



Steak and
Tomatoes



Alpharetta Restaurant Week

ENJOY A 3-COURSE DINNER \$30

(excludes alcohol, tax & gratuity)

AVAILABLE FEBRUARY 24 - MARCH 4

First Course

Lobster Queso with housemade 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

Steak and Tomatoes* Four two-ounce filet beef medallions topped with bruschetta tomatoes and aged smoked provolone cheese; served with herb roasted Yukon gold potatoes

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

Wood Grilled Scallops* Sundried tomato beurre blanc, served with a roasted vegetable grain salad

Chipotle BBQ Chicken Wood grilled chicken breast basted with sweet and spicy BBQ sauce and topped with smoked cheddar, applewood-smoked bacon, diced tomatoes and green onions; served with rice pilaf

Dessert

Creme Brûlée Cheesecake Squares

Key Lime Pie with white chocolate sauce

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

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.