

WOOD GRILLED BROCCOLI <i>"A GRILL ROOM FAVORITE"</i> Rogue Smoky Blue Cheese, Red Pepper Coulis, Crispy Tempura Flakes		9	ONION SOUP Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points		5
BUTTERFISH SLIDERS Steamed Bao Buns, Miso Marinated Cod, Stir Fry Vegetables, Sweet Soy		14	SALADS		
SPICED CALAMARI Flash Fried With Cherry Peppers, Thai Chili Cream Spiced Aioli		16	ROASTED BEETS & TRUFFLE BURRATA SALAD Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic		13
LOBSTER RISOTTO CAKES Maine Lobster, Pickled Vegetables, Arugula, Saffron Hollandaise, Sweet Wine Reduction		15	OAK GRILLED CAESAR <i>"A GRILL ROOM ORIGINAL"</i> Smoked Ancho-Parmesan Dressing, Brioche Crustini, Shaved Parmesan, Fresh Anchovies		9
WARM GOAT CHEESE Berry Compote, Tomato Jam, Basil Powder, Crostini		11	WEDGE SALAD Iceberg Lettuce, Tomato, Onion, Bacon, Gorgonzola Crumbles, Ranch Dressing		12
DUCK MEATBALLS Foie Gras Butter, Pork Blend, Butternut Squash, Orange Bitter Emulsion, Grilled Toast		12	FIRESTONE CHOPPED SALAD Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit		11
BEEF TENDERLOIN SKEWERS* Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds		16	Side Chopped Salad \$5		
CHAR-GRILLED WINGS Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds		14	CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL		
			Oak Grilled Organic Chicken Breast		6
			Oak Grilled Shrimp		8
			Beef Tenderloin Skewer		8
			Wild Caught Salmon		13
			Maine Lobster Tail		15
RAW & ROLLS					
AHI TUNA TARTARE* <i>"A GRILL ROOM ORIGINAL"</i> Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi		15	JUMBO SHRIMP & SNOW CRAB COCKTAIL <i>"CHEF'S FEATURE"</i> Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce		20
BEEF TENDERLOIN TARTARE* Pickled Mustard Seed, Local Egg, Crispy Potato, Black Garlic		12	SHRIMP ROLL Jerk Spiced Coconut Shrimp, Avocado, Yuzu, Red Pepper		13
CITRUS BRINE CEVICHE* Fresh Catch, Bay Scallops, Shrimp, Seasoned Lavash Crisps		15	SPICY TUNA ROLL* Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago		12

ONION SOUP 5
Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points

ROASTED BEETS & TRUFFLE BURRATA SALAD	13
Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic	
OAK GRILLED CAESAR	9
<i>"A GRILL ROOM ORIGINAL"</i> Smoked Ancho-Parmesan Dressing, Brioche Crustini, Shaved Parmesan, Fresh Anchovies	
WEDGE SALAD	12
Iceberg Lettuce, Tomato, Onion, Bacon, Gorgonzola Crumbles, Ranch Dressing	
FIRESTONE CHOPPED SALAD	11
Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit	
Side Chopped Salad \$5	

Oak Grilled Organic Chicken Breast	6
Oak Grilled Shrimp	8
Beef Tenderloin Skewer	8
Wild Caught Salmon	13
Maine Lobster Tail	15

AHI TUNA TARTARE* <i>"A GRILL ROOM ORIGINAL"</i> Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi	15	JUMBO SHRIMP & SNOW CRAB COCKTAIL <i>"CHEF'S FEATURE"</i> Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce	20
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CITRUS BRINE CEVICHE* Fresh Catch, Bay Scallops, Shrimp, Seasoned Lavash Crisps	15	SPICY TUNA ROLL* Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago	12

MISO MARINATED BUTTERFISH 34
"A GRILL ROOM FAVORITE"
Saffron Infused Rice, Stir Fry Vegetables, Sweet Soy
Glaze

PAN ROASTED SCALLOPS	32
U10 Diver Scallops, Brussels & Bacon, Butternut Squash Puree, Port Wine Reduction	

CEDAR PLANK SALMON* 26
Pineapple Bourbon Glaze, Spiced Coconut Rice,
Vegetable Succotash

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PRIME RIB FLATBREAD
Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese
Crumbles, Balsamic Reduction

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HAND CUT FILET MIGNON 8 OZ* 39
Parsnip Puree, Brussels & Bacon, Bone Marrow Demi Glace
Add Maine Lobster Tail \$14

HAND CUT NY STRIP STEAK 12 OZ*	30
Vegetable Succotash, Bone Marrow Demi Glace, Gruyère Potato Gratin	

CAULIFLOWER STEAK - VEGETARIAN	19
Parsnip Puree, Herbed Grains, Almond Pesto, Shaved Vegetables, Green Grape Garnish	

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Chef's 32 oz Center Cut Long Bone-In Ribeye,
Melted Gorgonzola Butter, Crispy Fried Onions,
Smoked Demi, Choice Of Three Sides. \$95

ORGANIC FREE RANGE HALF CHICKEN	25
Jalapeño Cornbread Mash, Local-Walker Farms Honey, Wood-Fired Broccoli	

BRAISED PORK OSSO BUCO 26
Mushroom Risotto, Braised Vegetable Confit, Au Jus

Wood-Fired Asparagus	Brussels & Bacon	Vegetable Succotash
Gruyère Potato Gratin	Mashed Potatoes	Spiced Coconut Rice
Stir Fry Vegetables	Mushroom Risotto	Truffle Fries

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FRUITY WHITES		
Riesling, Firestone, California	7	26
Moscato, 7 Daughters, Veneto, Italy	7	26

CRISP + FRESH		
Chenin Blanc Viognier, Pine Ridge, California	9	34
Pinot Grigio, Banfi, "Le Rime", Italy	7	26
Pinot Grigio, Santa Margherita, Italy		55
Pinot Grigio, Swanson, Napa	10	38
Pinot Gris, King's Estate, Willamette Valley	12	46
Rose, Cape Mentelle, Australia	11	42
Sauvignon Blanc, Kim Crawford, New Zealand	11	42

LUSH + SILKY		
Chardonnay, "Unoaked", Estancia, Monterey	8	30
Chardonnay, Josh, California	10	38
Chardonnay, Sonoma Cutrer	12	46
Chardonnay, Terrazas Altos Del Plata, Argentina	8	30
Chardonnay, Ferrari Carano, Alexander Valley	14	54

CHILLED + REFRESHING	
Grandial, Blanc De Blanc, France	(split) 9
Bocelli, Proseco, Italy	35
Chandon, Brut, California	50
Chandon, Rose, California	(split) 14 60
Moet and Chandon, Brut Imperial, France	115
Moet and Chandon, Brut Rosé, France	135

LIGHT, FRUITY + ELEGANT		
Pinot Noir, Lucky Star, California	7	26
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Smoke Tree, California	13	50

RICH + MEDIUM BODIED		
Merlot, "Shooting Star", Lake County (89pts-WE)	9	34
Merlot, Decoy by Duckhorn, Sonoma	14	54
Meritage, Y-3, Jax, Napa (90pts-WE)	13	50

BIG + BOLD		
Superiore II Bugiardo, Buglioni Ripasso, Italy		72
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Cab Sauvignon, Firestone, California	10	38
Cab Sauvignon, Simi, Alexander Valley	12	46
Cab Sauvignon, Justin, Paso Robles	14	54
Shiraz Cabernet, Cape Mentelle, Australia	13	50

Angry Orchard	5	Corona	5	Miller Lite	4
Blue Moon	5	Corona Light	5	Michelob Ultra	4
Bud Light	4	FMB High-5 IPA	7	Negra Modelo	5
Budweiser	4	FMB Gateway Gold	7	Stella Artois	5
Cigar City Jai Alai	7	Heineken	5	White Claw	6
Coors Light	4	Heineken 0.0	5	Yuengling	4

THE FIRESTONE CLASSIC 10
Ketel One Vodka, Nolet's Gin.
Served Classic, Dry or Dirty.

CREME BRÛLÉE 8
Van Gogh Dutch Caramel Vodka, Licor 43, Cream

FIRESTONE MACCHIATO 9
Van Gogh Espresso Vodka, Kahlua, Frangelico, Cream

DOWNTOWN DIVA 10
Ketel One Botanicals Cucumber Mint Vodka, St. Germain,
Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda

SUPERMODEL 10
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne.
Served in a Flute

SURE THING Absolut Elyx Vodka, Lillet Rose, Simple, Club Soda 9

HEAT WAVE 9
Olmeca Altos Plata Tequila, Blood Orange Liqueur, Ancho Reyes, Sour, Splash of Ginger Beer

STARLIGHT SPARKLER 10
Ketel One Peach Blossom, Pineapple Juice, Simple Syrup,
Champagne. Served in a Flute

JAMES PALMER 9
Jameson Irish Whiskey, Iced Tea, Lemon Juice, Honey Simple Syrup

HONEY PALOMA 10
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Honey
Simple Syrup

THE MODEL A 9
Plymouth Gin, Lemon Juice, Honey Simple Syrup

BAY STREET MULE 9
Smirnoff Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer

FIRESTONE'S OLD FASHIONED 10
Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters

STRAWBERRY FIELDS	10
Nolets Gin, Pureed Strawberry, Basil, Lemon Juice, Simple Syrup	



HISTORIC FIRESTONE STOREFRONT, CIRCA 1940.

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

SAFE SINGLE USE RECYCLABLE MENU

