



Alpharetta Restaurant Week

ENJOY A 3-COURSE DINNER \$45

AVAILABLE OCTOBER 15-21, 2023

(excludes alcohol, tax & gratuity)

First Course (choose one)

Cup of Chicken Tortilla Soup or **Soup of the Day**

Mixed Greens, Caesar or **BLT Salad**

Burrata Bruschetta Toasted ciabatta / chopped burrata / bruschetta tomatoes

Main Course (choose one)

Slow Roasted Prime Rib* Hand-carved / homemade au jus / creamy horseradish sauce by request / choice of loaded baked potato or Parmesan mashed potatoes
Suggested wine pairing: Firebirds Private Label Cabernet Sauvignon

Honey Garlic Glazed Pork Chop Fresh pico / green chile mac and cheese
Suggested wine pairing: Cline Old Vine Zinfandel

Grilled Salmon and Crab Oscar Jumbo lump crab / hollandaise / asparagus / choice of side
Suggested wine pairing: Firebirds Private Label Chardonnay

Wood Grilled NY Strip with Crispy Shrimp* Sticky hot honey sauce / choice of side
Suggested wine pairing: Vino Rosso by Charles Smith Red Blend

Dessert (choose one)

Chocolate Brownie Sundae

Creme Brûlée Cheesecake

Warm Carrot Cake with salted caramel sauce

Sticky Goopy Butter Cake with fresh berries in 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 foodborne illness, especially if you have certain medical conditions.

Everyday Pleasure



From our private label offerings to your favorite varietals,
a bottle of wine enhances every meal.

WINE DOWN MONDAY

Join us for **half off** select bottles and full glasses.