

skybar

& MARTINI BAR

Executive Chef Brian Schwentker | General Manager Jeffrey Muench

SMALL PLATES

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

Soup & Salads

SOUP OF THE DAY Ask your server for today's selection	5.95
CHEF BRIAN'S LOCAL BLUE CRAB & CORN CHOWDER - "NEW" Sautéed Peppers & Onions, Corn, & Blue Crab	6.95

DRESSING SELECTIONS Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Florida Citrus Vinaigrette, Champagne Vinaigrette
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OAK GRILLED CAESAR SALAD "A GRILL ROOM ORIGINAL" Fresh Romaine Half, House Made Caesar Dressing, Roasted Roma Tomato, Anchovies, Hand Shaved Parmesan Cheese	8.95
QUINOA KALE SALAD Crisp Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Parmesan Cheese, Cherry Tomatoes, Hass Avocado, Florida Citrus Vinaigrette	12.95
BABY SPINACH AND SEA SCALLOPS Baby Spinach, Carrots, Cucumber Curls, Crispy Rice Noodles, Oyster Mushroom, Toasted Sesame Seeds, Mandarin Oranges, Warm Asian Vinaigrette	14.95
THE FIRESTONE SALAD Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95

ADD PROTEIN TO ANY SALAD	
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

SEAFOOD

OVEN ROASTED BUTTERFISH "A GRILL ROOM FAVORITE" Five Spice Miso Marinated, Yukon Gold Mashed Potatoes, Sweet Chili Stir Fry, Mandarin Oranges, Sweet Soy Glaze PAIR WITH: Sauvignon Blanc, Sterling, Napa	31.95	9 / 34
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE - "NEW" Flaky White Sole, Wild Mushroom Risotto, Chef's Seasonal Vegetable, Lemon Butter Sauce, Micro Greens, Sweet Basil Oil PAIR WITH: White Blend, Equilibrium, Franciscan (88pts-WE)	24.95	9 / 34
FRESH FLORIDA GROUPER - "NEW" Mascarpone Cheese & Gulf Shrimp, Potato Croquettes, Gulf Grouper, Southern Sweet Corn Sauce, Chef's Seasonal Vegetable	27.95	
OAK GRILLED SALMON Wild Atlantic Salmon, Jasmine Rice, Lemon Drop & Dill Yogurt, Tomato & Cucumber Relish, Steamed Broccoli	24.95	
GRILLED DIVER SCALLOPS Wild Mushroom Risotto, Sautéed Baby Spinach, Sundried Tomato Basil Sauce, Hearts of Palm Pesto PAIR WITH: Chardonnay, Benziger, Sonoma (90pts-WE)	27.95	8 / 30
PAELLA "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	
SEAFOOD SCAMPI Gulf Shrimp, Scallops, & Lobster Sautéed in White Wine, Garlic & Fresh Herbs, Served over Wild Mushroom Risotto, Fresh Chive	29.95	

FLATBREADS

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

ADD "THE FIRESTONE"
SIDE SALAD TO ANY ENTREE 5.95

GLUTEN FREE MENU AVAILABLE UPON REQUEST

OF THE LAND

HAND CUT RIBEYE 12oz House Cut, Herb Horseradish Butter, Onion Straws, Yukon Gold Mashed Potatoes, Chef's Seasonal Vegetable PAIR WITH: Cab Sauvignon, Newton Red Label, Napa	32.95	14 / 54
N.Y. STRIP - "NEW" 12oz House Cut, Gorgonzola Cheese Crust, Rosemary Demi-Glace, Mini Twice Baked Potatoes, Chef's Seasonal Vegetable PAIR WITH: Petite Petit, Michael David, Lodi (92pts-WE)	28.95	9 / 34
8OZ FILET MIGNON Center House Cut Filet, Brandy Peppercorn Demi-Glace, Sautéed Baby Spinach, Fingerling Potato Hash, Fresh Garlic, Green Onions, Oak Grilled Corn, Red Bell Peppers Add Cold Water Lobster Tail	34.95	12.95
BONE-IN SHORT RIBS - "NEW" Slow Braised in House, Aged Cheddar & Herb Grits, Southern Sweet Potato Coins, Oak Grilled Asparagus	29.95	
PROSCIUTTO WRAPPED CHICKEN WITH HOUSE MADE SAGE PENNE - "NEW" Pan Seared Chicken Breast, Extra Virgin Olive Oil, Fresh Garlic, Baby Spinach, Roma Tomato, Red Pepper Flake, White Wine, Hand Shaved Parmesan PAIR WITH: Chardonnay, "Unoaked", Estancia, Monterey	21.95	8 / 30
THE HARVEY BURGER - "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	

Chef's Specialties

NEW ZEALAND LAMB LOLLIPOPS House Frenched Bones & Oak Grilled Lamb, Wild Mushroom Risotto, Sautéed Baby Spinach, Roasted Shallots, Pear & Mint Veal Demi PAIR WITH: Malbec Reserve, Terrazas, Mendoza (95pts-DS)	32.95	10 / 38
FIVE CHEESE TORTELLINI Sweet peas, Garlic, Shallots, Wild Mushrooms, Pan-Made Gorgonzola Cream Sauce, Hand Shaved Parmesan Reggiano, Fresh Basil	19.95	
APPLEWOOD SMOKED BACON WRAPPED PORK TENDERLOIN Pan Seared Pork Tenderloin Medallions, Sautéed Granny Smith Apples, Maple Bourbon Demi Glaze, Roasted Fingerling Potato Hash, Chef's Seasonal Vegetable Chardonnay, Sonoma Cutrer	24.95	12 / 46

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

