

2018 Fall Restaurant Week
Arizona September 21st-30th \$33

First Course

- Shaved Brussel sprouts and spinach salad with pumpkin seeds, parmesan and craisins tossed in an orange-cranberry vinaigrette
- Homemade Soup of the day or Chicken Tortilla soup
- BLT, Mixed Greens or Caesar

Main Course

Slow Roasted Prime Rib- encrusted with fresh herbs and black pepper, hand carved and served with homemade au jus and creamy horseradish sauce. Served with choice of loaded baked potato or parmesan mashed potatoes: Firebirds Red

Grilled Short Rib served over creamy Gouda grits. Served with crispy parmesan dusted Brussel sprout leaves: **Lapostolle Cabernet**

Cauliflower Steak Frites- grilled cauliflower steak with roasted Chile hummus, parmesan fries and cucumber salad: Famille Perrin Rose

Chile Rubbed Grouper topped with crab and spinach fondue. Served with Parmesan mashed potato: Chateau Ste. Michelle Riesling

Jumbo Shrimp \$6.60 Cold Water Lobster Tail \$23

Desserts

- Crème Brule Cheesecake Squares
- Chocolate Brownie with Breyers ice cream, dark chocolate sauce and salted caramel sauce
- Key lime pie white chocolate sauce
- Ooey Gooey Pumpkin Spice Cake with vanilla whipped cream, whiskey spiked caramel and spiced pecans