

# Starters

## SMALL PLATES

<b>WOOD GRILLED BROCCOLI</b> "A GRILL ROOM FAVORITE" Rouge Smokey Bleu Cheese, Brown Sugar, Rice Crisps	8.95
<b>TENDERLOIN CARPACCIO</b> - "NEW" Shaved Beef Tenderloin, Sundried Tomato Pesto, Horseradish Cream, Olive Medley	12.95
<b>SHRIMP N GRITS</b> - "NEW" Gulf Shrimp Sautéed with Oak Grilled Corn, Applewood Smoked Bacon & Green Onion, Fresh Jalapeno Slices, Stone Ground Grits with Aged Cheddar	11.95
<b>CHEESEBOARD</b> Belton Farms Sage Derby, Double Cream Brie, Danish Blue Cheese Wedge, Aged Cheddar, Red Grapes, Dried Apricots, Candied Pecan, Agave Mustard Dipping Sauce	16.95
<b>SPICED CALAMARI</b> Lightly Breaded, Fried Golden, Served with Sweet Thai Chili Sauce, Topped with Spicy Lime Aioli	12.95
<b>TROPICAL SHRIMP COCKTAIL SHOOTERS</b> - "NEW" House Made Cilantro & Horseradish Cocktail Sauce, Gulf Shrimp, Tropical Mango & Pineapple Salsa	12.95
<b>BEEF TENDERLOIN SKEWERS</b> Sautéed Wild Mushrooms and Onions, Spiced Horseradish Sauce, Roasted Red Pepper Coulis	11.95
<b>HANDMADE LUMP CRAB CAKES</b> Light House Breading Blend, Served Golden Brown, Fresh Lemon, Manzano Pepper Remoulade	13.95
<b>AHI TUNA TARTAR</b> "A GRILL ROOM ORIGINAL" Finely Diced Yellowfin Tuna, Hass Avocado, Crisp Won-Tons, Soy Ginger Glaze, Wakame Salad	14.95

## SOUP & SALADS

<b>SOUP OF THE DAY</b> Ask your server for today's selection	5.95
<b>CHEF BRIAN'S LOCAL BLUE CRAB &amp; CORN CHOWDER</b> - "NEW" Sautéed Peppers & Onions, Corn, & Blue Crab	6.95
<b>DRESSING SELECTIONS</b>	
Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Florida Citrus Vinaigrette, Champagne Vinaigrette	
<b>OAK GRILLED CAESAR SALAD</b> "A GRILL ROOM ORIGINAL" Fresh Romaine Half, House Made Caesar Dressing, Roasted Roma Tomato, Anchovies, Hand Shaved Parmesan Cheese	8.95
<b>QUINOA KALE SALAD</b> Crisp Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Parmesan Cheese, Cherry Tomatoes, Hass Avocado, Florida Citrus Vinaigrette	12.95
<b>BABY SPINACH AND SEA SCALLOPS</b> Baby Spinach, Carrots, Cucumber Curly, Crispy Rice Noodles, Oyster Mushroom, Toasted Sesame Seeds, Mandarin Oranges, Warm Asian Vinaigrette	14.95
<b>THE FIRESTONE SALAD</b> Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95
<b>ADD PROTEIN TO ANY SALAD</b>	
Chicken Breast	4.95
Gulf Shrimp Skewer	6.95
Beef Tenderloin Skewer	6.95
Wild Atlantic Salmon	9.95
Cold Water Lobster Tail	12.95

## FLATBREADS

<b>FLATBREAD OF THE DAY</b> Ask your server for today's selection	10.95	<b>CHICKEN CAPRESE</b> - "NEW" Tender Chicken, Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	10.95
<b>THE FIRESTONE</b> Artichoke Hearts, Kalamata Olives, Tomatoes, Roasted Red Peppers, Feta Cheese, Basil Oil Drizzle	10.95	<b>BLACK N BLEU FLATBREAD</b> - "NEW" Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Horseradish Cream Drizzle	10.95

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

## ENTRÉES

### OF THE LAND

<b>HAND CUT RIBEYE</b> 12oz House Cut, Herb Horseradish Butter, Onion Straws, Yukon Gold Mashed Potatoes, Chef's Seasonal Vegetable <i>PAIR WITH: Cab Sauvignon, Newton Red Label, Napa</i>	32.95 14 / 54
<b>N.Y. STRIP</b> - "NEW" 12oz House Cut, Gorgonzola Cheese Crust, Rosemary Demi-Glace, Mini Twice Baked Potatoes, Chef's Seasonal Vegetable <i>PAIR WITH: Petite Petit, Michael David, Lodi</i>	28.95 9 / 34
<b>8OZ FILET MIGNON</b> Center House Cut Filet, Brandy Peppercorn Demi-Glace, Sautéed Baby Spinach, Fingerling Potato Hash, Fresh Garlic, Green Onions, Oak Grilled Corn, Red Bell Peppers <i>Add Cold Water Lobster Tail 12.95</i>	34.95
<b>BONE-IN SHORT RIBS</b> - "NEW" Slow Braised in House, Aged Cheddar & Herb Grits, Southern Sweet Potato Coins, Oak Grilled Asparagus	29.95
<b>PROSCIUTTO WRAPPED CHICKEN WITH HOUSE MADE SAGE PENNE</b> - "NEW" Pan Seared Chicken Breast, Extra Virgin Olive Oil, Fresh Garlic, Baby Spinach, Roma Tomato, Red Pepper Flake, White Wine, Hand Shaved Parmesan <i>PAIR WITH: Chardonnay, "Unoaked", Estancia, Monterey</i>	21.95 8 / 30
<b>THE HARVEY BURGER</b> - "NEW" All Natural Niman Farms Grass-Fed Beef, "Responsibly Sourced", Handmade Potato Bun, Peppered Applewood Bacon, Thick Sliced Gruyere Cheese, Caramelized Red Onion Jam, Chipotle Ketchup, Truffle Fries	16.95

ADD "THE FIRESTONE" SIDE SALAD TO ANY ENTRÉE 5.95

### Chef's Specialties

<b>NEW ZEALAND LAMB LOLLIPOPS</b> House Frenched Bones & Oak Grilled Lamb, Wild Mushroom Risotto, Sautéed Baby Spinach, Roasted Shallots, Pear & Mint Veal Demi <i>PAIR WITH: Malbec Reserve, Terrazas, Mendoza</i>	32.95 10 / 38
<b>FIVE CHEESE TORTELLINI</b> Sweet peas, Garlic, Shallots, Wild Mushrooms, Pan-Made Gorgonzola Cream Sauce, Hand Shaved Parmesan Reggiano, Fresh Basil	19.95
<b>APPLEWOOD BACON WRAPPED PORK TENDERLOIN</b> Pan Seared Pork Tenderloin Medallions, Sautéed Granny Smith Apples, Maple Bourbon Demi Glaze, Roasted Fingerling Potato Hash, Chef's Seasonal Vegetable <i>PAIR WITH: Chardonnay, Sonoma Cutrer</i>	24.95 12 / 46

### SEAFOOD

<b>OVEN ROASTED BUTTERFISH</b> "A GRILL ROOM FAVORITE" Five Spice Miso Marinated, Yukon Gold Mash Potato, Thai Chili Stir Fry, Mandarin Oranges, Sweet Soy Glaze <i>PAIR WITH: Sauvignon Blanc, Sterling, Napa</i>	31.95 9 / 34
<b>SUNDRIED TOMATO &amp; PARMESAN CRUSTED SOLE</b> - "NEW" Flaky White Sole, Wild Mushroom Risotto, Chef's Seasonal Vegetable, Lemon Butter Sauce, Micro Greens, Sweet Basil Oil <i>PAIR WITH: White Blend, Equilibrium, Franciscan</i>	24.95 9 / 34
<b>FRESH FLORIDA GROUPE</b> Mascarpone Cheese & Gulf Shrimp Potato Croquettes, Gulf Grouper, Southern Sweet Corn Sauce, Chef's Seasonal Vegetable	27.95
<b>OAK GRILLED SALMON</b> Wild Atlantic Salmon, Jasmine Rice, Lemon Drop & Dill Yogurt, Tomato & Cucumber Relish, Steamed Broccoli	24.95
<b>GRILLED DIVER SCALLOPS</b> Wild Mushroom Risotto, Sautéed Baby Spinach, Sundried Tomato Basil Sauce, Hearts of Palm Pesto <i>PAIR WITH: Chardonnay, Benziger, Sonoma</i>	27.95 8 / 30
<b>PAELLA</b> "A GRILL ROOM CLASSIC" Mussels, Chopped Clams, Scallops, Gulf Shrimp, Fresh Fish, Andouille Sausage, Chicken, Saffron Infused Yellow Rice, Fresh Chive, Roma Tomato	24.95
<b>SEAFOOD SCAMPI</b> Gulf Shrimp, Scallops, & Lobster Sautéed in White Wine, Garlic & Fresh Herbs, Served over Wild Mushroom Risotto with Oak Grilled Artisan Bread, Fresh Chive	29.95

### EXTRA SIDES

Jasmine Rice	2.95
Sautéed Baby Spinach	4.95
Wild Mushroom Risotto	4.95
Yukon Gold Mashed Potatoes	3.95
Chef's Seasonal Vegetable	2.95
Fingerling Potato Hash	4.95



# Wine & Spirits

## WHITE

	G	B
<b>FRUITY WHITES</b>		
Riesling, Firestone, California	7	26
Riesling, Snap Dragon	6	22
White Blend, "Equilibrium", Franciscan (88pts-WE)	9	34
Moscato, 7 Daughters, Veneto, Italy	7	26
<b>CRISP + FRESH</b>		
Pinot Grigio, Banfi, "Le Rime", Italy	7	26
Pinot Grigio, Santa Margherita, Italy		55
Pinot Grigio, Swanson, Napa	10	38
Sauvignon Blanc, Sterling, Napa	9	34
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
<b>LUSH + SILKY</b>		
Chardonnay, "Unoaked", Estancia, Monterey	8	30
Chardonnay, Benziger, Sonoma (90pts-WE)	8	30
Chardonnay, Hahn, California	10	38
Chardonnay, Rombauer, Carneros		75
Chardonnay, Sonoma Cutrer	12	46

## BUBBLY

	G	B
<b>CHILLED + REFRESHING</b>		
Grandial, Blanc De Blancs, France	9	
Bocelli, Prosecco, Italy		35
Chandon, Brut, California		50
Chandon, Rose, California	12	60
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rose, France		135
Veuve Clicquot, Yellow Label Brut, France		125
Veuve Clicquot, Rose, France		150
Dom Perignon, Brut, France 2006		350
Veuve Cliquot Le Grand Dam		350
Perrier Jouet, "Grand Brut", France		350
Perrier Jouet, "Blason Rose", France		450
Louis Roederer, "Cristal" Brut, France, 2007		500
Armand de Bridnac, "Ace of Spades" Rose, France		800

## REDS

	G	B
<b>LIGHT, FRUITY + ELEGANT</b>		
Pinot Noir, Lucky Star, California	7	26
Pinot Noir, Erath, Willamette Valley		45
Pinot Noir, "Gavilan", Chalone, Monterey (90pts-WS)	12	46
Meritage, Fleur De Lyeth, California	8	30
<b>RICH + MEDIUM BODIED</b>		
Merlot, Castle Rock, Mendocino	7	26
Merlot, "Shooting Star", Lake County (89pts-WE)	9	34
Meritage, Y-3, Jax, Napa (90pts-WE)		50
<b>BIG + BOLD</b>		
Zinfandel, Four Vines, Lodi	8	30
Petite Petit, Michael David, Lodi (92pts-WE)	9	34
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Cab Sauvignon, Newton Red Label, Napa	14	54
Cab Sauvignon, Bogle, Clarksburg (89pts-WE)	8	30
Cab Sauvignon, Firestone, California	10	38
Cab Sauvignon, Rodney Strong, Sonoma (88pts-WE)	10	38
Cab Sauvignon, Rutherford Ranch, Napa		60
Cab Sauvignon, Simi, Alexander Valley	12	46
Cab Sauvignon, Caymus, Napa		160
Cab Sauvignon, Duckhorn, Napa		165
Cab Sauvignon, Stag's Leap "Artemis" (90pts-RP)		130
Cab Sauvignon, Justin, Paso Robles	14	54
Cab Sauvignon, Opus One, Napa Valley		395
Port, Six Grapes, New York	8	

## BOTTLED BEER

Budweiser	4	O'Douls NA	4	Stella Artois	5
Bud Light	4	Blue Moon	5	NB Fat Tire	5
Coors Light	4	Sam Adams	5	Kona Big Wave	5
Miller Lite	4	Corona	5	Guinness	6
Michelob Ultra	4	Corona Light	5	Cigar City Jai Alai	6
Yuengling	4	Heineken	5	Strongbow Cider	6

## MARTINIS

<b>FIRESTONE ORIGINAL</b>	10
Ketel One Vodka or Nolet Gin, Served Classic, Dry or Dirty	
<b>FIX-A-FLAT</b>	9
Fresh Brewed Espresso, Van Gogh Espresso Vodka, Frangelico, Irish Creme, Chocolate Syrup, Rock Candy	
<b>HUCKLEBERRY FINN</b>	8
44 North Huckleberry Vodka, Blueberries, Simple Syrup, Lemon, Sweet & Sour Mix	
<b>THE PINK DIVA</b>	8
Tito's Vodka, Malibu Rum, Amaretto, Peach Schnapps, Cranberry Juice, Pineapple Juice, Sprite	
<b>SKYBISCUS</b>	9
Crown Royal Apple, Pimms Blackberry & Elderflower Liqueur, Lemon Juice, Champagne. Served in a Flute	
<b>SUPERMODEL</b>	9
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute	
<b>MILLIONAIRES CLUB</b>	13
Chivas Scotch, Drambuie, Kaluah, Orange Bitters. Served in a Snifter	
<b>GUILTY PLEASURE</b>	10
Van Gogh Chocolate Vodka, White Creme de Cacao, Razzmatazz, Irish Cream, Whipped Cream	

## CRAFT COCKTAILS

<b>HARVEY'S FOGHORN</b>	9
Hendricks Gin, St. Germain Elderflower Liqueur, Simple Syrup, Cucumber, Lime, Ginger Ale	
<b>MODEL TEA</b>	8
Deep Eddy's Sweet Tea Vodka, Peach Schnapps, Lemons, Mint, Sweet & Sour	
<b>"CHILI POPPER"</b>	10
Don Julio Blanco, Cointreau, Lime, Cucumber, Jalapeno, Agave, Soda, Sweet & Sour	
<b>COCORITA</b>	8
1800 Coconut Tequila, Triple Sec, Pina Colada Mix, Pineapple Juice	
<b>TANGERINE SUNRISE</b>	8
Bacardi Tangerine, Simple Syrup, Mint Leaves, Orange, Lime, Soda	
<b>CIROC ISLAND</b>	10
Ciroc Red Berry, Giroc Peach, Giroc Apple, Giroc Pineapple, Orange & Cranberry Juice, Agave, Lime, Sprite	
<b>STRAWBERRY SOLSTICE</b>	9
Absolute Lime, Cointreau, Sweet & Sour, Limes, Strawberry Puree, Soda	
<b>STRAWBERRY STINGER</b>	10
Don Julio Blanco, Cointreau, Strawberries, Limes, Ginger Beer	

# GAR

## THE FIRESTONE GRILL ROOM

EXECUTIVE CHEF BRIAN SCHWENTKER | GENERAL MANAGER JEFFREY MUENCH



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

Harvey Firestone was an American businessman, and the founder of the Firestone Tire and Rubber Company, one of the first global makers of automobile tires. Harvey was born December 20, 1868 in Columbiana, Ohio. After working for an Ohio buggy company, Firestone started his own business selling rubber tires for carriages. Firestone's tire business grew exponentially with the growth of the automobile industry and Henry Ford. Firestone, Ford, and Thomas Edison were considered the three leaders in American industry at the time, and often worked and vacationed together at their winter estates here in Fort Myers, FL. All three were part of a very exclusive group titled "The Millionaires' Club."

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

Welcome to The Firestone