

THE

GRILL ROOM

GLUTEN FREE MENU

EXECUTIVE CHEF JAMES PRYOR | GENERAL MANAGER JEFF MUENCH

SMALL PLATES

<b>CHICKEN KABOBS - NEW</b> Oak Grilled Chicken, Bell Peppers, Red Onion, Garlic Aioli	9.95
<b>SHRIMP COCKTAIL SHOOTERS</b> Cilantro Cocktail Sauce, Shrimp, Tropical Salsa	12.95
<b>BEEF TENDERLOIN SKEWERS</b> Wild Mushroom and Onion, Horseradish Sauce, Roasted Red Pepper Coulis	11.95
<b>CHEESEBOARD</b> Sage Derby, Double Cream Brie, Bleu Cheese Wedge, Cheddar, Grapes, Apricots, Candied Pecan, Agave Dipping Sauce	16.95
<b>STREET CORN - NEW</b> Oak Grilled Corn, Cotija Cheese, Cilantro Lime Butter, Jalapeño Cream, Charred Lime	8.95

Soup & Salads

<b>SOUP OF THE DAY</b> Ask your server for today's selection	5.95
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<b>DRESSING SELECTIONS</b> Creamy Caesar, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette
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<b>QUINOA KALE SALAD</b> Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomatoes, Hass Avocado, Lemon Vinaigrette	12.95
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<b>THE FIRESTONE SALAD</b> Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95
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<b>BABY HEIRLOOM CAPRESE - NEW</b> Sliced Baby Tomato, Fresh Mozzarella, Balsamic Onion, Basil Powder, Cracked Black Pepper
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ADD PROTEIN TO ANY SALAD

Oak Grilled Chicken Breast	4.95
Oak Grilled Shrimp	6.95
Beef Tenderloin Skewer	6.95
Wild Caught Salmon	11.95
Maine Lobster Tail	13.95

ENTRÉES

<b>SPICED SALMON</b> 7oz Fillet, Sweet Purple Mashed Potatoes, Wood Fired Broccoli, Lemon-Dill Crème, Tropical Salsa	24.95
<b>SEAFOOD SCAMPI</b> Shrimp, Sea Scallops, Maine Lobster, Fresh Catch of the Day, White Wine Butter Sauce, Mushroom Risotto	29.95
<b>CRISPY SKIN SNAPPER</b> Cast Iron Seared Snapper Fillet, Sundried Tomato Tapenade, Creamy Risotto, Wood Fired Asparagus, Lobster Reduction	24.95
<b>PORK TENDERLOIN - NEW</b> Oak Grilled, Root Vegetable Hash, Citrus Cranberry Relish, Maple Apple Reduction	17.95
<b>PAN ROASTED SCALLOPS - NEW</b> Cast Iron Seared Sea Scallops, Brandy Flamed Brussel Sprouts, Apple Butternut Squash Purée, Bacon Onion Jam, Micro Arugula, Port Reduction	28.95
<b>HAND CUT RIBEYE STEAK 12 OZ</b> Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Sauce Béarnaise	32.95
<b>HAND CUT NY STRIP STEAK 12 OZ</b> Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Rosemary Demi-Glace	28.95

SIDES

Wood Fired Asparagus	3.95
Gruyère Potato Gratin	3.95
Baby Wilted Greens	4.95
Sweet Purple Mashed Potatoes	4.95
Chef's Seasonal Vegetable	2.95
Mushroom Risotto	4.95
Root Vegetable Hash	3.95
Tropical Rice	4.95



THE FIRESTONE GRILL ROOM



HARVEY S. FIRESTONE, PICTURED ABOVE IN THE 1930'S AT THE FIRESTONE FACTORY ENTRANCE SHOWCASING HIS LATEST TIRE CREATIONS.

*Gluten Free Menu*