

FIREBIRDS[®]

WOOD FIRED GRILL

Alpharetta Restaurant Week
ENJOY A 3-COURSE DINNER \$35
AVAILABLE FEBRUARY 21 TO MARCH 2

First Course (Choose one)

Buffalo Shrimp

Flash fried jumbo shrimp tossed with housemade buffalo hot sauce, served over chunky bleu cheese dressing

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; served with your choice of loaded baked potato or Parmesan mashed potatoes

Suggested wine pairing: Firebirds Private Label Red

Grilled Short Ribs* Fire-seared boneless short ribs, served over creamy cheddar grits, with crispy fried spinach

Suggested wine pairing: Seven Deadly Zins Old Vine Zinfandel

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

Suggested wine pairing: Firebirds Private Label Chardonnay

Grilled Salmon Bowl

Wood-grilled salmon over a warm salad of organic ancient grains, toasted pecans, asparagus, roasted red peppers, raisins and goat cheese; drizzled with citrus vinaigrette

Wine Pairing: Acrobat Pinot Noir

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

Dessert (Choose one)

Crème Brûlée Cheesecake Squares

Warm Carrot Cake with salted caramel sauce

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