



Firestone

GRILL ROOM | MARTINI BAR | SKYBAR

CULINARY DIRECTOR - AARON GOLDBERG



HISTORIC "FIRESTONE" BUILDING FORT MYERS, CIRCA 1920s.

THE FIRESTONE CELEBRATES AN ERA OF INVENTION AND IMAGINATION
ALL THE WHILE PAYING HOMAGE TO A TRUE AMERICAN TITAN OF INDUSTRY.

IN PROUD PARTNERSHIP WITH

Firestone

Starters

OAK-FIRED BROCCOLINI Gorgonzola Mornay Sauce, Crispy Nueske Bacon	10
BAO BUNS Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Spicy Mayo, Toasted Sesame Seeds, Scallion	12
TUSCAN CALAMARI Cherry + Banana Peppers, Garlic Honey, Spicy Marinara	13
BEEF TENDERLOIN SKEWERS * GF Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze	16
MEDITERRANEAN PLATE V Hummus, Tzatziki, Caponata, Feta, Olive Tapenade, Tomato, Red Onion, Cucumber Salad Served with Toasted Pita	16
SHRIMP COCKTAIL Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce	13
PEI MUSSELS Meunière Or Spicy Marinara, Garlic Crostini	18
FLORIDA CLAMS Spicy Chorizo Butter, Garlic Crostini, Micro Herbs	18
JUMBO LUMP CRAB CAKE Herbs & Spices, Panko Crust, Served Over Arugula Salad, Dijonnaise	24
WOOD-FIRED BONE MARROW Fig & Apricot Marmalade, Parsley Salad, Grilled Crostini	18
CHICKEN LOLLIPOPS Mahogany Glaze, Scallion, Toasted Sesame Seeds	16
FIRESTONE EMPANADA Braised Beef, Dried Chiles, Lime Crema, Grilled Lime, Cilantro	15
ESCARGOT Sherry, Mushroom, Demi Glace, Puff Pastry	16
BLISTERED SHISHITO PEPPERS V GF Togarashi, Lemon, Sea Salt	12
STEAK CROSTINI Aged Beef Medallions, Brûlée of Blue Cheese, 15 Yr Balsamic, Scallion	16
ARANCINI Roasted Corn & Red Pepper, Marinara, Parmesan	13
CHICKEN LETTUCE WRAPS Ground Chicken, Shitake, Water Chestnut, Butter Lettuce, Asian Veggies, Crispy Rice Noodles, Crushed Peanuts	14

CHARCUTERIE BOARD - FOR 2
Chef's Seasonal Selection of
Meats & Cheeses
\$24

Soups & Salads

SWEET CORN & LOBSTER CHOWDER Aged Sherry, Chive	12
HOUSE SALAD GF Chopped Romaine, Bacon, Feta, Tomato, Radish, Black Olive, Red Onion, Dijon Vinaigrette	10
THE FIRESTONE CAESAR Shaved Brussels, Kale & Broccoli, Herbed Croutons, Cherry Tomatoes, Shaved Reggiano, Anchovies, Caesar Dressing	15
FLORIDA WEDGE SALAD Baby Iceberg, Fresh Mango, Candied Bacon, Point Reyes Blue Cheese Crumble, Cherry Tomatoes, Walnuts, Chopped Egg, Jalapeno-Ranch Dressing	14
BURRATA SALAD V GF Heirloom Tomatoes, 15 Yr Balsamic, Arugula Salad, Extra Virgin Olive Oil, Maldon Sea Salt	16

ADD ONS

Chicken 6 | Shrimp 9 | Sirloin 12
Salmon 14 | Lobster Tail 24

Raw & Rolls

SPICY TUNA ROLL * Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds	12
COCONUT SHRIMP ROLL Crispy Shrimp, Sweet Chili Glace, Pickled Mango, Avocado, Cream Cheese	14
CRAB ROLL Jumbo Lump Crab, Cream Cheese, Avocado, Tempura Flakes	18
VEGGIE ROLL V Cucumber, Avocado, Red Onion, Carrot, Bell Pepper, Wakame	11
LOBSTER SURF & TURF ROLL Topped With Lightly Seared Beef, Eel Sauce, Spicy Mayo, Masago	20
TUNA POKE * Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Spicy Mayo, Eel Sauce, Furikake, Toasted Sesame Seeds	16
VEGAN POKE V Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Sushi Sauce, Furikake, Toasted Sesame Seeds, Roasted Beets	15
TUNA TARTARE * Ginger, Tamari, Avocado, Mango, Crispy Lotus Root	16



Wood Fired Steaks & Chops

CHEF'S PRIME SELECTIONS * INCLUDES CHOICE OF 2 CLASSIC SIDES AND 1 SAUCE

FILET MIGNON - 6oz / 8oz	39/45	FLAT IRON - 10oz	32
RIBEYE - 12oz	50	SKIRT STEAK - 10oz	35
NY STRIP - 12oz	46	DOUBLE BONE PORK CHOP - 16OZ	38

CHOICE OF 2 CLASSIC SIDES

Buttermilk Whipped Potatoes	Vegetable Medley
Steak Fries	Sautéed Spinach
Roasted Fingerling Potatoes	Asparagus
Onion Rings	Green Beans
Herbed White Rice	Side Salad
Couscous	

CHOICE OF SAUCE

Port Wine Demi Glace
Firestone Steak Sauce
Chimichurri
Cabernet Reduction
Béarnaise
Blue Cheese & Boursin Butter

PREMIUM SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Chef's Risotto Du Jour	Truffled Fries
Aged Gruyere Au Gratin	Crispy Bacon Brussels
Loaded Baked Potato	Boursin Creamed Spinach

PREMIUM SAUCES

Truffle Butter (+3)
Oscar Style (+10)
Peppercorn Sauce (+2)

Chef's Selections

BACON WRAPPED MEATLOAF	24
Mango BBQ Sauce, Spiced Onion Rings, Buttermilk Whipped Potatoes, Green Beans	
SEARED AHI TUNA *	34
Crab Fried Rice, Asian Veggies, Teriyaki, Spicy Mayo, Toasted Sesame Seeds, Thai Chili Emulsion	
GRILLED BLACK GROUPER GF	32
Roasted Fingerling Potatoes, Grilled Asparagus, Citrus Butter	
BRAISED OSSO BUCO	26
Risotto Of The Day, Braised Vegetable Confit, Au Jus	
SEAFOOD SCAMPI	30
Tomato-Saffron Broth, Clams, Mussels, Shrimp, Calamari, Linguine, Parmesan	
MAPLE-GINGER GLAZED SALMON *	29
Israeli Couscous, Crispy Brussels, Micro Greens	
CAULIFLOWER STEAK V	22
Vegetable Couscous, Charred Carrot Puree, Roasted Mushrooms, Micro Greens	
AIRLINE CHICKEN BREAST	24
Roasted Fingerling Potatoes, Baby Carrots, Marsala Sauce, Crispy Leeks	
PAN SEARED SCALLOPS GF	38
Island Rice, Sautéed Spinach, Fruit Salsa, Citrus Butter	
MISO BUTTERFISH GF	34
Coconut Basmati Rice, Sauteed Asian Veggies, Miso Glaze, Toasted Sesame Seeds	

Dinner For Two

32oz FRENCHED LONG BONE
TOMAHAWK STEAK * 99

Well Marbled, Robust Flavor
Includes 3 Sides of Your Choice,
Béarnaise Sauce,
And Our Firestone Steak Sauce

Handhelds

SERVED ON A BRIOCHE BUN WITH CHOICE
OF STEAK FRIES OR TRUFFLE FRIES (+3)
GLUTEN FREE LETTUCE WRAPS (+1)

THE FIRESTONE BURGER *	16
Special Blend Beef, Bacon-Bourbon Jam, Havarti Cheese, Buttermilk Onion Rings	
LAMB BURGER	18
Harissa Tzatziki, Feta, Hummus, Butter Lettuce, Heirloom Tomato, Red Onion	
CRISPY BLACK GROUPER	20
Cereal Crusted, Sweet Chili Slaw, Grilled Lemon	

GF - GLUTEN-FREE V - VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



White Wine

	G		B
CRISP + FRESH			
Chenin Blanc + Viognier, Pine Ridge, California	11		42
Pinot Grigio, Ruffino, Italy	8		32
Pinot Grigio, Santa Margherita, Italy	15		58
Pinot Grigio, Swanson, Napa Valley			48
Pinot Gris, King Estate, Willamette Valley, Oregon			48
Sauvignon Blanc, Kim Crawford, New Zealand	11		42
Rosé, Whispering Angel, Provence, France	11		42
LUSH + SILKY			
Chardonnay, Josh, California	10		38
Chardonnay, Terrazas Reserva, Argentina	10		38
Chardonnay, Ferrari-Carano, Alexander Valley			54
Unfiltered Chardonnay, Newton, Napa Valley	14		54
FRUITY + SWEET			
Riesling, Hugel, France	12		46
Moscato, 7 Daughters, Italy	8		32

Bubbles

	G		B
CHILLED + REFRESHING			
Grandial, Blanc De Blanc, France	(split) 9		
Prosecco, Bocelli, Italy			38
Sparkling, Chandon, Brut, California			55
Sparkling, Chandon, Rosé, California	(split) 14		65
Moët and Chandon, Brut Imperial, France			135
Moët and Chandon, Brut Rosé, France			155
Veuve Clicquot, Yellow Label Brut, France			155
Veuve Clicquot, Rosé, France			175
Moët and Chandon, Nectar Impérial Rosé, France			185

Premium Bubbles

Dom Perignon, Brut, France 2006	500
Louis Roederer, "Cristal" Brut, France, 2014	600
Armand De Bridnac, "Ace Of Spades" Rose, France	800

Red Wine

	G		B
LIGHT + ELEGANT			
Pinot Noir, Lucky Star, California	8		32
Pinot Noir, Erath, Willamette Valley	13		50
Pinot Noir, Skyside, California			55
RICH + MEDIUM BODIED			
Merlot, Matanzas Creek, California			75
Merlot, Decoy by Duckhorn, Sonoma	15		58
Meritage, Jax, Y3, Napa			50
Red Blend, Meiomi, California	12		46
BIG + BOLD			
Merlot, Coppola, Diamond, California	13		50
Cabernet Sauvignon, Caymus, Napa Valley			250
Cabernet Sauvignon, Duckhorn, Napa Valley			175
Cabernet Sauvignon, Simi, Alexander Valley	12		46
Cabernet Sauvignon, Justin, Paso Robles	16		62
Shira Cabernet Sauvignon, Cape Mentelle, Australia	13		50

Martinis

THE FIRESTONE CLASSIC SERVED IN ITS OWN SHAKER Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	13
CREME BRÛLÉE Three Olives Dutch Caramel Vodka, Licor 43, Cream	11
FIRESTONE MACCHIATO Three Olives Espresso Vodka, Kahlúa, Frangelico, Cream	12
DOWNTOWN DIVA Ketel One Botanical Cucumber & Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	13
WATERMELON MARTINI Grey Goose Essences Watermelon & Basil Vodka, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	13
KEYLIME MARTINI Bacardi Spiced Rum, Licor 43, Cream, Lime Juice, Simple, Graham Cracker Crust	11

Classic Cocktails

SUPERMODEL Cîroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute	12
OCHO YOU DIDN'T Bacardi Ocho Rum, Agave, Lemon Juice, Cucumber, Jalapeño	12
HEAT WAVE Patrón Blanco, Mango, Jalapeño, Agave, Lime Juice	11
STARLIGHT SPARKLER Ketel One Botanical Peach & Orange Blossom, St. Germain Liqueur, Pineapple Juice, Simple Syrup, Champagne, Served in a Flute	11
PALOMA Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	11
BAY STREET MULE Smirnoff Blueberry Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	10
FIRESTONE'S OLD FASHIONED Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters	11
STRAWBERRY FIELDS Bombay Sapphire, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	11

Bottles | Canned Beer

Angry Orchard Cider	5	FMB Gateway Gold	8
Blue Moon	7	Heineken	7
Bud Light	6	Heineken 0.0	7
Budweiser	6	Miller Lite	6
Cigar City Jai Alai IPA	8	Michelob Ultra	6
Coors Light	6	Modelo Negra	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw Seltzer	6
FMB High-5 IPA	8	Yuengling	6
		Yuengling Flight	6