



Firestone

GRILL ROOM | MARTINI BAR | SKYBAR



HISTORIC "FIRESTONE" BUILDING FORT MYERS, CIRCA 1920s.

THE FIRESTONE CELEBRATES AN ERA OF INVENTION AND IMAGINATION
ALL THE WHILE PAYING HOMAGE TO A TRUE AMERICAN TITAN OF INDUSTRY.

IN PROUD PARTNERSHIP WITH

Firestone

Starters

OAK-FIRED BROCCOLINI Gorgonzola Mornay Sauce, Crispy Nueske Bacon	10
BAO BUNS Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Spicy Mayo, Toasted Sesame Seeds, Scallion	12
TUSCAN CALAMARI Cherry + Banana Peppers, Garlic Butter, Spicy Marinara	13
BEEF TENDERLOIN SKEWERS * GF Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze	16
MEDITERRANEAN PLATE V Hummus, Tzatziki, Caponata, Feta, Olive Tapenade, Tomato, Red Onion, Cucumber Salad Served with Toasted Pita	16
SHRIMP COCKTAIL Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce	13
PEI MUSSELS Meunière Or Spicy Marinara, Garlic Crostini	18
FLORIDA CLAMS Spicy Chorizo Butter, Garlic Crostini, Micro Herbs	18
JUMBO LUMP CRAB CAKE Herbs & Spices, Panko Crust, Served Over Arugula Salad, Dijonnaise	24
WOOD-FIRED BONE MARROW Fig & Apricot Marmalade, Parsley Salad, Grilled Crostini	18
CHICKEN LOLLIPOPS Mahogany Glaze, Scallion, Toasted Sesame Seeds	16
FIRESTONE EMPANADA Braised Beef, Dried Chiles, Lime Crema, Grilled Lime, Cilantro	15
ESCARGOT Sherry, Mushroom, Demi Glace, Puff Pastry	16
BLISTERED SHISHITO PEPPERS V GF Togarashi, Lemon, Sea Salt	12
CHARCUTERIE BOARD - FOR 2 Chef's Seasonal Selection of Meats & Cheeses	24

Crostinis

STEAK Aged Beef Medallions, Brûlée of Blue Cheese, 15 Yr Balsamic, Scallion	16
ARTICHOKE & SPINACH V Boursin Cheese, Artichoke Hearts, Spinach, Crispy Leeks, Sun-Dried Tomato	14
SHAVED BRUSSELS V Ricotta, Pine Nuts, Golden Raisins	14
AVOCADO TOAST V Burrata, Strawberry Jam, Mint, Honey, Toasted Coconut, Radish, Fennel	15

Soups & Salads

SWEET CORN & LOBSTER CHOWDER Aged Sherry, Chive	12
HOUSE SALAD GF Chopped Romaine, Bacon, Feta, Tomato, Radish, Black Olive, Red Onion, Dijon Vinaigrette	10
THE FIRESTONE CAESAR Shaved Brussels, Kale & Broccoli, Herbed Croutons, Cherry Tomatoes, Shaved Reggiano, Anchovies, Caesar Dressing	15
FLORIDA WEDGE SALAD Baby Iceberg, Fresh Mango, Candied Bacon, Point Reyes Blue Cheese Crumble, Walnuts, Chopped Egg, Jalapeno-Ranch Dressing	14
BURRATA SALAD V GF Heirloom Tomatoes, 15 Yr Balsamic, Arugula Salad, Extra Virgin Olive Oil, Maldon Sea Salt	16
CUCUMBER SALAD V Yuzu, Soy, Chilies, Toasted Sesame Seeds, Micro Wasabi, Wakame, Togarashi	14

ADD ONS

Chicken 6 | Shrimp 9 | Sirloin 12
Salmon 14 | Lobster Tail 24

Raw & Rolls

SPICY TUNA ROLL * Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds	12
COCONUT SHRIMP ROLL Crispy Shrimp, Sweet Chili Glace, Pickled Mango, Avocado, Cream Cheese	14
SMOKED SALMON ROLL Cream Cheese, Asparagus, Bell Pepper, Cucumber, Red Onion, Everything Seasoning	14
VEGGIE ROLL V Cream Cheese, Cucumber, Avocado, Red Onion, Carrot, Bell Pepper, Wakame	12
LOBSTER SURF & TURF ROLL Topped With Lightly Seared Beef, Eel Sauce, Spicy Mayo, Masago	20
TUNA POKE * Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Spicy Mayo, Eel Sauce, Furikake, Toasted Sesame Seeds	16
VEGAN POKE V Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Sushi Sauce, Furikake, Toasted Sesame Seeds, Roasted Beets	15
TUNA TARTARE * Ginger, Tamari, Avocado, Mango, Crispy Lotus Root	16



Wood Fired Steaks & Chops

CHEF'S PRIME SELECTIONS * INCLUDES CHOICE OF 2 CLASSIC SIDES AND 1 SAUCE

FILET MIGNON - 6oz / 8oz	39/45	FLAT IRON - 10oz	32
RIBEYE - 12oz	50	SKIRT STEAK - 10oz	35
NY STRIP - 12oz	46	DOUBLE BONE PORK CHOP - 16OZ	38

CHOICE OF 2 CLASSIC SIDES

Buttermilk Whipped Potatoes	Vegetable Medley
Steak Fries	Sautéed Spinach
Roasted Fingerling Potatoes	Asparagus
Onion Rings	Green Beans
Herbed White Rice	Side Salad
Couscous	

CHOICE OF SAUCE

Port Wine Demi Glace
Firestone Steak Sauce
Chimichurri
Cabernet Reduction
Béarnaise
Blue Cheese & Boursin Butter

PREMIUM SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Chef's Risotto Du Jour	Truffled Fries
Aged Gruyere Au Gratin	Crispy Bacon Brussels
Loaded Baked Potato	Boursin Creamed Spinach

PREMIUM SAUCES

Truffle Butter (+3)
Oscar Style (+10)
Peppercorn Sauce (+2)

Chef's Selections

BACON WRAPPED MEATLOAF	24
Mango BBQ Sauce, Spiced Onion Rings, Buttermilk Whipped Potatoes, Green Beans	
SEARED AHI TUNA *	34
Crab Fried Rice, Asian Veggies, Teriyaki, Spicy Mayo, Toasted Sesame Seeds, Thai Chili Emulsion	
GRILLED BLACK GROUPER GF	32
Roasted Fingerling Potatoes, Grilled Asparagus, Citrus Butter	
BRAISED OSSO BUCO	26
Risotto Of The Day, Braised Vegetable Confit, Au Jus	
SEAFOOD SCAMPI	30
Tomato-Saffron Broth, Clams, Mussels, Shrimp, Calamari, Linguine, Parmesan	
MAPLE-GINGER GLAZED SALMON *	29
Israeli Couscous, Crispy Brussels, Micro Greens	
VEGGIE STACK V	22
Grilled Eggplant, Red Pepper, Red Onion, Carrots, Mushroom Medley, Falafel, Hummus, Crispy Pita Chips, Herb Oil	
SEED & NUT CRUSTED CHICKEN	26
Cauliflower, Brussels Sprouts, Mushrooms, Arugula, Dijon Vinaigrette	
PAN SEARED SCALLOPS GF	38
Island Rice, Sautéed Spinach, Fruit Salsa, Citrus Butter	
MEDITERRANEAN BUTTERFISH GF	34
Hummus, Couscous, Caponata, Harissa Tzatziki	

Dinner For Two

32oz FRENCHED LONG BONE
TOMAHAWK STEAK * 99

Well Marbled, Robust Flavor
Includes 3 Sides of Your Choice,
Béarnaise Sauce,
And Our Firestone Steak Sauce

Handhelds

SERVED ON A BRIOCHE BUN WITH CHOICE
OF STEAK FRIES OR TRUFFLE FRIES (+3)
GLUTEN FREE LETTUCE WRAPS (+1)

THE FIRESTONE BURGER *	16
Special Blend Beef, Bacon-Bourbon Jam, Havarti Cheese, Buttermilk Onion Rings	
LAMB BURGER	18
Harissa Tzatziki, Feta, Hummus, Butter Lettuce, Heirloom Tomato, Red Onion	
CRISPY BLACK GROUPER	20
Cereal Crusted, Sweet Chili Slaw, Grilled Lemon	

GF - GLUTEN-FREE V - VEGETARIAN

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



White Wine

	G		B
CRISP + FRESH			
Chenin Blanc Viognier, California	11		42
Pinot Grigio, Ruffino, Italy	8		32
Pinot Grigio, Santa Margherita, Italy	15		58
Pinot Grigio, Swanson, Napa Valley			48
Pinot Gris, King's Estate, Willamette Valley			48
Sauvignon Blanc, Kim Crawford, New Zealand	11		42
Rosé, Whispering Angel, Provence France	11		42
LUSH + SILKY			
Chardonnay, Josh, California	10		38
Chardonnay, Terrazas Reserve, Argentina	10		38
Chardonnay, Ferrari Carano, Alexander Valley			54
Unfiltered Chardonnay, Newton, Napa Valley	14		54
FRUITY + SWEET			
Riesling, Hugel, France	12		46
Moscato, 7 Daughters, Italy	8		32

Bubbles

	G		B
CHILLED + REFRESHING			
Grandial, Blanc De Blanc, France	(split) 9		
Bocelli, Proseco, Italy			38
Chandon, Brut, California			55
Chandon, Rose, California	(split) 14		65
Moet and Chandon, Brut Imperial, France			135
Moet and Chandon, Brut Rosé, France			155
Veuve Clicquot, Yellow Label Brut, France			155
Veuve Clicquot, Rosé, France			175
Moet and Chandon, Nectar Impérial Rosé, France			185

Premium Bubbles

Dom Perignon, Brut, France 2006	500
Louis Roederer, "Cristal" Brut, France, 2014	600
Armand De Bridnac, "Ace Of Spades" Rose, France	800

Red Wine

	G		B
LIGHT + ELEGANT			
Pinot Noir, Lucky Star, California	8		32
Pinot Noir, Erath, Willamette Valley	13		50
Pinot Noir, Skyside, California			55
RICH + MEDIUM BODIED			
Merlot, Matanzas Creek, California			75
Merlot, Decoy by Duckhorn, Sonoma	15		58
Meritage, Y-3, Jax, Napa			50
Red Blend, Meiomi, California	12		46
BIG + BOLD			
Diamond Merlot, Coppola, California	13		50
Cabernet Sauvignon, Caymus, Napa Valley			250
Cabernet Sauvignon, Duckhorn, Napa Valley			175
Cab Sauvignon, Simi, Alexander Valley	12		46
Cab Sauvignon, Justin, Paso Robles	16		62
Shiraz Cabernet, Cape Mentelle, Australia	13		50

Martinis

THE FIRESTONE CLASSIC 13
SERVED IN ITS OWN SHAKER
Grey Goose Vodka or Nolet's Gin.
Served Classic, Dry or Dirty.

CREME BRÛLÉE	11
3 Olives Dutch Caramel Vodka, Licor 43, Cream	
FIRESTONE MACCHIATO	12
3 Olives Espresso Vodka, Kahlua, Frangelico, Cream	
DOWNTOWN DIVA	13
Ketel One Botanicals Cucumber Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	
WATERMELON MARTINI	13
Grey Goose Watermelon Basil, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	
KEYLIME MARTINI	11
Bacardi Spiced Rum, Liqueur 43, Cream, Lime Juice, Simple, Graham Cracker Crust	

Classic Cocktails

SUPERMODEL	12
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute	
OCHO YOU DIDN'T	12
Bacardi Ocho Rum, Agave, Lemon Juice, Cucumber, Jalapeño	
HEAT WAVE	11
Patron Blanco, Mango, Jalapeño, Agave, Lime Juice	
STARLIGHT SPARKLER	11
Ketel One Peach Blossom, St Germain Liqueur, Pineapple Juice, Simple Syrup, Champagne. Served in a Flute	
PALOMA	11
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	
BAY STREET MULE	10
Blueberry Smirnoff Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	
FIRESTONE'S OLD FASHIONED	11
Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters	
STRAWBERRY FIELDS	11
Bombay Sapphire, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	

Bottles/Canned Beer

Angry Orchard	5	FMB Gateway Gold	8
Blue Moon	7	Heineken	7
Bud Light	6	Heineken 0.0	7
Budweiser	6	Miller Lite	6
Cigar City Jai Alai	8	Michelob Ultra	6
Coors Light	6	Negra Modelo	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw	6
FMB High-5 IPA	8	Yuengling	6
		Yuengling Flight	6