SMALL PLATES

SNAPPER CRISPY NIGIRI*

Red Snapper, Chili, Yuzu, Cilantro, Ponzu, Crispy Rice

SOUP

12

WOOD GRILLED BROCCOLI "A GRILL ROOM FAVORITE" Rogue Smoky Blue Cheese, Red Pepper Coulis, Crispy Tempura Flakes	9	ONION SOUP Sweet Vidalia Onion, Black Truffled Burrata, Grilled Toast Points	5
BUTTERFISH SLIDERS Steamed Bao Buns, Miso Marinated Cod, Stir Fry Vegetables, Sweet Soy	14	SALADS	
SPICED CALAMARI Flash Fried With Cherry Peppers, Thai Chili Cream Spiced Aioli	13	ROASTED BEETS & TRUFFLE BURRATA SALAD Black Truffle, Basil, Charred Macadamia Nuts, Sherry Vinaigrette, Shaved Vegetables, Black Garlic	13
LOBSTER RISOTTO CAKES Maine Lobster, Pickled Vegetables, Arugula, Saffron Hollandaise, Sweet Wine Reduction	14	OAK GRILLED CAESAR "A GRILL ROOM ORIGINAL" Smoked Ancho-Parmesan Dressing, Brioche Crustini,	9
WARM GOAT CHEESE Berry Compote, Tomato Jam, Basil Powder, Crostini	11	Shaved Parmesan, Fresh Anchovies LOCAL FRESH GREENS & GRAINS SALAD	12
DUCK MEATBALLS Foie Gras Butter, Pork Blend, Butternut Squash, Orange Bitter Emulsion, Grilled Toast	10	Shaved Vegetables, Yogurt, Crispy Lotus, Burnt Honey Vinaigrette, Citrus Supreme FIRESTONE CHOPPED SALAD	11
BEEF TENDERLOIN SKEWERS* Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds	13	Caramelized Onion Vinaigrette, Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit Side Chopped Salad \$5	'''
HAND-MADE CRAB CAKE "A GRILL ROOM SIGNATURE" Super Lump Crab Meat, Green Goddess Dressing, Shaved Vegetable and Micro Herb Garnish	14	CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL Oak Grilled Organic Chicken Breast	5 7
CHAR-GRILLED WINGS Garlic, Soy, Chili BBQ, Cucumber, Sesame Seeds	12	Oak Grilled Shrimp Beef Tenderloin Skewer Wild Caught Salmon Maine Lobster Tail	7 12 14
RAW		ROLLS	
AHI TUNA TARTARE* "A GRILL ROOM ORIGINAL" Crisp Lotus Root, Soy, Sesame, Mushroom, Kimchi	15	SHRIMP & SNOW CRAB Keylime Aioli, Shaved Pickled Vegetables, Cocktail Sauce	18
BEEF TENDERLOIN TARTARE* Pickled Mustard Seed, Local Egg, Crispy Potato, Black Garlic		SHRIMP ROLL Jerk Spiced Coconut Shrimp, Avocado, Yuzu, Red Pepper	11
		SPICY TUNA ROLL*	12

GLUTEN FREE MENU AVAILABLE UPON REQUEST

Spicy Tuna, Crispy Tempura Flakes, Cilantro, Masago

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

SEAFOOD

WOOD-FIRED GRILL

MISO MARINATED BUTTERFISH "A GRILL ROOM FAVORITE" Saffron Infused Rice, Stir Fry Vegetables, Sweet Soy Glaze	32	HAND CUT FILET MIGNON 8 OZ* Parsnip Puree, Brussels & Bacon, Bone Marrow Demi Glace Add Maine Lobster Tail \$14	36
CRISPY SKIN SNAPPER Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood-Fired Asparagus,	25	HAND CUT RIBEYE STEAK 12 OZ* Gruyère Potato Gratin, Vegetable Succotash, Bearnaise, Truffle Foam, Black Garlic	30
PAN ROASTED SCALLOPS U10 Diver Scallops, Brussels & Bacon, Butternut Squash	29	HAND CUT NY STRIP STEAK 12 OZ* Vegetable Succotash, Bone Marrow Demi Glace, Gruyère Potato Gratin	28
Puree, Port Wine Reduction GULF SEAFOOD SCAMPI Catch of The Day, U10 Scallop, Shrimp, Mushroom	30	FLAT IRON 9 OZ* Mashed Potatoes, Truffle Foam, Bone Marrow Demi Glace, Black Garlic, Wood-Fired Asparagus	24
Risotto, Lemon Éssence CEDAR PLANK SALMON*	24	CAULIFLOWER STEAK - VEGETARIAN Parsnip Puree, Herbed Grains, Almond Pesto, Shaved Vegetables, Green Grape Garnish	19
Pineapple Bourbon Glaze, Spiced Coconut Rice, Vegetable Succotash	22	THE FIRESTONE BURGER* "All-Natural Grass Feed Beef", Gruyère Cheese, Red	15
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE Shaved Vegetables, Mushroom Risotto, Red Pepper Coulis	23	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,	
FLATBREADS		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	<<<<<
CHICKEN CAPRESE Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	12	CHEF'S CLASSICS	
PRIME RIB FLATBREAD Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	13	ORGANIC FREE RANGE HALF CHICKEN Jalapeño Cornbread Mash, Local-Walker Farms Honey, Wood-Fired Broccoli	20
THE FIRESTONE "VEGETARIAN"	11	SWEET TEA BRINED PORK CHOP Butternut Squash Puree, Peach Confit, Roasted Fennel	25
Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction		BRAISED PORK OSSO BUCO Mushroom Risotto, Braised Vegetable Confit, Au Jus	24
FXTR	Λ	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

WHITE WINE	G	B
FRUITY WHITES Riesling, Firestone, California Moscato, 7 Daughters, Veneto, Italy	7 7	26 26
CRISP + FRESH Chenin Blanc Viognier, Pine Ridge, California Pinot Grigio, Banfi, "Le Rime", Italy Pinot Grigio, Santa Margherita, Italy Pinot Grigio, Swanson, Napa Pinot Gris, King's Estate, Willamette Valley Rose, Cape Mentelle, Australia Sauvignon Blanc, Kim Crawford, New Zealand	9 7 10 12 11	34 26 55 38 46 42 42
LUSH + SILKY Chardonnay, "Unoaked", Estancia, Monterey Chardonnay, Josh, California Chardonnay, Sonoma Cutrer Chardonnay, Terrazas Altos Del Plata, Argentina Chardonnay, Ferrari Carano, Alexander Valley	8 10 12 8 14	30 38 46 30 54
BUBBLY	G	B
CHILLED + REFRESHING Grandial, Blanc De Blanc, France Bocelli, Proseco, Italy Chandon, Brut, California Chandon, Rose, California Moet and Chandon, Brut Imperial, France Moet and Chandon, Brut Rosé, France	(split) 9 (split) 14	35 50 54 115 135
RED WINE	G	B
LIGHT, FRUITY + ELEGANT Pinot Noir, Lucky Star, California Pinot Noir, Erath, Willamette Valley Pinot Noir, Smoke Tree, California	7 13 13	26 50 50
RICH + MEDIUM BODIED Merlot, "Shooting Star", Lake County (89pts-WE) Merlot, Decoy by Duckhorn, Sonoma Meritage, Y-3, Jax, Napa (90pts-WE)	9 14 13	34 54 50
BIG + BOLD Superiore II Bugiardo, Buglioni Ripasso, Italy Malbec Reserve, Terrazas, Mendoza (95pts-DS) Bourbon Barrel Aged Blend, Exitus, California Cab Sauvignon, Firestone, California Cab Sauvignon, Simi, Alexander Valley Cab Sauvignon, Justin, Paso Robles Shiraz Cabernet, Cape Mentelle, Australia	10 11 10 12 14 13	72 38 42 38 46 54 50

BOTTLED/CANNED BEER

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

CRAFT COCKTAILS

THE FIRESTONE CLASSIC Ketel One Vodka, Nolet's Gin. 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, Simple, Club Soda	9
HEAT WAVE Olmeca Altos Plata Tequila, Blood Orange Liquour, Ancho Reyes, Sour, Splash of Ginger Beer	9
STARLIGHT SPARKLER Ketel One Peach Blossom, Pineapple Juice, Simple Syrup, Champagne. Served in a Flute	10
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	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
STRAWBERRY FIELDS Nolets Gin, Pureed Strawberry, Basil, Lemon Juice, Simple Syrup	10





GRILL ROOM | MARTINI BAR | SKYBAR

EXECUTIVE CHEF JAMES PRYOR | GENERAL MANAGER JEFF MUENCH



HISTORIC FIRESTONE STOREFRONT, CIRCA 1940.

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

SAFE SINGLE USE RECYCLABLE MENU

