



Alpharetta Restaurant Week
ENJOY A 3-COURSE DINNER \$45
AVAILABLE OCTOBER 20-26, 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: Acrobat Pinot Noir

Wood Grilled Black Cod with Colossal Shrimp Aji beurre blanc / ancient grains / asparagus

Suggested wine pairing: Firebirds Private Label Chardonnay

Wood Grilled NY Strip* BLT compound butter / loaded baked potato or Parmesan mashed potatoes

Suggested wine pairing: Firebirds Private Label Cabernet Sauvignon

Dessert (choose one)

Chocolate Brownie Sundae

Crème Brûlée Cheesecake Bites

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.

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 glasses.