

# THE GRILL ROOM

## GLUTEN FREE MENU

*EXECUTIVE CHEF BRIAN SCHWENTKER | SOUS CHEF IAN COOPER | GENERAL MANAGER JEFFREY MUENCH*

### SMALL PLATES

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| <b>TENDERLOIN CARPACCIO</b>  | 12.95 |
| Shaved Beef Tenderloin, Sundried Tomato Pesto, Horseradish Cream, Olive Medley   |       |
| <b>SHRIMP N GRITS</b>  | 11.95 |
| Gulf Shrimp Sautéed with Oak Grilled Corn, Applewood Smoked Bacon & Green Onion, Fresh Jalapeno Slices, Stone Ground Grits with Aged Cheddar |       |
| <b>TROPICAL SHRIMP COCKTAIL SHOOTERS</b>   | 12.95 |
| House Made Cilantro & Horseradish Cocktail Sauce, Gulf Shrimp, Tropical Mango & Pineapple Salsa  |       |
| <b>BEEF TENDERLOIN SKEWERS</b>   | 11.95 |
| Sautéed Wild Mushrooms and Onions, Spiced Horseradish Sauce, Roasted Red Pepper Coulis   |       |
| <b>SEARED SCALLOPS</b>   | 14.95 |
| Cast Iron Seared, Ruby Red Beet, Chive Oil, Fennel Pollen, Shaved Vegetables   |       |

### Soup & Salads

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| <b>CHEF BRIAN'S LOCAL BLUE CRAB &amp; CORN CHOWDER - "NEW"</b> | 6.95 |
| Sautéed Peppers & Onions, Corn, & Blue Crab                    |      |

**DRESSING SELECTIONS**  
Aged Bleu Cheese, Creamy Caesar,  
Asian Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette

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| <b>QUINOA KALE SALAD</b>  | 12.95 |
| Crisp Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Parmesan Cheese, Cherry Tomatoes, Hass Avocado, Florida Citrus Vinaigrette |       |

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| <b>THE FIRESTONE SALAD</b>  | 9.95 |
| Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings |      |

**ADD PROTEIN TO ANY SALAD**

|                            |       |
|----------------------------|-------|
| Oak Grilled Chicken Breast | 4.95  |
| Oak Grilled Gulf Shrimp    | 6.95  |
| Beef Tenderloin Skewer     | 6.95  |
| Wild Caught Salmon         | 10.95 |
| Cold Water Lobster Tail    | 12.95 |

### ENTRÉES

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| <b>OAK GRILLED SALMON</b>  | 24.95 |
| Wild Caught Salmon, Jasmine Rice, Lemon Drop & Dill Yogurt, Tomato & Cucumber Relish, Steamed Broccoli |       |

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| <b>PAELLA "A GRILL ROOM CLASSIC"</b>   | 24.95 |
| Mussels, Chopped Clams, Scallops, Gulf Shrimp, Fresh Fish, Andouille Sausage, Chicken, Saffron Infused Yellow Rice, Fresh Chive, Roma Tomato |       |

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| <b>SEAFOOD SCAMPI</b>   | 29.95 |
| Gulf Shrimp, Scallops, & Lobster Sautéed in White Wine, Garlic & Fresh Herbs, Served over Wild Mushroom Risotto with Oak Grilled Artisan Bread, Fresh Chive |       |

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| <b>BONE-IN SHORT RIBS</b>  | 29.95 |
| Slow Braised in House, Aged Cheddar & Herb Grits, Southern Sweet Potato Coins, Oak Grilled Asparagus |       |

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| <b>WOOD FIRED PORK TENDERLOIN</b>  | 24.95 |
| Wood Fired Pork Tenderloin, Cranberry Wild Rice Pilaf, Seasonal Vegetable, Sautéed Granny Smith Apples, Fine Herbs, Blackberry Gastric Sauce |       |

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| <b>GRILLED DIVER SCALLOPS</b>  | 28.95 |
| Wild Mushroom Risotto, Sautéed Baby Spinach, Sundried Tomato Basil Sauce, Hearts of Palm Pesto |       |

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| <b>HAND CUT RIBEYE STEAK FRITES</b>  | 32.95 |
| 12oz Cut, Oak Grilled, Caramelized Wild Mushrooms, Pomme Frites, Reggiano, Fresh Herbs, Seasonal Vegetable, Truffle Emulsion |       |

### SIDES

|                           |      |
|---------------------------|------|
| Jasmine Rice              | 2.95 |
| 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 |

# GAR

THE FIRESTONE GRILL ROOM



HARVEY S. FIRESTONE, PICTURED ABOVE IN THE 1930'S AT THE FIRESTONE FACTORY ENTRANCE SHOWCASING HIS LATEST TIRE CREATIONS.

*Gluten Free Menu*