

# 'Tis the Season-ally Inspired Holiday Menus at Firebirds Wood Fired Grill

The popular restaurant's new holiday lunch and dinner menus celebrate the festive season with flavorful entrées available through January 3

CHARLOTTE, NORTH CAROLINA, UNITED STATES, December 7, 2022 /EINPresswire.com/ -- Firebirds Wood Fired Grill introduces new holiday lunch and dinner menus just in time to make any celebration a memorable one this holiday season. From hand-cut wood-fire grilled NY Strip, and certified Duroc pork chop with cognac cream sauce, to Bananas Foster Bread Pudding for dessert, Firebirds' limited time scratch-made menus are available now through January 3.

Firebirds Wood Fired Grill is known for its signature hand-cut steaks and fresh seafood hand-fileted in-house and seared over locally sourced hickory,

Firebirds Wood Fired Grill's new holiday dinner menu features a wood-grilled, certified Duroc pork chop with cognac cream sauce, red wine-poached apples and green chile mac & cheese. The popular restaurant's holiday lunch and dinner menus are available through Jan. 3.

oak, or pecan wood on Firebirds' exposed wood-fired grill.

Firebirds' seasonal Lunch Menu includes suggested wine pairings, and features: NY Strip (10oz.)

BLT butter / choice of side

Suggested wine pairing: Decoy Cabernet Sauvignon

Parmesan Crusted Mahi

Coal-roasted tomato-basil sauce / "loaded "ember-grilled corn / fresh asparagus Suggested wine pairing: Decoy Chardonnay

Lump Crab Cakes
Bold remoulade / wonton slaw /
seasoned steak fries
Suggested wine pairing: Firebirds
Private Label Chardonnay

Guests can enhance their entrées by adding:
Lump Crab Cake
Lobster Mac & Cheese

#### Dessert

Bananas Foster Bread Pudding Vanilla bean ice cream / spiced pecans / crispy cinnamon-sugar tortilla

Firebirds' seasonal Dinner Menu includes suggested wine pairings, and features:

NY Strip (14oz.)

BLT butter / choice of side
Suggested wine pairing: Decoy

Cabernet Sauvignon



Firebirds Wood Fired Grill's Bananas Foster Bread Pudding



## Tomahawk Prime Pork Chop

Wood-grilled, certified Duroc pork chop / cognac cream sauce / red wine-poached apples / green chile mac & cheese

Suggested wine pairing: Acrobat Pinot Noir

#### Parmesan Crusted Mahi

Coal-roasted tomato-basil sauce / "loaded "ember-grilled corn / fresh asparagus Suggested wine pairing: Decoy Chardonnay

### **Lump Crab Cakes**

Bold remoulade / wonton slaw / seasoned steak fries Suggested wine pairing: Firebirds Private Label Chardonnay

Guests can enhance their entrees by adding: Lump Crab Cake Lobster Mac & Cheese

#### Dessert

Bananas Foster Bread Pudding

Vanilla bean ice cream / spiced pecans / crispy cinnamon-sugar tortilla

Many of the restaurant's dishes are created using fresh seasonal ingredients. Gluten-sensitive menu items, such as Grilled Tenderloin Salad, Wood Grilled Salmon, and Parmesan Mashed Potatoes, are also available.

Firebirds offers catering, online ordering for ToGo and delivery options. In addition, Firebirds is offering a holiday gift card promotion. For every \$100 in gift cards purchased in-store or online, guests will receive \$20 in "bonus cards." This special offer is available now through December 31st and "bonus cards" are valid for redemption from January 1 through February 9, 2023. For more information visit firebirdsrestaurants.com/gift-cards/.

Firebirds Wood Fired Grill's FIREBAR® offers an impressive array of seasonal cocktails, craft beer, bourbon, after-dinner drinks, Firebirds' private label wine, hand crafted mocktails and more. Popular specialties include Wine Down Mondays, and happy hour in the FIREBAR® and on the Patio every Monday through Friday from 4PM – 7PM. Happy Hour times vary.

Visit FirebirdsRestaurants.com to make a reservation, order ToGo online, or register to become a member of Firebirds' Inner Circle and be the first to hear about upcoming events, promotions, new menu items and exclusive offers. Members receive a gift for joining and a gift for their birthday.

#### About Firebirds Wood Fired Grill

Firebirds Wood Fired Grill, a polished casual American restaurant, is an energetic twist on the traditional grill featuring a boldly flavored menu in a stylish, fire-centric atmosphere. Signature menu items include hand-cut steaks and fresh seafood hand-fileted in-house and seared over locally sourced hickory, oak, or pecan wood on Firebirds' exposed wood-fired grill.

Complementing its inviting dining room, a patio with seasonal comforts and the award-winning FIREBAR® are additional gathering spaces inside the restaurant. Firebirds has been named one of ten 'Breakout Brands' by Nation's Restaurant News, and the 2022 Diners' Choice Winner awarded by OpenTable. Firebirds supports sustainability efforts and partners with Alex's Lemonade Stand Foundation, having surpassed \$3 million raised for childhood cancer research through the sale of fresh-squeezed lemonade. To become a member of Firebirds Inner Circle, order ToGo online or to make a reservation visit firebirdsrestaurants.com.

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