

WOOD GRILLED BROCCOLI "A GRILL ROOM FAVORITE"		9	ONION SOUP Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points	5
Rogue Smoky Blue Cheese, Red Pepper Coulis, Crispy Tempura Flakes				
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		13	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		14	OAK GRILLED CAESAR "A GRILL ROOM ORIGINAL" Smoked Ancho-Parmesan Dressing, Brioche Crustini, Shaved Parmesan, Fresh Anchovies	9
WARM GOAT CHEESE Berry Compote, Tomato Jam, Basil Powder, Crostini		11	LOCAL FRESH GREENS & GRAINS SALAD Shaved Vegetables, Yogurt, Crispy Lotus, Burnt Honey Vinaigrette, Citrus Supreme	12
DUCK MEATBALLS Foie Gras Butter, Pork Blend, Butternut Squash, Orange Bitter Emulsion, Grilled Toast		10	FIRESTONE CHOPPED SALAD Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit Side Chopped Salad \$5	11
BEEF TENDERLOIN SKEWERS* Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds		13	CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL Oak Grilled Organic Chicken Breast Oak Grilled Shrimp Beef Tenderloin Skewer Wild Caught Salmon Maine Lobster Tail	
HAND-MADE CRAB CAKE "A GRILL ROOM SIGNATURE" Super Lump Crab Meat, Green Goddess Dressing, Shaved Vegetable and Micro Herb Garnish		14		5 7 7 12 14
CHAR-GRILLED WINGS Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds		12		
RAW & ROLLS				
AHI TUNA TARTARE* "A GRILL ROOM ORIGINAL" Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi		15	JUMBO SHRIMP & KING CRAB COCKTAIL "CHEF'S FEATURE" Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce	18
BEEF TENDERLOIN TARTARE* Pickled Mustard Seed, Local Egg, Crispy Potato, Black Garlic		12	SHRIMP ROLL Jerk Spiced Coconut Shrimp, Avocado, Yuzu, Red Pepper	11
SNAPPER CRISPY NIGIRI* Red Snapper, Chili, Yuzu, Cilantro, Ponzu, Crispy Rice		13	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	
LOCAL FRESH GREENS & GRAINS SALAD	12
Shaved Vegetables, Yogurt, Crispy Lotus, Burnt Honey Vinaigrette, Citrus Supreme	
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	5
Oak Grilled Shrimp	7
Beef Tenderloin Skewer	7
Wild Caught Salmon	12
Maine Lobster Tail	14

MISO MARINATED BUTTERFISH <i>"A GRILL ROOM FAVORITE"</i> Saffron Infused Rice, Stir Fry Vegetables, Sweet Soy Glaze	32
CRISPY SKIN SNAPPER Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood-Fired Asparagus, Lobster Reduction	25
PAN ROASTED SCALLOPS U10 Diver Scallops, Brussels & Bacon, Butternut Squash Puree, Port Wine Reduction	29
GULF SEAFOOD SCAMPI Catch of The Day, U10 Scallop, Shrimp, Mushroom Risotto, Lemon Essence	30
CEDAR PLANK SALMON* Pineapple Bourbon Glaze, Spiced Coconut Rice, Vegetable Succotash	24
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE Shaved Vegetables, Mushroom Risotto, Red Pepper Coulis	23

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

HAND CUT FILET MIGNON 8 OZ*	36
Parsnip Puree, Brussels & Bacon, Bone Marrow Demi Glace	
Add Maine Lobster Tail \$14	
HAND CUT RIBEYE STEAK 12 OZ*	30
Gruyère Potato Gratin, Vegetable Succotash, Bearnaise, Truffle Foam, Black Garlic	
HAND CUT NY STRIP STEAK 12 OZ*	28
Vegetable Succotash, Bone Marrow Demi Glace, Gruyère Potato Gratin	
FLAT IRON 9 OZ*	24
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*	15
"All-Natural Grass Feed Beef", Gruyère Cheese, Red Onion & Bacon Jams, Hand Cut Truffle Fries, Brioche Bun	

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

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ORGANIC FREE RANGE HALF CHICKEN	20
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	24
Mushroom Risotto, Braised Vegetable Confit, Au Jus	

AHI TUNA TARTARE* <i>"A GRILL ROOM ORIGINAL"</i> Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi	15	JUMBO SHRIMP & KING CRAB COCKTAIL <i>"CHEF'S FEATURE"</i> Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce	18
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SNAPPER CRISPY NIGIRI* Red Snapper, Chili, Yuzu, Cilantro, Ponzu, Crispy Rice	13	SPICY TUNA ROLL* Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago	12

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

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

BUBBLY

	G	B
CHILLED + REFRESHING		
Grandial, Blanc De Blanc, France	(split) 9	35
Bocelli, Proseco, Italy		50
Chandon, Brut, California		
Chandon, Rose, California	(split) 14	54
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rosé, France		135

RED WINE		G	B
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
Bourbon Barrel Aged Blend, Exitus, California	11	42
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

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EXECUTIVE CHEF JAMES PRYOR



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

