



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.



Starters

SMALL PLATES

WOOD GRILLED BROCCOLI <i>"A GRILL ROOM FAVORITE"</i> Rogue Smoky Bleu Cheese, Red Pepper Coulis, Crispy Tempura Flakes	9
BUTTERFISH SLIDERS Steamed Bao Buns, Miso Marinated Cod, Stir Fry Vegetables, Sweet Soy	14
SPICED CALAMARI Flash Fried With Cherry Peppers, Thai Chili Cream, Spiced Aioli	16
LOBSTER RISOTTO CAKES Maine Lobster, Pickled Vegetables, Arugula, Béarnaise sauce, Sweet Wine Reduction	15
WARM GOAT CHEESE Berry Compote, Tomato Jam, Basil, Crosthini	11
DUCK MEATBALLS Foie Gras Butter, Pork Blend, Butternut Squash Purée, Orange Bitter Emulsion, Crosthini	12
BEEF TENDERLOIN SKEWERS* Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds	16
CHAR-GRILLED WINGS Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds	14

SOUP & SALADS

ONION SOUP Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points	5
DRESSING SELECTIONS Aged Bleu Cheese, Ranch, Creamy Caesar, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	
ROASTED BEETS & TRUFFLE BURRATA SALAD Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic	13
OAK GRILLED CAESAR <i>"A GRILL ROOM ORIGINAL"</i> Smoked Ancho-Parmesan Dressing, Crosthini, Shaved Parmesan, Fresh Anchovies	9
WEDGE SALAD Iceberg Lettuce, Tomato, Onion, Bacon, Gorgonzola Crumbles, Ranch Dressing	12
FIRESTONE CHOPPED SALAD Lemon Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit Side Chopped Salad \$5	11
CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL Oak Grilled Organic Chicken Breast Oak Grilled Shrimp Wild Caught Salmon Maine Lobster Tail	6 8 13 15

RAW & ROLLS

AHI TUNA TARTARE* <i>"A GRILL ROOM ORIGINAL"</i> Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi	15	SMOKED SALMON ROLL Smoked Salmon, Togarashi Cream Cheese, Chives, Cucumber, Masago	12
JUMBO SHRIMP COCKTAIL <i>"CHEF'S FEATURE"</i> Key Lime Cocktail Sauce, Lavash Crisp	13	SHRIMP ROLL Jerk Spiced Coconut Shrimp, Avocado, Yuzu, Red Pepper	13
CITRUS BRINE CEVICHE* Fresh Catch, Bay Scallops, Shrimp, Seasoned Lavash Crisps	15	SPICY TUNA ROLL* Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago	12

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

ENTRÉES

SEAFOOD

MISO MARINATED BUTTERFISH <i>"A GRILL ROOM FAVORITE"</i> Saffron Infused Rice, Stir Fry Vegetables, Sweet Soy Glaze	34
CRISPY SKIN SNAPPER Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood-Fired Asparagus, Lobster Reduction	26
PAN ROASTED SCALLOPS U10 Scallops, Brussels & Bacon, Butternut Squash Purée, Port Wine Reduction	32
GULF SEAFOOD SCAMPI Catch of The Day, U10 Scallops, Shrimp, Mushroom Risotto, Lemon Essence	30
PINEAPPLE PLANK SALMON* Pineapple Bourbon Glaze, Spiced Coconut Rice, Vegetable Succotash	26
CAJUN SOLE Blackened Sole, Spiced Coconut Rice, Shaved Veggies, Mango Avocado Salsa	25

CHEF'S CLASSICS

AIRLINE CHICKEN Crispy Skin Chicken Breast, Mashed Potatoes, Bleu Cheese Broccoli	23
BOURBON GLAZED BRINED PORK CHOP Butternut Squash Purée, Peach Confit, Roasted Fennel	25
BRAISED PORK OSSO BUCO Mushroom Risotto, Braised Vegetable Confit, Au Jus	26

ADD THE FIRESTONE CHOPPED
SIDE SALAD TO ANY ENTREE 5.00



FLATBREADS

CHICKEN CAPRESE Fresh Mozzarella, Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	12
PRIME RIB FLATBREAD Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	13
THE FIRESTONE <i>"VEGETARIAN"</i> Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction	11

WOOD FIRED
GRILL

FILET MIGNON 8 OZ* Parsnip Purée, Brussels & Bacon, Bone Marrow Demi Glace Add Maine Lobster Tail \$15	39
RIBEYE STEAK 12 OZ* Gruyère Potato Gratin, Vegetable Succotash, Bearnaise, Truffle Foam, Black Garlic	32
NY STRIP STEAK 12 OZ* Vegetable Succotash, Bone Marrow Demi Glace, Gruyère Potato Gratin	30
FLAT IRON 9 OZ* Mashed Potatoes, Truffle Foam, Bone Marrow Demi Glace, Black Garlic, Wood-Fired Asparagus	26
CAULIFLOWER STEAK <i>"VEGETARIAN"</i> Parsnip Purée, Herbed Grains, Almond Pesto, Shaved Vegetables, Green Grape Garnish	19
THE FIRESTONE BURGER* "All-Natural Grass Feed Beef", Gruyère Cheese, Red Onion & Bacon Jam, Hand Cut Truffle Fries, Brioche Bun	16

CHEF'S 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 Three Sides. \$99

EXTRA SIDES \$5

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

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Wine & Spirits

WHITE WINE

FRUITY WHITES

Riesling, Firestone, California	7	26
Moscato, 7 Daughters, Italy	7	26

CRISP + FRESH

Chenin Blanc Viognier, California	9	34
Pinot Grigio, Ruffino, Italy	7	26
Pinot Grigio, Santa Margherita, Italy		55
Pinot Grigio, Swanson, Napa Valley	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
Torrontés, Terrazas, Argentina	13	50
Rosé, Whispering Angel, Provence France	11	42

LUSH + SILKY

Chardonnay, Josh, California	10	38
Chardonnay, Sonoma Cutrer	12	46
Chardonnay, Terrazas Reserve, Argentina	10	38
Chardonnay, Ferrari Carano, Alexander Valley	14	54
Unfiltered Chardonnay, Newton, Napa 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	60
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rosé, France		135

RED WINE

LIGHT, FRUITY + ELEGANT

Pinot Noir, Lucky Star, California	7	26
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Skyside, California	13	50

RICH + MEDIUM BODIED

Merlot, "Shooting Star", Lake County	9	34
Merlot, Decoy by Duckhorn, Sonoma	14	54
Meritage, Y-3, Jax, Napa (90pts-WE)	13	50

BIG + BOLD

Malbec Reserve, Terrazas, Mendoza	10	38
Diamond Merlot, Coppola, California	13	50
Cabernet Sauvignon, Caymus, Napa Valley		250
Cabernet Sauvignon, Duckhorn, Napa Valley		175
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

BOTTLED/CANNED BEER

Angry Orchard	5	FMB Gateway Gold	7
Blue Moon	5	Heineken	5
Bud Light	4	Heineken 0.0	5
Budweiser	4	Miller Lite	4
Cigar City Jai Alai	7	Michelob Ultra	4
Coors Light	4	Negra Modelo	5
Corona	5	Stella Artois	5
Corona Light	5	White Claw	6
FMB High-5 IPA	7	Yuengling	4

MARTINIS

THE FIRESTONE CLASSIC 10

SERVED IN IT'S OWN SHAKER
Ketel One Vodka, Nolet's Gin or Your
Choice of Spirit. 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 9
Absolut Elyx Vodka, Lillet Rose, Simple,
Club Soda

HEAT WAVE 9
Olmeca Altos Plata Tequila, Blood Orange
Liquour, Ancho Reyes, Sour, Splash of
Ginger Beer

STARLIGHT SPARKLER 10
Ketel One Peach Blossom, Pineapple Juice,
Simple Syrup, Champagne. Served in a Flute

CRAFT COCKTAILS

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