



Northern Virginia Restaurant Week

ENJOY A 3-COURSE DINNER \$35.19

AVAILABLE SEPTEMBER 9-15

(excludes alcohol, tax & gratuity)

First Course (Choose one)

Honey-Jalapeño Smoked Chicken Wings With crushed pistachios and green onions
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

Grilled Pork Chop* Bacon-bourbon mustard glaze, served with green chile mac and cheese
Suggested wine pairing: Firebirds Private Label Chardonnay

Grilled Striped Bass Peruvian ají pepper pesto sauce, pico de gallo and orzo salad
Suggested wine pairing: Acrobat Pinot Noir

Enhance your entrée: Jumbo Shrimp \$6.60 Cold Water Lobster Tail \$23

Dessert (Choose one)

Creme Brulée Cheesecake Squares

Warm Carrot Cake with salted caramel sauce

Chocolate Brownie with Breyers ice cream, dark chocolate sauce and salted caramel sauce

Big Daddy Lemon Cake with fresh blueberries in blueberry 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 food borne illness, especially if you have certain medical conditions.