

THE GRILL ROOM

WOOD-FIRED KITCHEN

EXECUTIVE CHEF BRIAN SCHWENTKER | SOUS CHEF IAN COOPER | GENERAL MANAGER KYLE SHERMAN

SMALL PLATES

WOOD GRILLED BROCCOLI "A GRILL ROOM FAVORITE" Rouge Smokey Bleu Cheese, Brown Sugar, Rice Crisps	8.95
CRISPY LOBSTER RISOTTO - NEW Maine Coast Lobster, Arugula Salad, Blistered Tomato, Saffron Hollandaise Drizzle	13.95
TENDERLOIN CARPACCIO Shaved Beef Tenderloin, Sundried Tomato Pesto, Toasted Pine Nuts, Horseradish Cream	12.95
CHEESEBOARD Belton Farms Sage Derby, Double Cream Brie, Danish Blue Cheese Wedge, Aged Cheddar, Red Grapes, Dried Apricots, Candied Pecan, Agave Mustard Dipping Sauce, Grilled Ciabatta Bread	16.95
SPICED CALAMARI Lightly Breaded, Flash Fried, Thai Chili Dip, Roasted Garlic-Jalapeno Drizzle	12.95
SHRIMP COCKTAIL SHOOTERS Cilantro Cocktail Sauce, Local Gulf Shrimp, Tropical Pineapple Salsa	12.95
BEEF TENDERLOIN SKEWERS Wild Mushroom and Onion, Horseradish Sauce, Roasted Red Pepper Coulis	11.95
AHI TUNA TARTAR "A GRILL ROOM ORIGINAL" Yellowfin Tuna, Hass Avocado, Crisp Won-tons, Soy Ginger Glaze, Wakame Salad	14.95
CHILLED OCTOPUS - NEW Parsley Puree, Compressed Watermelon, Shaved Radish, Balsamic, Tomato Jam	15.95

Soup & Salads

SOUP OF THE DAY Ask your server for today's selection	5.95
CHEF BRIAN'S LOCAL BLUE CRAB & CORN CHOWDER Local Blue Crab, Oak Grilled Corn, Peppers & Onions, Celery, Fresh Chives	6.95
ADD PROTEIN TO ANY SALAD	
Oak Grilled Chicken Breast	4.95
Oak Grilled Gulf Shrimp (4)	6.95
Beef Tenderloin Skewer	6.95
Wild Caught Salmon	11.95
Cold Water Lobster Tail	13.95
OAK GRILLED CAESAR SALAD "A GRILL ROOM ORIGINAL" Romaine Half, Classic Caesar Dressing, Roasted Roma Tomato, Anchovies, Shaved Parmesan	8.95
QUINOA KALE SALAD Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomato, Hass Avocado, Lemon Vinaigrette	12.95
THE FIRESTONE SALAD Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95
DRESSING SELECTIONS	
Aged Bleu Cheese, Ranch, Creamy Caesar, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	

WOOD FIRED

HAND CUT RIBEYE STEAK FRITES 12oz Cut, Oak Grilled, Caramelized Wild Mushrooms, Pomme Frites, Reggiano, Seasonal Vegetable, Truffle Emulsion	32.95
NY STRIP STEAK ROSTI 12oz 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>	28.95
8OZ FILET MIGNON Sautéed Baby Spinach, Fingerling Potato, Pork Belly, Corn, Haricot Vert, Wild Mushroom Demi-Glace <i>Add Cold Water Lobster Tail 13.95</i>	34.95
NEW ZEALAND LAMB LOLLIPOPS Wild Mushroom Risotto, Sautéed Spinach, Balsamic Onions, Rosemary Demi-Glace <i>PAIR WITH: Carmenere, La Mision 9/34</i>	29.95
THE HARVEY BURGER "All-Natural Grass Fed Beef, "Responsibly Sourced", Peppered Bacon, Thick Cut Gruyere Cheese, Red Onion Jam, Chipotle Ketchup, Truffle Fries	16.95
OAK GRILLED SALMON Wild Caught Salmon, Multi Grain Jasmine Rice, Lemon Drop-Dill Yogurt, Tomato-Cucumber Miso, Steamed Broccoli	24.95
PAN ROASTED DIVER SCALLOPS - NEW Fingerling Potato Hash, Pork Belly, Wilted Bitter Greens, Southern Sweet Corn Sauce, Port Wine Reduction	28.95
FRESH FLORIDA GROUPER Oak Grilled, Mascarpone & Shrimp Stuffed Potato Croquettes, Southern Sweet Corn Sauce, Seasonal Vegetable	27.95

FLATBREADS

FLATBREAD OF THE DAY Ask your server for today's selection	10.95
CHICKEN CAPRESE Fresh Mozzarella, Basil, Local Tomatoes, House-Made Pesto, Balsamic Drizzle	10.95
THE FIRESTONE Florida Sun Dried Tomato, Baby Spinach, Artichoke Hearts, Goat Cheese, Port Wine Reduction	10.95
PRIME RIB FLATBREAD Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	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 Glaze <i>PAIR WITH: Sauvignon Blanc, Kim Crawford 11/42</i>	31.95
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE Wild Mushroom Risotto, Seasonal Vegetable, Lemon Butter Sauce, Chive Oil, Micro Greens <i>PAIR WITH: Chardonnay, Ferrari Carano 14/48</i>	24.95
PAELLA "A GRILL ROOM CLASSIC" Mussels, Chopped Clams, Local Gulf Shrimp, Andouille Sausage, Chicken, Roma Tomato, Saffron-Jasmine Rice	24.95
SEAFOOD SCAMPI Gulf Shrimp, Diver Scallops, Maine Coast Lobster, White Wine, Minced Garlic, Fine Herbs, Wild Mushroom Risotto <i>PAIR WITH: Sauvignon Blanc, Oyster Bay 14/54</i>	29.95
PROSCIUTTO WRAPPED CHICKEN WITH HOUSE MADE FETTUCCINE Pan Seared Chicken Breast, House Made Fettuccini, Extra Virgin Olive Oil, Pinot Grigio, Fresh Garlic, Baby Spinach, Roma Tomato	21.95
GULF SHRIMP CARBONARA Pan Seared Gulf Shrimp, House Made Parisian Gnocchi, Spring Peas, Crisp Pancetta, Fresh Garlic, Cured Egg, Reggiano	22.95

Seasonal Selection

FLORIDA SNAPPER - NEW Celery Root, Balsamic Onions, Tomato Jam, Citrus Arugula Salad	23.95
BONE IN DUROC PORK CHOP - NEW 14oz cut, Oak Grilled, White Bean Puree, Wilted Bitter Greens, Spanish Chorizo, Tomato Confit, Eggplant Caponata	24.95
CORNISH HEN - NEW Oven Roasted, Oak Grilled Corn, Leek, Fava Bean, Pancetta, Spring Pea Succotash, Onion Jam, Sherry Jus	19.95

SIDES

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

THE GRILL ROOM

COCKTAILS, BEER & WINE

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-RB)		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
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GINGER COSMO

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

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

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

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

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

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

HARVEY'S FOGHORN

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

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

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

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

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

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

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

Don Julio Blanco, Cointreau, Strawberries, Limes, Ginger Beer	11
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