



West Des Moines Eat Week
ENJOY A 2-COURSE LUNCH \$16
AVAILABLE APRIL 26 - MAY 4

(excludes alcohol, tax & gratuity)

First Course (Choose one)

Cup of Chicken Tortilla Soup or **Soup of the Day**
BLT, Mixed Greens or **Caesar Salad**

Main Course (Choose one)

Penne Chicken Florentine

Grilled chicken, portabella mushrooms and spinach in a creamy Asiago sauce

Suggested wine pairing: Firebirds Private Label Chardonnay

Grilled Steak Tacos*

With charred corn salsa and creamy avocado sauce; served with Mexican rice

Suggested wine pairing: Firebirds Private Label Red

Southwest Steak Salad*

Grilled marinated steak served over a salad of mixed greens, corn, peppers, onions, tortilla, pico de gallo, salsa verde vinaigrette and avocado

Suggested wine pairing: Seven Deadly Zins Old Vine Zinandel

Crispy Flounder Filet Sandwich

With lettuce, tomato and charred lemon tartar sauce; choice of side

Suggested beer pairing: Sierra Nevada Pale Ale

Join the Firebirds Inner Circle at 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.



West Des Moines Eat Week

ENJOY A 3-COURSE DINNER \$35

AVAILABLE APRIL 26 - MAY 4

(excludes alcohol, tax & gratuity)

First Course (Choose one)

Buffalo Shrimp Flash fried jumbo shrimp tossed with housemade buffalo hot sauce, served over chunky bleu cheese dressing

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; served with your choice of loaded baked potato or Parmesan mashed potatoes

Suggested wine pairing: Firebirds Private Label Red

Penne Chicken Florentine Grilled chicken, portabella mushrooms and spinach in a creamy Asiago sauce

Suggested wine pairing: Firebirds Private Label Chardonnay

Wood Grilled Striped Bass Topped with charred corn salsa and served with a Mediterranean grains salad

Suggested wine pairing: Pighin Pinot Grigio

Enhance your entrée Jumbo Shrimp \$6⁶⁰ Cold Water Lobster Tail \$23

Dessert (Choose one)

Creme Brulée Cheesecake Squares

Warm Carrot Cake with salted caramel sauce

Chocolate Cheesecake with raspberry sauce and fresh raspberries

Ooey Goey Butter Cake with ice cream and fresh berries

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