, grilled chicken, bleu cheese crumbles, sugar roasted pecans, dried cranberries, green apples, raspberry chipotle vinaigrette. 11.5

Grilled Tenderloin Salad* Grilled and sliced beef tenderloin, mixed greens, bleu cheese crumbles, diced tomatoes, balsamic vinaigrette. Lunch 14.5 Dinner 15

DRESSINGS

Any of the dressings listed below can be combined with our Mixed Greens, Romaine, Spinach or Chopped lettuces for a gluten free salad dining option.

Cilantro-Lime Vinaigrette, Roasted Garlic Ranch, Honey Mustard, Caesar, Balsamic Vinaigrette, Raspberry Chipotle Vinaigrette

ADD TO ANY SALAD

Wood Grilled Chicken 5 Wood Grilled Salmon* 6 Wood Grilled Tenderloin* 8 Seared Tuna* 8

ENTRÉES

From the Wood Fired Grill

All entrees come with a loaded baked potato. Every Firebirds steak is hand-cut daily.

Aspen Sirloin* Center-cut beef sirloin, lightly seasoned and wood grilled. 7 oz. 13.5 12 oz. 19.5

Pepper Crusted Sirloin* Center-cut beef sirloin with cracked black peppercorns. 20.5

Filet Mignon* Center-cut beef tenderloin wrapped in applewood-smoked bacon. 7 oz. 24 9 oz. 27

Ribeye* 14 oz. aged ribeye, lightly seasoned and grilled over hardwood flames. 24.5

Chile Rubbed Delmonico* The southwest flavor of chile pepper accents this steak perfectly. 21

New York Strip* 14 oz. strip steak fired over hardwood flames. 28.5

Herb Roasted Prime Rib*

(Dinner only, limited availability)

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

12 oz. 21 16 oz. 24

Seafood, Ribs & Combos

All entrees come with a loaded baked potato.

Grilled Lobster Tail An 8 oz. lobster tail, grilled over hardwood flames. 31

Surf & Turf* The best of both worlds! An 8 oz. lobster tail and Firebirds 7 oz. bacon-wrapped wood grilled filet. 38

Filet & Shrimp* Bacon-wrapped wood fired filet served with fire grilled shrimp. 29

Baby Back Ribs* Slow-roasted baby back ribs basted with java bbq sauce, cider slaw. Lunch 12 Dinner 22

Wood Grilled Salmon* Accompanied by garden fresh vegetables. Lunch 14.5 Dinner 20.5

Please note, our chefs strive to prepare every one of these dishes gluten free as listed. Firebirds cannot be held liable in the unlikely event that cross contamination occurs.

SIDES

5

Loaded Colorado Russet Baked Potato

Parmesan Mashed Yukon Gold Potatoes

Spiced Pecan Green Beans

Garden Fresh Veggies

Cider Slaw

KIDS

For kids 12 and under.

Kids Sirloin
7.95

Grilled Chicken
5.95

Half Rack of Ribs
7.95

Small Colorado Chicken Salad (no side)
7.95

Entrees come with a side of fresh fruit and a fountain drink or milk.

**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.*

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