

FIREBIRDS[®]
WOOD FIRED GRILL

NORTHERN VIRGINIA

restaurant week

AVAILABLE MARCH 20-27

ENJOY A 3-COURSE MENU

\$30.17

(excluding alcohol, tax & gratuity)



Tequila Glazed
Grilled Salmon

FIRST COURSE (choose one)

Avocado Quesadilla with pepper jack cheese sauce and fresh tomato pico
Cup of Chicken Tortilla Soup or **Soup of the Day**
Chopped Kale, BLT, Mixed Greens or **Caesar Salad**

MAIN COURSE (choose one)

Tequila Glazed Grilled Salmon With spring asparagus and warm salad with kale, black beans and grilled corn
Steak Frites Wood grilled flat iron steak sliced and served with roasted garlic butter, crisp parmesan fries and marinated cucumber salad
Parmesan Encrusted Chicken Tomato-basil lemon butter sauce; served with parmesan mashed potatoes
Tequila Glazed Jumbo Shrimp Over quinoa and kale pilaf

DESSERT (choose one)

Crème Brûlée Cheesecake Squares **Key Lime Pie** with white chocolate sauce
Chocolate Brownie Cake Sundae **Warm Carrot Cake** with salted caramel sauce

Join the Firebirds Inner Circle at [FirebirdsRestaurants.com](https://www.FirebirdsRestaurants.com)

T.G.I.M.

WINE DOWN WHEN THE WEEK STARTS UP

Enjoy half-priced glasses and
select bottles every Monday until 9pm



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Spark Something[®]



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B 9-15-16