



8772513330

<http://www.deftdeliverytakeout.com>

Firebirds Wood Fried Grill

Lunch Menu

Shareables

- Lobster Spinach Queso \$13.95
Lobster, baby spinach, tomatoes, pepper jack cheese, tortilla chips
- Jalapeno Deviled Eggs \$8.75
Housemade candied bacon
- Ranch Rings \$9.75
Hand-breaded, panko-battered onions, housemade roasted garlic ranch dressing 9
- Coconut Shrimp \$13.75
Tortilla slaw, mango habanero chutney
- Seared Ahi Tuna \$15.80
Sushi-grade, spicy mustard sauce, mixed greens, spiced pecans
- Smoked Chicken Wings \$11.95
Buffalo hot sauce, bleu cheese, celery
- Philly Cheesesteak Egg Rolls \$12.00
Thai chili and hot mustard sauce

Soups

- Cup Chicken Tortilla Soup \$5.25
- Bowl Chicken Tortilla Soup \$6.75
- Cup Chef's Daily Soup \$5.25
- Bowl Chef's Daily Soup \$6.75

Greens

From hand-chopped greens to vine-ripened tomatoes, Firebirds salads are made-to-order from the freshest ingredients, sourced locally when possible, and served with housemade dressings.

- Colorado Chicken Salad \$14.50
Wood grilled chicken, mixed greens, bleu cheese crumbles, San Saba Farms spiced pecans, dried cranberries, Granny Smith apples; Chef recommends raspberry chipotle vinaigrette
- Chopped Cobb Salad \$14.65
Romaine and iceberg lettuce tossed with tomatoes, topped with chopped grilled or crispy chicken, sliced egg, smoked cheddar, applewood-smoked bacon; Chef recommends roasted garlic ranch dressing
- Seared Tuna Superfoods Salad \$16.95
Seared and sliced sushi-grade tuna served over a bed of spinach, organic ancient grains, cucumbers, avocado, grilled corn, edamame, radish; Chef recommends avocado green goddess dressing
- Grilled Salmon Salad \$16.25
Wood grilled salmon, mixed greens, tomatoes, San Saba Farms spiced pecans, jicama; Chef recommends cilantro lime vinaigrette
- Grilled Tenderloin Salad \$16.75
Wood grilled tenderloin, mixed greens, bleu cheese crumbles, diced tomatoes; Chef recommends balsamic vinaigrette

Grilled Shrimp & Strawberry Salad \$15.99

Wood grilled shrimp, strawberries, mixed greens, goat cheese, jicama, San Saba Farms spiced pecans; Chef recommends balsamic vinaigrette

Classic Salads

Spinach Salad \$10.95

Applewood-smoked bacon, mushrooms, tomatoes, egg; Chef recommends balsamic vinaigrette

Mixed Greens Salad \$8.50

Tomatoes, San Saba Farms spiced pecans, jicama; Chef recommends cilantro lime vinaigrette

BLT Salad \$8.50

Applewood-smoked bacon, tomatoes; Chef recommends roasted garlic ranch dressing

Caesar Salad \$8.50

Shaved Parmesan, chile-dusted croutons; Chef recommends Caesar dressing

Soup & Salad \$11.95

Bowl of soup served with your choice of a small Caesar, BLT, Mixed Greens or Spinach salad

Entrees

Our 21-day-aged steaks are cut in-house and hardwood grilled along with our hand-filleted sustainable seafood, and hand-pattied, USDA Choice burgers. Firebirds signature specialties and handheld offerings also reflect our commitment to seasonality and scratch preparation.

Durango Burger \$13.50

Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing, brioche bun

Cheeseburger \$11.95

Tillamook sharp cheddar, lettuce, tomato, red onion, brioche bun

Impossible Burger \$14.95

Delicious patty made from plants that tastes like beef, Tillamook cheddar, tomato, onion, lettuce, pickles, brioche bun

Smokhouse Chicken \$13.25

Java BBQ sauce, applewood-smoked bacon, shredded cheddar, red onion, brioche bun

Smokehouse Burger \$13.25

Java BBQ sauce, applewood-smoked bacon, cheddar, red onion, brioche bun

Grilled Chicken Sandwich \$11.95

Pepper jack cheese, lettuce, tomato, red onion, crisp pickle, brioche bun

Steak Sandwich \$13.95

Ribeye, lettuce, tomato, onion, brioche bun

Shrimp Tacos \$13.95

Grilled or crispy, cabbage, avocado pico, spicy Sriracha sour cream

Fish Tacos \$13.95

Grilled or crispy, cabbage, avocado pico, spicy Sriracha sour cream.

Specialties

Where noted, all entrées are served with your choice of side. Every Firebirds steak is aged 21 days and hand-cut daily.

Wood Grilled Salmon \$16.95

Basted with Key lime butter, fresh vegetables, choice of side

Sesame Encrusted Salmon \$17.15

Ginger mustard aioli, fried spinach, choice of side

Baby Back Ribs	\$14.95
<i>Slow-roasted and grilled, Java BBQ sauce, fresh fruit, choice of side</i>	
Cilantro-Grilled Chicken Breast	\$12.99
<i>Crisp ranch rings, smoked tomato jack cheese sauce, choice of side</i>	
Pineapple Chicken	\$12.99
<i>Citrus seasoned kabob, grilled and basted with pineapple honey chile glaze, choice of side</i>	
Firebirds Chicken Pasta	\$12.75
<i>Spicy Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes</i>	
American Kobe Beef Meatloaf	\$14.95
<i>Portabella mushroom sauce, spiced pecan green beans, choice of side</i>	
Aged Ribeye 12oz	\$24.75
<i>Traditional ribeye, choice of side</i>	
Aged Ribeye 14oz	\$28.99
<i>Traditional ribeye, choice of side</i>	
Filet Mignon 7Oz	\$28.50
<i>Center-cut, wrapped in applewood-smoked bacon, choice of side</i>	
Filet Mignon 9oz	\$31.50
<i>Center-cut, wrapped in applewood-smoked bacon, choice of side</i>	
Pepper Encrusted Sirloin 7oz	\$14.75
<i>Center-cut, sliced wood grilled sirloin, brandy peppercorn sauce, choice of side</i>	
Pepper Encrusted Sirloin 12oz	\$23.95
<i>Center-cut, sliced wood grilled sirloin, brandy peppercorn sauce, choice of side</i>	
Center Cut Sirloin 7oz	\$15.35
<i>Lean beef sirloin, choice of side</i>	
Center Cut Sirloin 12oz	\$21.85
<i>Lean beef sirloin, choice of side</i>	
<u>Complements</u>	
Choice of Sides	\$6.00
<u>Temptations</u>	
<i>Perfect for sharing (serves 2-3)</i>	
Creme Brulee Cheesecake	\$8.25
<i>Brul ed to order, fresh fruit, raspberry coulis</i>	
Chocolate Brownie	\$8.25
<i>Vanilla bean ice cream, salted caramel sauce, dark chocolate sauce</i>	
Big Daddy Chocolate Cake	\$8.25
<i>Vanilla bean ice cream, raspberry coulis</i>	
Carrot Cake	\$8.25
<i>Salted caramel sauce, served warm</i>	
Chocolate Churro Custard	\$8.25
<i>Cookie-studded chocolate mousse, cinnamon churros</i>	
Triple Berry Sundae	\$8.25
<i>Fresh strawberries, blueberries, blackberries, coconut ice cream, torched meringue, triple berry sauce, toasted almonds</i>	
<u>Beverages</u>	
Alex's Fresh Squeezed Lemonade	\$3.95
<i>For every Alex s Lemonade purchase, \$1.25 will be donated to Alex s Lemonade Stand Foundation to help fight childhood cancer. Thanks to your generosity, we've donated more than 1.2 million dollars since 2012! Visit AlexsLemonade.org for more information.</i>	
Coke	\$2.99
Diet Coke	\$2.99
Sprite	\$2.99
Dasani Sparkling Water	\$2.99

Pineapple
 Dasani Sparkling Water Black \$2.99
 Cherry
 San Pellegrino Sparkling Water \$3.50
 Fiji Natural Artesian Water 500ml \$3.50
 Fiji Natural Artesian Water 1L \$6.00
 Tropical Mango Tea \$2.99
 Iced Tea \$2.99
 Colombian Coffee \$2.99

Dinner Menu

Greens

From hand-chopped greens to vine-ripened tomatoes, Firebirds salads are made-to-order from the freshest ingredients, sourced locally when possible, and served with housemade dressings.

Colorado Chicken Salad \$15.50

Wood grilled chicken, mixed greens, bleu cheese crumbles, San Saba Farms spiced pecans, dried cranberries, Granny Smith apples; Chef recommends raspberry chipotle vinaigrette

Chopped Cobb Salad \$15.65

Romaine and iceberg lettuce tossed with tomatoes, topped with chopped grilled or crispy chicken, sliced egg, smoked cheddar, applewood-smoked bacon; Chef recommends roasted garlic ranch dressing

Seared Tuna Superfoods Salad \$17.25

Seared and sliced sushi-grade tuna served over a bed of spinach, organic ancient grains, cucumbers, avocado, grilled corn, edamame, radish; Chef recommends avocado green goddess dressing

Grilled Salmon Salad \$16.70

Wood grilled salmon, mixed greens, tomatoes, San Saba Farms spiced pecans, jicama; Chef recommends cilantro lime vinaigrette

Grilled Tenderloin Salad \$17.50

Wood grilled tenderloin, mixed greens, bleu cheese crumbles, diced tomatoes; Chef recommends balsamic vinaigrette

Grilled Shrimp & Strawberry Salad \$16.95

Wood grilled shrimp, strawberries, mixed greens, goat cheese, jicama, San Saba Farms spiced pecans; Chef recommends balsamic vinaigrette

Classic Salads

Spinach Salad \$11.35

Applewood-smoked bacon, mushrooms, tomatoes, egg; Chef recommends balsamic vinaigrette

Mixed Greens Salad \$8.75

Tomatoes, San Saba Farms spiced pecans, jicama; Chef recommends cilantro lime vinaigrette

BLT Salad \$8.75

Applewood-smoked bacon, tomatoes; Chef recommends roasted garlic ranch dressing

Caesar Salad \$8.75

Shaved Parmesan, chile-dusted croutons; Chef recommends Caesar dressing

Dinner Entrees

All entrees are served with your choice of side. Add a small Classic Side Salad or a cup of soup to any entree for 5.25

Filet Mignon 7oz \$28.50

<i>Center-cut, wrapped in applewood-smoked bacon, choice of side</i>	
Filet Mignon 9oz	\$31.50
<i>Center-cut, wrapped in applewood-smoked bacon, choice of side</i>	
Blue Cheese Filet 7oz	\$30.59
<i>Bacon-wrapped, bleu cheese sauce, port mushrooms, choice of side</i>	
Blue Cheese Filet 9oz	\$33.59
<i>Bacon-wrapped, bleu cheese sauce, port mushrooms, choice of side</i>	
Aged Ribeye 14oz	\$28.99
<i>Traditional ribeye, choice of side</i>	
Beef Filet Kabob	\$25.99
<i>Vegetables, balsamic ancho chile drizzle</i>	
Chile Rubbed Delmonico 12oz	\$26.25
<i>A tender Southwestern-accented favorite, choice of side</i>	
Surf & Turf	\$51.50
<i>Half pound lobster tail and 7 oz. bacon-wrapped filet</i>	
Filet & Shrimp 7oz	\$35.09
<i>Bacon-wrapped tenderloin, shrimp basted in Key lime butter</i>	
Filet & Shrimp 9oz	\$38.09
<i>Bacon-wrapped tenderloin, shrimp basted in Key lime butter</i>	
Pepper Encrusted Sirloin 12oz	\$23.95
<i>Center-cut, sliced wood grilled sirloin, brandy peppercorn sauce, choice of side</i>	
Center Cut Sirloin 12oz	\$21.85
<i>Lean beef sirloin, choice of side</i>	
Steak Add Ons	
<u>Specialties</u>	
Wood Grilled Salmon	\$25.75
<i>Basted with Key lime butter, fresh vegetables, choice of side</i>	
Sesame Encrusted Salmon	\$25.95
<i>Ginger mustard aioli, fried spinach, choice of side</i>	
Seafood Pasta	\$23.29
<i>Seared large shrimp, scallops, vegetables, penne pasta, goat cheese, fresh basil, in a mild chile-seafood broth</i>	
Firebirds Chicken Pasta	\$18.99
<i>Spicy Asiago cream sauce, applewood-smoked bacon, green onions, tomatoes</i>	
Cilantro-Grilled Chicken Breast	\$18.99
<i>Crisp ranch rings, smoked tomato jack cheese sauce, choice of side</i>	
Pineapple Chicken	\$18.99
<i>Citrus seasoned kabob, grilled and basted with pineapple honey chile glaze, choice of side</i>	
Slow Roasted Prime Rib 12oz	\$26.85
<i>Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus, creamy horseradish sauce by request, choice of side</i>	
Slow Roasted Prime Rib 16oz	\$29.85
<i>Encrusted with fresh herbs and pepper, hand-carved and served with homemade au jus, creamy horseradish sauce by request, choice of side</i>	
American Kobe Beef Meatloaf	\$19.95
<i>Portabella mushroom sauce, spiced pecan green beans, choice of side</i>	
Baby Back Ribs	\$26.40
<i>Slow-roasted and grilled, Java BBQ sauce, fresh fruit, choice of side</i>	

Handhelds

All served with your choice of seasoned

*steak fries, tater tots, fresh fruit or cider
slaw.*

Durango Burger	\$13.99
<i>Chile spiced, pepper jack cheese, pickles, fried onions, roasted garlic ranch dressing, brioche bun</i>	
Cheeseburger	\$13.30
<i>Tillamook sharp cheddar, lettuce, tomato, red onion, brioche bun</i>	
Impossible Burger	\$14.95
<i>Delicious patty made from plants that tastes like beef, Tillamook cheddar, tomato, onion, lettuce, pickles, brioche bun</i>	
Smokehouse Burger	\$13.75
<i>Java BBQ sauce, applewood-smoked bacon, cheddar, red onion, brioche bun</i>	
Smokehouse Chicken	\$13.75
<i>Java BBQ sauce, applewood-smoked bacon, shredded cheddar, red onion, brioche bun</i>	
Portabella Sandwich	\$13.55
<i>Roasted red pepper, tomato, spinach, red pepper mayo, balsamic drizzle, focaccia</i>	
Grilled Chicken Sandwich	\$13.30
<i>Pepper jack cheese, lettuce, tomato, red onion, crisp pickle, brioche bun</i>	

Kids Menu

***Pepper jack cheese, lettuce, tomato,
red onion, crisp pickle, brioche bun***

Fish Tacos	\$7.95
<i>Grilled fish with avocado pico</i>	
Grilled Chicken Breast	\$6.25
<i>Buttermilk and cilantro marinated grilled over hardwood</i>	
Wood Grilled Steak	\$8.95
Shrimp Tacos	\$9.75
<i>Grilled shrimp with creamy cabbage and pineapple salsa</i>	
Wood Grilled Salmon	\$7.95
<i>Simply grilled salmon</i>	
Ribs	\$8.95
<i>Tender, wood fired Ribs with BBQ Sauce</i>	
Smoked Chicken Wings	\$6.50
<i>Plain, BBQ, Hot</i>	
Mac & Cheese	\$5.95
Burger	\$6.50
<i>Flattop grilled burger with brioche bun, lettuce and tomato</i>	
Chicken Fingers	\$6.25
<i>Hand breaded in tempura and flour</i>	