



Alpharetta Restaurant Week

ENJOY A 3-COURSE DINNER \$35

AVAILABLE FEBRUARY 22-29

(excludes alcohol, tax & gratuity)

First Course (Choose one)

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

Southwest Grilled Salmon*

Topped with charred corn salsa and fresh lime; served with fresh vegetables

Suggested wine pairing: Acrobat Pinot Noir

Parmesan Crusted Chicken

Topped with tomato basil lemon butter sauce; served with Parmesan mashed potatoes

Suggested wine pairing: Firebirds Private Label Chardonnay

Enhance your entrée Jumbo Shrimp \$6.⁶⁰ Cold Water Lobster Tail \$25

Dessert (Choose one)

Creme Brulée Cheesecake Squares

Chocolate Brownie

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

Carrot Cake

with salted caramel sauce, served warm

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.