

Starters

SMALL PLATES

WOOD GRILLED BROCCOLI "A GRILL ROOM FAVORITE"	9
Rogue Smoky Blue Cheese, Red Pepper Coulis, Beer Battered Tempura Flakes	
LOBSTER RISOTTO CAKES	14
Maine Lobster, Arugula Salad, Saffron Hollandaise, Sweet Wine Reduction	
WARM GOAT CHEESE	11
Flash Fried, Wild Berry Compote, Tomato Marmalade, Basil Essence, Crostini	
CHEESEBOARD	17
Sage Derby, Double Cream Brie, Bleu Cheese Wedge, Cheddar, Grapes, Apricots, Candied Pecan, Agave Dipping Sauce	
SPICED CALAMARI	13
Flash Fried With Cherry Peppers, Thai Chili Cream Spiced Aioli	
SHRIMP COCKTAIL SHOOTERS	13
Cilantro Cocktail Sauce, Shrimp, Tropical Salsa	
BEEF TENDERLOIN SKEWERS	13
Wild Mushroom & Onion, Horseradish Cream, Sweet & Spicy Glaze	
AHI TUNA TARTAR "A GRILL ROOM ORIGINAL"	15
Yellowfin Tuna, Hass Avocado, Crisp Wontons, Soy Ginger Glaze, Wakame Salad	
CHICKEN KABOBS	10
Fresh Vegetables, Sweet Wine Reduction, Spiced Aioli	
FRESH CLAMS	15
Lemon Butter Reduction, Blistered Tomato, Ciabatta Toast	
HAND MADE CRAB CAKE "A GRILL ROOM SIGNATURE"	14
Super Lump Crab Meat, Green Goddess Dressing, Micro Herb & Vegetable Garnish	

SOUP & SALADS

SOUP OF THE DAY	6
Ask your server for today's selection	
BLUE CRAB & CORN CHOWDER	7
Blue Crab, Oak Grilled Corn, Peppers & Onions, Celery, Fresh Chives	
DRESSING SELECTIONS	
Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	
OAK GRILLED CAESAR SALAD "A GRILL ROOM ORIGINAL"	9
Romaine Half, Classic Caesar Dressing, Roasted Roma Tomato, Anchovies, Shaved Parmesan	
PEACH AND BURRATA SALAD - NEW	11
Roasted Peaches, Sherry Vinaigrette, Crushed Macadamia Nuts	
QUINOA KALE SALAD	13
Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomatoes, Hass Avocado, Lemon Vinaigrette	
THE FIRESTONE SALAD	10
Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressing	
ADD FROM THE WOOD FIRED GRILL	
Oak Grilled Chicken Breast	5
Oak Grilled Shrimp	7
Beef Tenderloin Skewer	7
Wild Caught Salmon	12
Maine Lobster Tail	14

FLATBREADS

FLATBREAD OF THE DAY	11	CHICKEN CAPRESE	11
Ask your server for today's selection		Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	
THE FIRESTONE "VEGETARIAN"	11	PRIME RIB FLATBREAD	11
Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction		Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

ENTRÉES

SIGNATURES

MISO MARINATED BUTTERFISH "A GRILL ROOM FAVORITE"	32
Saffron Infused Rice,Thai Chili Stir Fry, Sweet Soy Glaze	
SEAFOOD SCAMPI	30
Shrimp, Sea Scallops, Maine Lobster, Fresh Catch of the Day, White Wine Butter Sauce, Mushroom Risotto	
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE	25
Wild Mushroom Risotto, Chef's Seasonal Vegetables, Lemon Butter Sauce, Chive Oil, Micro Greens	
GULF SHRIMP CARBONARA	23
Pan Seared Shrimp Sautéed with Thick Sliced Pork Belly, House-Made Gnocchi, Spring Peas, Parmesano Reggiano	
BUTTERNUT SQUASH RAVIOLI "VEGETARIAN"	18
Sage Butter Pan Fried, Sweet Purple Mashed Potatoes, Candied Pecans, Micro Arugula	
THE FIRESTONE BURGER	17
"All-Natural Grass Feed Beef", Nueske's Bacon, Gruyère Cheese, Red Onion Jam, Hand Cut Truffle Fries	

CHEF'S FEATURE

SILVER PLATTER 32 OZ TOMAHAWK STEAK SERVES TWO
Chef's 32 oz Center Cut Long Bone-In Ribeye, Melted Gorgonzola Butter, Crispy Fried Onions, Smoked Demi, Choice Of Two Sides. \$100

CAST IRON SPECIALTIES

CRISPY SKIN SNAPPER	25
Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood Fired Asparagus, Lobster Reduction	
THE FAMOUS STATLER CHICKEN	19
Cast Iron Seared Airline Chicken Breast, Wilted Baby Greens, Sweet Purple Mashed Potatoes, Mushroom Velouté	
PAN ROASTED SCALLOPS	29
Cast Iron Seared Sea Scallops, Brandy Flamed Brussels Sprouts, Apple Butternut Squash Purée, Bacon Onion Jam, Micro Arugula, Port Reduction	

WOOD FIRED GRILL

HAND CUT RIBEYE STEAK 12 OZ	33
Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Sauce Béarnaise	
HAND CUT NY STRIP STEAK 12 OZ	29
Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Rosemary Demi-Glace	
HAND CUT FILET MIGNON 8 OZ	35
Center Cut Filet, Purple Sweet Mashed Potatoes, Pork Belly Bacon Jam, Mushroom Cabernet Reduction Add Maine Lobster Tail \$14	
COLORADO LAMB CHOPS	32
French Bone, White Bean Ragout, Herb Pesto, Balsamic Onion Jam, Parsley Gremolata	
SPICED SALMON	25
7oz Fillet, Sweet Purple Mashed Potatoes, Wood Fired Broccoli, Lemon-Dill Crème, Tropical Salsa	
FRESH CATCH GROUPE	28
8oz Fillet, Wilted Baby Greens, Tropical Rice, Sweet Corn Velouté	
PORK TENDERLOIN	18
Oak Grilled, Root Vegetable Hash, Citrus Cranberry Relish, Maple Apple Reduction	

EXTRA SIDES

Wood Fired Asparagus	4
Gruyère Potato Gratin	4
Baby Wilted Greens	5
Sweet Purple Mashed Potatoes	5
Chef's Seasonal Vegetable	3
Mushroom Risotto	5
Root Vegetable Hash	4
Tropical Rice	5
Truffle Fries	5



Wine & Spirits

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
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

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
Moet and Chandon, Rosé Nectar, France		185
Veuve Clicquot, Yellow Label Brut, France		125
Veuve Clicquot, Rosé, France		150
Dom Perignon, Brut, France 2006		350
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
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 Il Bugiardo, Buglioni Ripasso, Italy		72
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Bourbon Barrel Aged Blend, Exitus, California	11	42
Cab Blend, Prisoner, California		70
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		180
Cab Sauvignon, Duckhorn, Napa		165
Shiraz Cabernet, Cape Mentelle, Australia	13	50

BOTTLED/CANNED BEER

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	Heineken	5	Stella Artois	5
Cigar City Jai Alai	7	Heineken 0.0	5	White Claw	6
Coors Light	4	Kona Big Wave	6	Yuengling	4

MARTINIS

THE FIRESTONE CLASSIC

SERVED IN IT'S OWN SHAKER
Ketel One Vodka, Nolet's Gin or Your
Choice of Spirit. Served Classic, Dry or Dirty.

10

CREME BRÛLÉE

Van Gogh Dutch Caramel Vodka,
Licor 43, Cream

8

FIRESTONE MACCHIATO

Van Gogh Espresso Vodka, Kahlua,
Frangelico, Cream

9

DOWNTOWN DIVA

Ketel One Botanicals Cucumber Mint Vodka,
St. Germain, Fresh Raspberries, Lemon
Juice, Simple Syrup, Club Soda

10

SUPERMODEL

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

10

SURE THING

Absolut Elyx Vodka, Lillet Rose, Cucumber,
Purée Strawberry, Lime Juice, Club Soda,
Balsamic Reduction

9

HEAT WAVE

Olmea Altos Plata Tequila, Blood Orange,
Lime Juice, Jalapeño, Honey Simple Syrup

9

STARLIGHT SPARKLER

Ketel One Peach Blossom, Pineapple Juice,
Simple Syrup, Champagne. Served in a Flute

10

CRAFT COCKTAILS

JAMES PALMER

Jameson Irish Whiskey, Iced Tea, Lemon
Juice, Honey Simple Syrup

9

HONEY PALOMA

Don Julio Blanco Tequila, Grapefruit
Juice, Club Soda, Honey Simple Syrup

10

THE MODEL A

Plymouth Gin, Lemon Juice, Honey
Simple Syrup, Fresh Thyme

9

TROPICAL STORM

Tito's Vodka, Ancho Reyes Chile, Lime
Juice, Simple Syrup, Red Grapes, Orange
Bitters

9

BAY STREET MULE

Smirnoff Vodka, Blueberry, Basil, Lemon
Juice, Ginger Beer

9

FIRESTONE'S OLD FASHIONED

Bulleit Rye, Tuaca, Club Soda,
Chocolate Bitters

10

APPLE MULE

Crown Apple, Luxardo Limoncello,
Ginger Beer

9

STRAWBERRY FIELDS

Nolets Gin, Pureed Strawberry, Basil,
Lemon Juice, Simple Syrup

10



THE FIRESTONE GRILL ROOM

EXECUTIVE CHEF JAMES PRYOR | GENERAL MANAGER JEFF MUENCH



HISTORIC FIRESTONE STOREFRONT, CIRCA 1940.

Firestone Tire and Rubber Company is an American tire company founded in 1900 initially to supply solid rubber side-wire tires for fire apparatus, and later, pneumatic tires for wagons, buggies, and other forms of wheeled transportation common in the era. Firestone soon saw the huge potential for marketing tires for automobiles, and became a pioneer in the mass production of tires. Firestone had developed a business relationship with Ford, becoming the original equipment supplier of Ford Motor Company automobiles. Firestone, Ford, and Edison were considered the three leaders in American industry at the time, and often worked and vacationed together at their winter estates here in Fort Myers, FL. All three were part of a very exclusive group titled "The Millionaires' Club."

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

