



Birmingham Restaurant Week

ENJOY A 3-COURSE DINNER \$35

AVAILABLE AUGUST 16-25

(excludes alcohol, tax & gratuity)

First Course (Choose one)

Lobster Queso with homemade tri-color tortilla chips and fresh pico de gallo
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

Lemon Basil Grilled Scallops Sustainably raised sea scallops, orzo pasta tossed with ripe tomatoes, summer squash, Parmesan butter and fresh herbs

Suggested wine pairing: St. Supéry Sauvignon Blanc

Penne Chicken Florentine Grilled chicken, portabella mushrooms and spinach in a creamy Asiago sauce

Suggested wine pairing: Firebirds Private Label Chardonnay

Honey Chile Glazed Pork Chop* Hormone-free and center cut, served with crispy sweet potato fries and blistered tomato relish

Suggested wine pairing: Zenato Alanera Rosso IGT Red Blend

Enhance your entrée Jumbo Shrimp \$6.60 Cold Water Lobster Tail \$23

Dessert (Choose one)

Creme Brulée Cheesecake Squares

Warm Carrot Cake with salted caramel sauce

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

Ooey Goey Butter Cake with Breyers ice cream and fresh berries

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 food borne illness, especially if you have certain medical conditions.