



# Alpharetta Restaurant Week

## ENJOY A 3-COURSE DINNER \$45

AVAILABLE MARCH 3-9, 2024

(excludes alcohol, tax & gratuity)

### *First Course* (choose one)

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

**Mixed Greens, Caesar or BLT Salad**

### *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*

**Parmesan Crusted Chicken** Sundried tomato butter sauce / Parmesan Mashed Potatoes / Seasonal Vegetables  
*Suggested wine pairing: Casa Lunardi Pinot Grigio*

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

**Wood Grilled NY Strip\*** BLT Compound Butter / choice of side  
*Suggested wine pairing: Vint by Robert Mondavi Red Blend*

### *Dessert* (choose one)

**Chocolate Brownie Sundae**

**Creme Brûlée Cheesecake**

**Triple Berry Bread Pudding** with vanilla ice cream

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.