FIREBREW BAR & GRILL

Virginia Beach

RESTAURANT WEEK

4PM - CLOSE

$25, $35 and $45
Three Course Dinner
Price Based on
3rd Course Selection

1st Course
(Choose One Item)

SOUP OF THE DAY (GF)
Made fresh daily. Ask your server about today's selection. (Cup)

SHE CRAB (GF)
Lump crab meat, white onions, sherry, and old bay. (Cup)

CAESAR SALAD
Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese, and homemade croutons. Gluten Free if ordered without croutons.

GARDEN SALAD (GF) (V)
Cucumbers, diced tomatoes, and red peppers over a blend of romaine and mixed greens.

2nd Course
(Choose One Item)

CRAB DIP
House-made creamy Old Bay crab dip baked with cheddar-jack, served with toasted pita points.

BACON WRAPPED SHRIMP (GF)
Three jumbo shrimp wrapped in applewood bacon. Served with our tangy honey BBQ sauce and sweet chili sriracha aioli.

HOT HONEY CORNBREAD (V)
Served with a hot honey butter.

POTATO & CHEDDAR PIEROGIES (V)
Three sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with a parmesan cream sauce and caramelized onions.

(GF) = Gluten Free/Friendly Menu Item

(V) = Vegetarian

Note: Additional discounts MAY NOT be applied to any check containing a Restaurant Week Special. However, FIREBREW Reward redemptions and "Cash" Dollars may be redeemed. Checks MAY NOT be separated to remove a Restaurant Week Special from the check in order to apply another discount.

$25 — 3rd Course (Choose One Item) — $25

OLD BAY SHRIMP & GRITS (GF)
Six jumbo shrimp seasoned with Old Bay then sautéed with corn and diced bell peppers on top of creamy cheddar jack cheese grits, topped with hot honey butter.

BBQ BABY BACK RIBS (HALF RACK) (GF)
Cooked "low & slow" resulting in fall off the bone tender baby back ribs smothered with our tangy honey BBQ sauce. Served with potato wedges and our vegetable of the day.

GARLIC & HERB CHICKEN (GF)
Two pan seared chicken breast with our house blend seasoning and garlic herb compound butter. Served with roasted potatoes and our vegetable of the day.

CRAB-STUFFED PORTOBELLO (GF)
A large portobello mushroom cap filled with our house Old Bay crab dip and baked with parmesan. Served with garlic mashed potatoes and the vegetable of the day.

$35 — 3rd Course (Choose One Item) — $35

SWEET THAI CHILI GLAZED SALMON* (GF)
Pan seared Atlantic salmon topped with our sweet thai chili glaze, finished in our 600+ degree fire deck oven. Served with a creamy mushroom and parmesan risotto and roasted asparagus.

LEMON CAPER PARROTFISH*
Pan seared parrotfish served on top of angel hair pasta and topped with a lemon butter caper sauce. Served with roasted asparagus.

BISON MEATLOAF
Tender ground bison with rosemary, zucchini, and onion, topped with a classic ketchup glaze served alongside garlic herb mashed potatoes and our vegetable of the day.

MAPLE & SAGE PORK RIBEYE* (GF)
Grilled pork ribeye finished with a maple–sage glaze, served over our house creamed corn with our vegetable of the day.

$45 — 3rd Course (Choose One Item) — $45

SURF & TURF*
Grilled 8 oz. flat iron steak topped with three bacon wrapped shrimp. Served with roasted garlic mashed potatoes, roasted asparagus, and a side of honey bourbon glaze.
Gluten Free if ordered without honey bourbon glaze

CIOPPINO (GF)
A coastal seafood stew featuring shrimp, mussels, white fish, and scallops simmered in a tomato-wine broth with garlic, herbs, and a touch of spice.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

Virginia Beach
RESTAURANT WEEK
11AM - 4PM

1st Course
(Choose One Item)

SOUP OF THE DAY (GF)
Made fresh daily. Ask your server about today's selection. (Cup)

BBQ PORK SLIDER
Pulled "fall off the bone" baby back rib meat tossed with our tangy honey BBQ sauce, topped with caramelized onions and Swiss cheese on a mini brioche bun.

CAESAR SALAD
Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese, and homemade croutons. Gluten Free if ordered without croutons.

GARDEN SALAD (GF) (V)
Cucumbers, diced tomatoes, and red peppers over a blend of romaine lettuce and mixed greens.

POTATO & CHEDDAR PIEROGIES (V)
Three sautéed dumplings stuffed with creamy potatoes and white cheddar cheese, tossed with a parmesan cream sauce and caramelized onions.

(GF) = Gluten Free/Friendly Menu Item

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2nd Course
(Choose One Item)

FIREBREW BAKED WINGS (GF)
Eight (8) traditional jumbo chicken wings baked in our 600+ degree open flame fire deck oven, tossed in your choice of honey BBQ sauce, sweet thai chili glaze, or hot buffalo sauce.

BACON WRAPPED SHRIMP (GF)
Five jumbo shrimp wrapped in applewood bacon, baked in our 600+ degree open flame fire deck oven. Served with honey BBQ sauce and sweet chili sriracha aioli and your choice of potato wedges or our vegetable of the day.

BOURBON MUSHROOM & ONION BURGER*
8 oz. certified Angus beef patty on a toasted brioche bun, with sautéed mushrooms, caramelized onions, Swiss cheese, and honey bourbon glaze. Served with potato wedges or our vegetable of the day.

KIELBASA & CHICKEN MAC & CHEESE
Penne pasta, grilled kielbasa (Polish sausage), and chicken tossed in a creamy roasted garlic alfredo, gouda, and cheddar jack cheese sauce, topped with panko and parmesan cheese. **(Lunch Portion)**

CRANBERRY SMOKEHOUSE MELT
Our fancy version of a "Grilled Cheese". Swiss and smoked gouda cheese melted inside sweet and savory buttered artisan cranberry bread. Served with potato wedges or our vegetable of the day.