

SMALL PLATES

WOOD GRILLED BROCCOLI 9
"A GRILL ROOM FAVORITE"
Rogue Smoky Blue Cheese, Red Pepper Coulis, Crispy Tempura Flakes

BUTTERFISH SLIDERS 14
Steamed Bao Buns, Miso Marinated Cod, Stir Fry Vegetables, Sweet Soy

SPICED CALAMARI 16
Flash Fried With Cherry Peppers, Thai Chili Cream Spiced Aioli

LOBSTER RISOTTO CAKES 15
Maine Lobster, Pickled Vegetables, Arugula, Saffron Hollandaise, Sweet Wine Reduction

WARM GOAT CHEESE 11
Berry Compote, Tomato Jam, Basil Powder, Crostini

DUCK MEATBALLS 12
Foie Gras Butter, Pork Blend, Butternut Squash, Orange Bitter Emulsion, Grilled Toast

BEEF TENDERLOIN SKEWERS* 16
Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds

CHAR-GRILLED WINGS 14
Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds

RAW & ROLLS

AHI TUNA TARTARE* 15
"A GRILL ROOM ORIGINAL"
Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi

BEEF TENDERLOIN TARTARE* 12
Pickled Mustard Seed, Local Egg, Crispy Potato, Black Garlic

CITRUS BRINE CEVICHE* 15
Fresh Catch, Bay Scallops, Shrimp, Seasoned Lavash Crisps

SOUP

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

SALADS

ROASTED BEETS & TRUFFLE BURRATA SALAD 13
Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic

OAK GRILLED CAESAR 9
"A GRILL ROOM ORIGINAL"
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

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

JUMBO SHRIMP & KING CRAB COCKTAIL 20
"CHEF'S FEATURE"
Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce

SHRIMP ROLL 13
Jerk Spiced Coconut Shrimp, Avocado, Yuzu, Red Pepper

SPICY TUNA ROLL* 12
Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago

SEAFOOD

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

CRISPY SKIN SNAPPER 26
Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood-Fired Asparagus, Lobster Reduction

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

GULF SEAFOOD SCAMPI 30
Catch of The Day, U10 Scallop, Shrimp, Mushroom Risotto, Lemon Essence

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

SUNDRIED TOMATO & PARMESAN CRUSTED SOLE 24
Shaved Vegetables, Mushroom Risotto, Red Pepper Coulis

FLATBREADS

CHICKEN CAPRESE 12
Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle

PRIME RIB FLATBREAD 13
Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction

THE FIRESTONE 11
"VEGETARIAN"
Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction

WOOD-FIRED GRILL

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

HAND CUT RIBEYE STEAK 12 OZ* 32
Gruyère Potato Gratin, Vegetable Succotash, Bearnaise, Truffle Foam, Black Garlic

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

FLAT IRON 9 OZ* 26
Mashed Potatoes, Truffle Foam, Bone Marrow Demi Glace, Black Garlic, Wood-Fired Asparagus

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

THE FIRESTONE BURGER* 16
"All-Natural Grass Feed Beef", Gruyère Cheese, Red Onion & Bacon Jams, Hand Cut Truffle Fries, Brioche Bun

CHEF'S 32 OZ TOMAHAWK STEAK*
SERVES TWO
Chef's 32 oz Center Cut Long Bone-In Ribeye, Melted Gorgonzola Butter, Crispy Fried Onions, Smoked Demi, Choice Of Three Sides. \$95

CHEF'S CLASSICS

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

SWEET TEA BRINED PORK CHOP 25
Butternut Squash Puree, Peach Confit, Roasted Fennel

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

EXTRA SIDES \$5

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

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

