Lobster Spinach Queso

A blend of lobster, baby spinach, tomatoes and pepper jack cheese with tortilla chips. 10.5

Smoked Chicken Wings

Tossed in a buffalo hot sauce, served with bleu cheese and celery. 9

Coconut Shrimp

Tempura-battered, lightly fried and served with tortilla slaw and mango habañero chutney. 10.5

Seared Ahi Tuna*

Served with our Mixed Greens salad and spicy mustard sauce. 13.5

Ranch Rings

Buttermilk-battered onion rings with panko bread crumbs. Served with roasted garlic ranch dressing. 8

Chicken Quesadilla

With black bean salsa, corn, cheddar and pepper jack cheese. Served with salsa and sour cream. 9.5



Crab Cakes

Jumbo lump crabmeat with Old Bay® Seasoning. Served with tortilla slaw and mango habañero chutney. 13.5

Firebirds Chicken Tortilla Soup

Chicken simmered in a tomato and cheese broth, garnished with julienne tortillas, sour cream, diced tomatoes and green onions. A true house favorite. 5 cup 6 bowl

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

Caesar Shaved Reggiano cheese and chile-dusted croutons. 7

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

Spinach Salad Spinach, mushrooms, tomatoes, eggs, applewood-smoked bacon, balsamic vinaigrette. 9

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

Crab Cake Salad Jumbo lump crab cakes, mixed greens, julienne tortillas, tomatoes, cilantro-lime vinaigrette. 14.5

Colorado Chicken Salad Mixed greens, wood grilled chicken sliced thin and served chilled, bleu cheese crumbles, sugar roasted pecans, dried cranberries, green apples, raspberry chipotle vinaigrette. 11.5

Fried Chicken Salad Mixed baby greens, tomatoes, carrots, jicama, honey mustard dressing, topped with tempura-battered fried chicken tenders. 11.5

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

ADD TO ANY SALAD

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

Add a Mixed Greens, Firebirds BLT or Caesar Salad

to any entrée for 4.5 Great For Sharing!

From the Wood Fired Grill

All steaks are served with your choice of a loaded baked potato, seasoned steak fries or sweet potato waffle fries. Every Firebirds steak is hand-cut daily.

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

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

Tenderloin Kabobs Wood grilled beef tenderloin and fresh veggies drizzled with a balsamic ancho chile sauce, served with Parmesan mashed potatoes. 23

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

Bleu Cheese Filet* Bacon-wrapped wood grilled filet topped with bleu cheese sauce and port mushrooms. 26

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

Filet & Shrimp* Bacon-wrapped wood fired filet served with shrimp basted in a Key lime butter. 29

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

Chile Rubbed Delmonico* Seasoned with chile pepper and served with southwest au gratin potatoes. 21

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

ADD AN 8 oz. LOBSTER TAIL* TO YOUR ENTRÉE 18

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. 12 oz. 21 16 oz. 24

Firebirds Specialties

Sesame Encrusted Salmon* With ginger mustard aioli, Parmesan mashed potatoes, fried spinach. 20.5

Wood Grilled Salmon* Choice of Parmesan mashed potatoes or baked potato and fresh vegetables. 20.5

Pecan Crusted Trout Topped with cilantro peach salsa, served with tortilla slaw. 19.5

Meatloaf Sautéed mushroom gravy, Parmesan mashed potatoes, spiced pecan green beans. 17.5 Baby Back Ribs Slow-roasted baby back ribs basted with java bbg sauce, steak fries, cider slaw. 22

Coconut Shrimp Tempura-battered fried shrimp, tortilla slaw, mango habañero chutney, steak fries. 19.5

Parmesan Encrusted Flounder Tomato basil beurre blanc, Parmesan mashed potatoes, spiced pecan green beans. 23

Firebirds Chicken Pasta Chile Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes. 16.5

Cilantro-Grilled Chicken Breast Smoked tomato jack cheese sauce, Parmesan mashed potatoes. 17

Burgers & Sandwiches All served with your choice of seasoned steak fries, sweet potato waffle fries or cider slaw.

French Dip* Shaved roast beef on a toasted baguette, served with steak fries and cider slaw. 13

Cheeseburger* Cheddar, lettuce, tomato and red onion. 10 Add bacon for 50 cents!

Durango Burger* Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing. 11

Smokehouse Burger* BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 11

Smokehouse Chicken BBQ sauce, applewood-smoked bacon, shredded cheddar and diced red onion. 10

Steak Sandwich* Delmonico cut, wood grilled and topped with lettuce, tomato and onion. 13

5

Loaded Colorado Russet **Baked Potato**

Parmesan Mashed Yukon Gold **Potatoes**

Southwest Au Gratin **Potatoes**

> Spiced Pecan Green Beans

Seasoned Steak Fries

Sweet Potato Waffle Fries

Garden Fresh Veggies

Port Mushrooms

Creme Brulée Cheesecake

Warm Chocolate Brownie with **Dark Chocolate** and Salted Caramel Sauces

Carrot Cake

Key Lime Pie

Big Daddy Chocolate Cake

*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.

FIREBIRDS FRESH SQUEEZED LEMONADE 3.50

For every Firebirds Lemonade purchase. \$1 will be donated to Alex's Lemonade Stand Foundation to help fight childhood cancer.

Visit www.AlexsLemonade.org for more information.



IF YOU HAVE CERTAIN FOOD ALLERGIES, GLUTEN FREE, VEGAN OR OTHER DIETARY NEEDS, PLEASE ASK TO SEE A MANAGER