



Firestone

GRILL ROOM | MARTINI BAR | SKYBAR

Sunset Dining Specials

Sunday-Thursday 4-6pm

EXECUTIVE CHEF JAMES PRYOR



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

3 COURSES

\$24.99⁺⁺

FIRST COURSE

CHOICE OF ONE

FIRESTONE CHOPPED SALAD

Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit

ONION SOUP

Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points

SECOND COURSE

CHOICE OF ONE

GULF SHRIMP SCAMPI

Shrimp, Mushroom Risotto, Lemon Essence

ORGANIC FREE RANGE HALF CHICKEN

Jalapeño Cornbread Mash, Local-Walker Farms Honey, Wood-Fired Broccoli

FLAT IRON 9 OZ*

Mashed Potatoes, Truffle Foam, Bone Marrow Demi Glace, Black Garlic, Wood-Fired Asparagus

BRAISED PORK OSSO BUCO

Mushroom Risotto, Braised Vegetable Confit, Au Jus

GROUPEL YOUR WAY

Served Blackened, Grilled or Fried, Tropical Rice, Corn Velouté

Third Course

CHOICE OF ONE

FLORIDA KEY LIME PIE

House Made Custard, Toasted Meringue, Lime Sugar Shards

BLUEBERRY COBBLER CHEESECAKE

Butterscotch Powder, Blueberry Compote Swirl, Fresh Blueberries

⁺⁺ DOES NOT INCLUDE 6.5% SALES TAX OR GRATUITY

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