

SMALL PLATES

WOOD GRILLED BROCCOLI 9
"A GRILL ROOM FAVORITE"
Rogue Smoky Blue Cheese, Red Pepper Coulis, Crispy Tempura Flakes

BUTTERFISH SLIDERS 14
Steamed Bao Buns, Miso Marinated Cod, Stir Fry Vegetables, Sweet Soy

SPICED CALAMARI 13
Flash Fried With Cherry Peppers, Thai Chili Cream Spiced Aioli

LOBSTER RISOTTO CAKES 14
Maine Lobster, Pickled Vegetables, Arugula, Saffron Hollandaise, Sweet Wine Reduction

WARM GOAT CHEESE 11
Berry Compote, Tomato Jam, Basil Powder, Crostini

DUCK MEATBALLS 10
Foie Gras Butter, Pork Blend, Butternut Squash, Orange Bitter Emulsion, Grilled Toast

BEEF TENDERLOIN SKEWERS* 13
Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds

HAND-MADE CRAB CAKE 14
"A GRILL ROOM SIGNATURE"
Super Lump Crab Meat, Green Goddess Dressing, Shaved Vegetable and Micro Herb Garnish

CHAR-GRILLED WINGS 12
Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds

RAW & ROLLS

AHI TUNA TARTARE* 15
"A GRILL ROOM ORIGINAL"
Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi

BEEF TENDERLOIN TARTARE* 12
Pickled Mustard Seed, Local Egg, Crispy Potato, Black Garlic

SNAPPER CRISPY NIGIRI* 13
Red Snapper, Chili, Yuzu, Cilantro, Ponzu, Crispy Rice

SOUP

ONION SOUP 5
Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points

SALADS

ROASTED BEETS & TRUFFLE BURRATA SALAD 13
Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic

OAK GRILLED CAESAR 9
"A GRILL ROOM ORIGINAL"
Smoked Ancho-Parmesan Dressing, Brioche Crustini, Shaved Parmesan, Fresh Anchovies

LOCAL FRESH GREENS & GRAINS SALAD 12
Shaved Vegetables, Yogurt, Crispy Lotus, Burnt Honey Vinaigrette, Citrus Supreme

FIRESTONE CHOPPED SALAD 11
Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit
Side Chopped Salad \$5

CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL

Oak Grilled Organic Chicken Breast 5
Oak Grilled Shrimp 7
Beef Tenderloin Skewer 7
Wild Caught Salmon 12
Maine Lobster Tail 14

SEAFOOD

MISO MARINATED BUTTERFISH 32
"A GRILL ROOM FAVORITE"
Saffron Infused Rice, Stir Fry Vegetables, Sweet Soy Glaze

CRISPY SKIN SNAPPER 25
Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood-Fired Asparagus, Lobster Reduction

PAN ROASTED SCALLOPS 29
U10 Diver Scallops, Brussels & Bacon, Butternut Squash Puree, Port Wine Reduction

GULF SEAFOOD SCAMPI 30
Catch of The Day, U10 Scallop, Shrimp, Mushroom Risotto, Lemon Essence

CEDAR PLANK SALMON* 24
Pineapple Bourbon Glaze, Spiced Coconut Rice, Vegetable Succotash

SUNDRIED TOMATO & PARMESAN CRUSTED SOLE 23
Shaved Vegetables, Mushroom Risotto, Red Pepper Coulis

FLATBREADS

CHICKEN CAPRESE 12
Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle

PRIME RIB FLATBREAD 13
Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction

THE FIRESTONE 11
"VEGETARIAN"
Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction

WOOD-FIRED GRILL

HAND CUT FILET MIGNON 8 OZ* 36
Parsnip Puree, Brussels & Bacon, Bone Marrow Demi Glace
Add Maine Lobster Tail \$14

HAND CUT RIBEYE STEAK 12 OZ* 30
Gruyère Potato Gratin, Vegetable Succotash, Bearnaise, Truffle Foam, Black Garlic

HAND CUT NY STRIP STEAK 12 OZ* 28
Vegetable Succotash, Bone Marrow Demi Glace, Gruyère Potato Gratin

FLAT IRON 9 OZ* 24
Mashed Potatoes, Truffle Foam, Bone Marrow Demi Glace, Black Garlic, Wood-Fired Asparagus

CAULIFLOWER STEAK - VEGETARIAN 19
Parsnip Puree, Herbed Grains, Almond Pesto, Shaved Vegetables, Green Grape Garnish

THE FIRESTONE BURGER* 15
"All-Natural Grass Feed Beef", Gruyère Cheese, Red Onion & Bacon Jams, Hand Cut Truffle Fries, Brioche Bun

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. \$95

CHEF'S CLASSICS

ORGANIC FREE RANGE HALF CHICKEN 20
Jalapeño Cornbread Mash, Local-Walker Farms Honey, Wood-Fired Broccoli

SWEET TEA BRINED PORK CHOP 25
Butternut Squash Puree, Peach Confit, Roasted Fennel

BRAISED PORK OSSO BUCO 24
Mushroom Risotto, Braised Vegetable Confit, Au Jus

EXTRA SIDES \$5

Wood-Fired Asparagus
Gruyère Potato Gratin
Stir Fry Vegetables

Brussels & Bacon
Mashed Potatoes
Mushroom Risotto

Vegetable Succotash
Spiced Coconut Rice
Hand Cut Truffle Fries

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

