



Come Together: Curbside Restaurant Week

ENJOY A 3-COURSE MEAL TO GO \$35

AVAILABLE OCTOBER 16-23, 2020

(excludes alcohol, tax & gratuity)

First Course (Choose one)

Whipped Feta Wood grilled focaccia bread with whipped feta

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

BLT, Mixed Greens or **Caesar Salad**

Main Course (Choose one)

Slow Roasted Prime Rib* Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus and creamy horseradish sauce; includes your choice of loaded baked potato or Parmesan mashed potatoes

Suggested wine pairing: Firebirds Private Label Red

Wood Grilled Salmon Bowl* Ancient grains, black beans, grilled vegetables and lime crema

Suggested wine pairing: Chateau Ste. Michelle Riesling

Wood Grilled Bacon Wrapped Filet* Roasted garlic and herb butter; served with your choice of side

Suggested wine pairing: J Lohr Seven Oaks Cabernet Sauvignon

Dessert (Choose one)

Crème Brûlée Cheesecake Squares

Chocolate Brownie with vanilla bean ice cream, dark chocolate sauce and salted caramel sauce

Ooey Goopy Butter Cake with vanilla bean ice cream, caramelized apples and spiced pecans

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.