



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 <small>V</small> Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb	13
BAO BUNS Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Spicy Mayo, Toasted Sesame Seeds, Scallion	12
TUSCAN CALAMARI Cherry + Banana Peppers, Garlic Honey, Spicy Marinara	15
BEEF TENDERLOIN SKEWERS * <small>GF</small> Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze	16
SHRIMP COCKTAIL Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce	16
PEI MUSSELS Green Curry Or Spicy Marinara, Garlic Crostini	18
FLORIDA CLAMS Soy Miso Butter, Garlic Crostini, Micro Herbs	18
JUMBO LUMP CRAB CAKE Herbs & Spices, Panko Crust, Arugula, Dijonnaise	24
WOOD-FIRED BONE MARROW Fig Jam, Parsley Salad, Grilled Crostini	18
CARIBBEAN CHICKEN LOLLIPOPS Jerk Marinated, Mango Coulis, Toasted Sesame Seeds	16
FIRESTONE EMPANADAS Braised Beef, Dried Chiles, Lime Crema, Grilled Lime, Cilantro	15
ESCARGOT Garlic, Shallots, Fresh Herbs, Tomato, White Wine, Puff Pastry Shell	18
LOBSTER & SCALLOP HUSH PUPPIES Comeback Sauce, Sriracha Tartar	17
CHARRED OCTOPUS Smoky Romesco, Roasted Romanesco, Olive Gravel, EVOO	18

SOUP & SALADS

SWEET CORN & LOBSTER CHOWDER Aged Sherry, Chive	12
HOUSE SALAD <small>GF</small> Chopped Romaine, Bacon, Feta, Tomato, Radish, Black Olive, Red Onion, Dijon Vinaigrette	11
OAK GRILLED CAESAR Romain Hearts, Aged Parmesan, Anchovies, Croutons, Caesar Dressing	16
FLORIDA WEDGE SALAD <small>V</small> Baby Iceberg, Fresh Mango, Candied Bacon, Point Reyes Blue Cheese Crumble, Cherry Tomatoes, Walnuts, Chopped Egg, Jalapeno-Ranch Dressing	15
BURRATA SALAD <small>V GF</small> Heirloom Tomatoes, 15 Yr Balsamic, Arugula Salad, Extra Virgin Olive Oil, Maldon Sea Salt	16
MARKET SALAD <small>V GF</small> Assorted Field Greens, Grape Tomato, Pickled Cucumber, Seasonal Berries, Candied Pecans, Purple Haze Goat Cheese, Green Goddess Dressing	17

ADD ONS

Chicken 8 | Shrimp 10 | Sirloin 14
Salmon 14 | Lobster Tail 24

PRIME SUSHI

SPICY TUNA ROLL * Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds	12
COCONUT SHRIMP ROLL Crispy Shrimp, Sweet Chili, Mango, Avocado, Cream Cheese	14
LOBSTER SURF & TURF ROLL Topped With Lightly Seared Beef, Eel Sauce, Spicy Mayo, Masago	24

FOR THE TABLE

CHARCUTERIE BOARD (SERVES TWO) 24

Trio of Shaved Cured Meats, Reggiano,
Manchego, Olive Medley, Whole Grain Mustard,
Balsamic, Grissini Crackers

MEDITERRANEAN PLATE V (SERVES TWO) 16

Hummus, Tzatziki, Caponata, Feta, Olive
Tapenade, Tomato, Red Onion, Cucumber
Salad, Served with Toasted Pita

GF - GLUTEN-FREE V - VEGETARIAN

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



WOOD-FIRED STEAKS & CHOPS

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

FILET MIGNON - 6oz / 8oz	40/46	FLAT IRON - 10oz	32
RIBEYE - 12oz / 16oz	42/49	SIRLOIN - 8oz	29
NY STRIP - 12oz	45	BONE-IN PORK CHOP - 16OZ	38

CHOICE OF 2 CLASSIC SIDES

Buttermilk Whipped Potatoes	Vegetable Medley
Steak Fries	Sautéed Greens
Roasted Fingerling Potatoes	Grilled Asparagus
Baked Potato	Glazed Bok Choy
Kimchi Fried Rice	Mushroom Ragu

CHOICE OF SAUCE

Port Wine Demi Glace
Firestone Steak Sauce
Chimichurri
Cabernet Reduction
Béarnaise Aioli
Peppercorn Sauce (+2)

PREMIUM SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Mushroom Risotto	Truffle Fries
Potato Pave	Crispy Bacon Brussels
Loaded Baked Potato	Boursin Creamed Spinach

ENHANCEMENTS

Gorgonzola Crust (+5)
Blackened Shrimp (+12)
Cold Water Lobster Tail (+24)

CHEF'S ENTRÉES

BACON WRAPPED MEATLOAF	24
House Ground Beef, Caponata Glaze, Buttermilk Whipped Potatoes, Mushroom Ragu, Demi-Glaze	
SEARED AHI TUNA *	34
Kimchi Fried Rice, Asian Veggies, Teriyaki, Spicy Mayo, Toasted Sesame Seeds, Thai Chili Emulsion	
GRILLED BLACK GROUPER <small>GF</small>	35
Roasted Fingerling Potatoes, Grilled Asparagus, Citrus Butter Compound	
BRAISED OSSO BUCO	28
Mushroom Risotto, Braised Vegetable Confit, Au Jus	
OAK GRILLED WILD CAUGHT SALMON*	29
Mushroom Risotto, Crispy Bacon Brussels, Cucumber Relish, Sauce Beurre Rouge	
VEGETARIAN "STROGANOFF" <small>V</small>	25
Vegetable Umami Glacé, Artichoke Hearts, Assorted Local Mushrooms, Fresh Egg Noodles, Fine Herbs, Crème Fraiche	
HALF CHICKEN	25
Sous Vide Breast & Confit Leg, Sage Bread Pudding, Broccolini, Natural Pan Jus	
PAN SEARED SCALLOPS <small>GF</small>	40
Purple Grits, Crispy Brussels, Mushroom Ragu, Green Curry	
MISO BUTTERFISH	34
Coconut Basmati Rice, Sautéed Asian Veggies, Miso Glaze, Toasted Sesame Seeds	

TOMAHAWK STEAK

(SERVES TWO) 110

32oz Frenched Long Bone, Well Marbled, Robust Flavor
Includes 3 Sides of Your Choice, And Our Firestone Steak Sauce

HANDHELDS

CHOICE OF STEAK FRIES OR TRUFFLE FRIES (+3)

FIRESTONE STEAK BURGER*	20
House Ground Beef Patty, Nueske Bacon, Port-Soaked Onions, Fontina, Béarnaise Aioli, Brioche Bun	
CAJUN CHICKEN BLTA	16
Heirloom Tomato, Nueske Bacon, Avocado, Leaf Lettuce, Comeback Sauce, Brioche Bun	
CRISPY SNAPPER SANDWICH	18
Cereal Crusted, Sweet Chili Slaw, Sriracha Tartar, Brioche Bun	



WHITE WINE

	G		B
CRISP + FRESH			
Chenin Blanc + Viognier, Pine Ridge, California	11		42
Pinot Grigio, Ruffino, Italy	9		34
Pinot Grigio, Santa Margherita, Italy	15		58
Pinot Grigio, Swanson, Napa Valley			65
Pinot Gris, King Estate, Willamette Valley, Oregon			48
Sauvignon Blanc, Kim Crawford, New Zealand	11		42
Rosé, Whispering Angel, Provence, France	12		46
LUSH + SILKY			
Chardonnay, Josh, California	10		38
Chardonnay, Terrazas Reserva, Argentina	10		38
Chardonnay, Ferrari-Carano, Alexander Valley			54
Chardonnay, Black Stallion, Napa Valley	15		58
Unfiltered Chardonnay, Newton, Napa Valley	16		62
FRUITY + SWEET			
Riesling, Hugel, France	13		50
Moscato, 7 Daughters, Italy	9		34

BUBBLES

	G		B
CHILLED + REFRESHING			
Grandial, Blanc De Blanc, France	(split) 9		
Prosecco, Bocelli, Italy			38
Sparkling, Chandon, Brut, California			60
Sparkling, Chandon, Rosé, California	(split) 14		70
Moët and Chandon, Brut Imperial, France			145
Moët and Chandon, Brut Rosé, France			165
Veuve Clicquot, Yellow Label Brut, France			175
Veuve Clicquot, Rosé, France			195
Moët and Chandon, Nectar Impérial Rosé, France			200

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	9		34
Pinot Noir, Erath, Willamette Valley	13		50
Pinot Noir, Port, Gnarly Head, California	12		46
RICH + MEDIUM BODIED			
Merlot, Matanzas Creek, California			80
Merlot, Decoy by Duckhorn, Sonoma	15		58
Meritage, Jax, Y3, Napa			55
Red Blend, Meiomi, California	12		46
BIG + BOLD			
Merlot, Coppola, Diamond, California	13		50
Cabernet Sauvignon, Caymus, Napa Valley			250
Cabernet Sauvignon, Duckhorn, Napa Valley			175
Cabernet Sauvignon, Simi, Alexander Valley	13		50
Cabernet Sauvignon, Justin, Paso Robles	16		62
Petite Petit, Michael David, California	12		46

MARTINIS

THE FIRESTONE CLASSIC	13
SERVED IN ITS OWN SHAKER Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	
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CREME BRÛLÉE	11
Three Olives Dutch Caramel Vodka, Licor 43, Cream	
FIRESTONE MACCHIATO	12
Three Olives Espresso Vodka, Kahlúa, Frangelico, Cream	
DOWNTOWN DIVA	13
Ketel One Botanical Cucumber & Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	
WATERMELON MARTINI	13
Grey Goose Essences Watermelon & Basil Vodka, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	
KEYLIME MARTINI	11
Bacardi Spiced Rum, Licor 43, Cream, Lime Juice, Simple, Graham Cracker Crust	

COCKTAILS

SUPERMODEL	12
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute	
OCHO MANHATTAN	13
Bacardi Ocho Rum, Sweet Vermouth, Bitters	
HEAT WAVE	12
Patrón Silver Tequila, Mango, Jalapeño, Agave, Lime Juice	
SKYBAR COSMO	12
Ketel One Citron Vodka, Cointreau, Lime & Cranberry Juice	
PALOMA	13
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	
BAY STREET MULE	10
Smirnoff Blueberry Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	
FIRESTONE'S OLD FASHIONED	14
Bulleit Rye Whiskey, Tuaca, Club Soda, Chocolate Bitters	
STRAWBERRY FIELDS	11
Bombay Sapphire Gin, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	
LIME LITE	14
Elijah Craig Bourbon, Simple, Pineapple & Lime Juice, Orange Bitters, Campari, Cinnamon Garnish	

BOTTLED/CANNED BEER

Angry Orchard Cider	7	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 IPA	8	Michelob Ultra	6
Coors Light	6	Modelo Negra	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw Seltzer	7
FMB High-5 IPA	8	Yuengling	6
Nutrl	7	Yuengling Flight	6