



OUR STORY

HOW DO WE DESCRIBE SOMETHING LIKE TAVA FIREBRAND? AN OLD-SCHOOL CHOPHOUSE, A MODERN FINE DINING STEAKHOUSE, AND AN IMMERSIVE, CHEF-DRIVEN EXPERIENCE. ROOTED IN THE VISION OF WORLD MASTER CHEF VICTOR MATTHEWS, OUR APPROACH IS BOTH GROUNDED AND ADVENTUROUS: FROM LOW-KEY STEAK DINNERS TO MULTI-COURSE, AVANT-GARDE TASTINGS. WITH A FOCUS ON EXCEPTIONAL PURVEYORS, LOCAL SOURCING, AND GLOBAL INSPIRATION, WE BRING TOGETHER IN-HOUSE AGING, OVERNIGHTED SEAFOOD, FARM-TO-TABLE PRODUCE, AND THOUGHTFUL CRAFT IN EVERY DETAIL. ABOVE ALL, FIREBRAND IS ABOUT INTENTION, CREATIVITY, AND GENUINE HOSPITALITY. FROM OUR FAMILY TO YOURS - ENJOY THE EXPERIENCE.

FIRST BITES

MUSHROOM CAPPUCINO

Nothing to do with coffee - a cream of mushroom soup for the 21st century

9

THE STEAKHOUSE EXPERIENCE

Small wedge salad with bleu cheese or ranch plus a small shrimp cocktail

15

STEAK TARTARE*

Classic or Asian style

18

HOUSE CAESAR SALAD

Classic Style Half 7 / Whole 15

Chef's version made spicy with fresh mozzarella
Half 9 / Whole 18

THE CHEF TABLE*

Five courses designed and executed daily in accordance with seasonality, market availability, and creativity
Wine and beverage selections paired with each course

SPECIALTY STEAKS AND CHOPS*

We are proud to showcase an extensive, daily rotation of premium meats sourced from our most trusted purveyors. Our Butcher Board features our daily selections of local steaks, exceptional Wagyu, lamb, pork, and wild game. These selections are offered à la carte, inviting you to customize your experience with the sides below.

CLASSIC SAUCES

Bordelaise, Béarnaise, Au Poivre, & Casian

EXTRA TWISTS

Cajunize it +2 or Oscarize it +9

OTHER SELECTIONS

HOUSE PASTA OF THE DAY 21

FRESH FISH OF THE DAY* 35

SIDES

POTATO DU JOUR

NEW ORLEANS STYLE CREAMED SPINACH

GARLIC TRUFFLE FRIES

GRILLED ASPARAGUS WITH BEARNAISE

BALSAMIC CARMELIZED ONIONS & MUSHROOMS

7

Tips are shared amongst our entire hardworking team. Parties of 6 or more may be charged an auto gratuity of 20%, and any checks left open will be charged 20% at the close of business.



**Items with an Asterick (*) may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

The following major food allergens may be present: Soy, Milk, Wheat, Fish, Tree Nuts, Egg, Shellfish, Peanuts, Sesame. Please inform your server or any staff about any dietary restrictions or allergies.