

skyboar

& MARTINI BAR

EXECUTIVE CHEF BRIAN SCHWENTKER | SOUS CHEF IAN COOPER | 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 Thin Shaved Beef Tenderloin, Sundried Tomato Pesto, Toasted Pine Nuts, Horseradish Cream, Brined Olives	12.95
SHRIMP N GRITS 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 Sage Derby, Double Cream Brie, Danish Blue Cheese Wedge, Aged Cheddar, Red Grapes, Dried Apricots, Candied Pecan, Agave Mustard Dipping Sauce	16.95
SPICED CALAMARI Lightly Breaded, Fried Golden, Served with Sweet Thai Chili Sauce, Topped with Roasted Jalapeno Aioli	12.95
TROPICAL SHRIMP COCKTAIL SHOOTERS 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, 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
SEARED SCALLOPS Cast Iron Seared, Ruby Red Beet, Chive Oil, Fennel Pollen, Shaved Vegetables	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 Sautéed Peppers & Onions, Corn, & Blue Crab	6.95
DRESSING SELECTIONS Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	
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, Lemon Vinaigrette	12.95
BABY SPINACH AND SEA SCALLOPS Baby Spinach, Carrots, Cucumber, Crispy Rice Noodles, Oyster Mushroom, Toasted Sesame Seeds, Mandarins, 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
FARMERS MARKET VEGETABLE SALAD Baby Red Ruby Beets, Pickled Cauliflower, Charred Young Carrots, Watermelon Radish, Baby Kale, Wheatberry, Lemon Vinaigrette	9.95
ADD PROTEIN TO ANY SALAD Chicken Breast 4.95 Beef Tenderloin Skewer 6.95 Oak Grilled Gulf Shrimp 6.95 Wild Atlantic Salmon 10.95 Cold Water Lobster Tail 12.95	

WOOD FIRED

HAND CUT RIBEYE STEAK FRITES 12oz Cut, Oak Grilled, Caramelized Wild Mushrooms, Pomme Frites, Reggiano, Fresh Herbs, Seasonal Vegetable, Truffle Emulsion	32.95
NY STRIP STEAK ROSTI 12oz Hand Cut, Oak Grilled, Goat Cheese Potato Rosti, Asparagus, Fennel, Charred Onion Pedals, Black Garlic, Rosemary-Cabernet Reduction <i>PAIR WITH: Petite Petit, Michael David 9 / 34</i>	24.95
8OZ FILET MIGNON Center Cut in House, Brandy Peppercorn Demi-Glace, Sautéed Baby Spinach, Fingerling Potato Hash with Fresh Garlic, Green Onions, Oak Grilled Corn, Red Bell Peppers <i>AddColdWaterLobsterTail 12.95</i>	34.95
NEW ZEALAND LAMB LOLLIPOPS House Frenched Bones, Oak Grilled Lamb, Wild Mushroom Risotto, Sautéed Baby Spinach, Roasted Shallots, Pear & Mint Veal Demi <i>PAIR WITH: Carmenere, La Mision 9 / 34</i>	29.95
THE HARVEY BURGER 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
OAK GRILLED SALMON Wild Caught 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	28.95
SEAFOOD SCAMPI Mascarpone Cheese & Gulf Shrimp Potato Croquettes, Gulf Grouper, Southern Sweet Corn Sauce, Chef's Seasonal Vegetable	27.98

FLATBREADS

FLATBREAD OF THE DAY Ask your server for today's selection	10.95
THE FIRESTONE Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Goat Cheese, Shredded Mozzarella, Port Wine Reduction	10.95
CHICKEN CAPRESE Tender Chicken, Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	10.95
BLACK N BLEU FLATBREAD 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

SIGNATURES

OVEN ROASTED BUTTERFISH "A GRILL ROOM FAVORITE" Five Spice Miso Marinated, Saffron Infused Jasmine Rice, Thai Chili Stir Fry, Mandarin Oranges, Sweet Soy Glaz <i>PAIR WITH: Sauvignon Blanc, Kim Crawford 11 / 42</i>	31.95
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE Flaky White Sole, Wild Mushroom Risotto, Chef's Seasonal Vegetable, Lemon Butter Sauce, Micro Greens, Sweet Basil Oil <i>PAIR WITH: Chardonnay, Ferrari Carano 14 / 48</i>	24.95
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 with Oak Grilled Artisan Bread, Fresh Chive <i>PAIR WITH: Sauvignon Blanc, Oyster Bay 14 / 54</i>	29.95
PROSCIUTTO WRAPPED CHICKEN WITH HOUSE MADE SAGE PENNE Pan Seared Chicken Breast, Extra Virgin Olive Oil, Fresh Garlic, Baby Spinach, Roma Tomato, Red Pepper, White Wine, Hand Shaved Parmesan, Oak Grilled Artisan Bread	21.95
GULF SHRIMP CARBONARA Pan Seared Local Gulf Shrimp, House Made Parisian Gnocchi, Spring Peas, Crisp Pancetta, Fresh Garlic, Cured Egg, Hand Shaved Parmesan	22.95

Seasonal Selection

BONE-IN SHORT RIBS Slow Braised in House, Aged Cheddar & 10.95 Herb Grits, Southern Sw <i>PAIR WITH: Zinfandel, Fours Vines 8 / 30</i>	32.95
WOOD FIRED PORK TENDERLOIN Wood Fired Pork Tenderloin, Cranberry Wild Rice Pilaf, Seasonal Vegetable, Sautéed Granny Smith Apples, Fine Herbs, Blackberry Gastric Sauce	24.95
STATLER CHICKEN Pan Seared Bone-In Organic Chicken Breast, Charred French Beans, Baby Carrot, Sweet Potato and Bosc Pear Hash, Fine Herbs, Sherry-Onion Jus	18.95

SIDES

Jasmine Rice	2.95
Pomme Frites	2.95
Wild Mushroom Risotto	4.95
Sautéed Baby Spinach	4.95
Garlic Whipped Potatoe	3.95
Chef's Seasonal Vegetable	2.95
Oak Grilled Asparagus	3.95

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WHITE

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
Rosé, Smoke Tree, California	13	50
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Sauvignon Blanc, Oyster Bay, New Zealand	14	54

LUSH + SILKY

Chardonnay, "Unoaked", Estancia, Monterey	8	30
Chardonnay, Hahn, California	10	38
Chardonnay, Rombauer, Carneros		75
Chardonnay, Sonoma Cutrer	12	46
Chardonnay, Ferrari Carano, Alexander Valley	14	54
Pouilly-Fuisse, Louis Latour, France		58

BUBBLY

CHILLED + REFRESHING

Grandial, Blanc De Blanc, France	(split) 9	
Bocelli, Proseco, Italy		35
Chandon, Brut, California		50
Chandon, Rose, California	(split) 14	54
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rosé, France		135
Veuve Clicquot, Yellow Label Brut, France		125
Veuve Clicquot, Rosé, France		150
Dom Perignon, Brut, France 2006		350
Veuve Cliquot Le Grand Dam		350
Perrier Jouet, "Belle Epoque Brut", France		350
Perrier Jouet, "Belle Epoque Rosé", France		450
Louis Roederer, "Cristal" Brut, France, 2007		500
Armand de Bridnac, "Ace of Spades" Rose, France		800

REDS

LIGHT, FRUITY + ELEGANT

Pinot Noir, Lucky Star, California	7	26
Pinot Noir, Erath, Willamette Valley	13	50
Meritage, Fleur De Lyeth, California	8	30

RICH + MEDIUM BODIED

Carmenere, La Mision, Chile	9	34
Merlot, "Shooting Star", Lake County (89pts-WE)	9	34
Merlot, Decoy by Duckhorn, Sonoma	14	54
Meritage, Y-3, Jax, Napa (90pts-WE)		50

BIG + BOLD

Baby Amarone, Buglioni Ripasso, Italy		72
Zinfandel, Four Vines, Lodi	8	30
Petite Petit, Michael David, Lodi (92pts-WE)	9	34
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Mountain Cuvee, Cheppellet Cervantes, Napa		75
Cab Sauvignon, Firestone, California	10	38
Cab Sauvignon, Simi, Alexander Valley	12	46
Cab Sauvignon, Justin, Paso Robles	14	54
Cab Sauvignon, Stag's Leap "Artemis" (90pts-RP)		130
Cab Sauvignon, Caymus, Napa 160		160
Cab Sauvignon, Duckhorn, Napa 165		165
Cab Sauvignon, Opus One, Napa Valley		395
Port, Six Grapes, New York (3oz)	8	

BOTTLED BEER

Budweiser	4	O'Douls NA	4	Stella Artois	5
Bud Light	4	Blue Moon	5	Kona Big Wave	5
Coors Light	4	Corona	5	Guinness	7
Miller Lite	4	Corona Light	5	Cigar City Jai Alai	6
Michelob Ultra	4	Heineken	5	Strongbow Cider	6
Yuengling	4	Negra Modelo	5	FMB High-5 IPA	7

MARTINIS

FIRESTONE ORIGINAL

Ketel One Vodka or Nolet Gin, Served Classic, Dry or Dirty 10

GINGER COSMO

Ketel One Citroen, Domaine de Canton Ginger Liqueur, Fresh Lime Juice, Cranberry Club Soda 10

HUCKLEBERRY FINN

44 North Huckleberry Vodka, Blueberries, Simple Syrup, Lemon, Sweet & Sour Mix 8

THE PINK DIVA

Smirnoff Vodka, Malibu Rum, Amaretto, Peach Schnapps, Cranberry Juice, Pineapple Juice, Sprite 8

SKYBISCUS

Crown Royal Apple, St. Germain Elderflower Liqueur, Blackberry Brandy, Lemon Juice, Champagne. Garnished with a Lemon Wheel & Rosemary Sprig. Served in a flute 9

SUPERMODEL

Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute 9

BANANA SPLIT

Smirnoff Whipped Cream Vodka, Banana Liqueur, Crème de Cocoa, Cream 8

GUILTY PLEASURE

Van Gogh Chocolate Vodka, White Creme de Cacao, Razzmatazz, Whipped Cream 10

CRAFT COCKTAILS

HARVEY'S FOGHORN

Hendricks Gin, St. Germain Elderflower Liqueur, Simple Syrup, Cucumber, Lime, Ginger Ale 9

MODEL TEA

Deep Eddy's Sweet Tea Vodka, Peach Schnapps, Lemons, Mint, Sweet & Sour 8

BAY STREET MULE

Ketel One Vodka, Blueberry, Basil, Lemon, Ginger Beer 10

CHILI POPPER

Don Julio Blanco, Cointreau, Lime, Cucumber, Jalapeno, Agave, Soda, Sweet & Sour 11

COCORITA

1800 Coconut Tequila, Triple Sec, Pina Colada Mix, Pineapple Juice 8

TANGERINE SUNRISE

Bacardi Tangerine, Simple Syrup, Mint Leaves, Orange, Lime, Soda 8

CIROC ISLAND

Ciroc Red Berry, Giroc Peach, Giroc Apple, Giroc Pineapple, Orange & Cranberry Juice, Agave, Lime, Sprite 10

STRAWBERRY SOLSTICE

Absolute Lime, Cointreau, Sweet & Sour, Limes, Strawberry Puree, Soda 11