



Arizona Restaurant Week
ENJOY A 3-COURSE DINNER \$44
AVAILABLE MAY 17-26, 2024

(excludes alcohol, tax & gratuity)

First Course (choose one)

Cup of Chicken Tortilla Soup or **Soup of the Day**

Mixed Greens, Caesar or **BLT Salad**

Main Course (choose one)

Slow Roasted Prime Rib* Hand-carved / homemade au jus / creamy horseradish sauce
by request / choice of loaded baked potato or Parmesan mashed potatoes
Suggested wine pairing: Acrobat Pinot Noir

Parmesan Crusted Pork Chop Sundried tomato butter sauce / Parmesan
mashed potatoes / asparagus
Suggested wine pairing: Firebirds Private Label Chardonnay

Grilled Salmon and Shrimp Aji amarillo sauce / seasonal grain pilaf / asparagus
Suggested wine pairing: Imagery Sauvignon Blanc

Wood Grilled NY Strip* BLT compound butter / loaded baked potato or Parmesan
mashed potatoes
Suggested wine pairing: Firebirds Private Label Cabernet Sauvignon

Dessert (choose one)

Chocolate Brownie Sundae

Creme Brulée Cheesecake

Carrot Cake with salted caramel sauce, served warm

Join the Firebirds Inner Circle at [FirebirdsRestaurants.com](https://www.FirebirdsRestaurants.com)

*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.

Everyday Pleasure



From our private label offerings to your favorite varietals,
a bottle of wine enhances every meal.

WINE DOWN MONDAY

Join us for **half off** select bottles and full glasses.