

Starters

SMALL PLATES

<b>WOOD GRILLED BROCCOLI</b> <i>"A GRILL ROOM FAVORITE"</i> Rouge Smokey Bleu Cheese, Brown Sugar, Rice Crisps	8.95
<b>TENDERLOIN CARPACCIO</b> Thin Shaved Beef Tenderloin, Sundried Tomato Pesto, Toasted Pine Nuts, Horseradish Cream, Brined Olives	12.95
<b>SHRIMP N GRITS</b> Gulf Shrimp Sautéed with Oak Grilled Corn, Applewood Smoked Bacon & Green Onion, Fresh Jalapeno Slices, Stone Ground Grits with Aged Cheddar	11.95
<b>CHEESEBOARD</b> Belton Farms Sage Derby, Double Cream Brie, Danish Blue Cheese Wedge, Aged Cheddar, Red Grapes, Dried Apricots, Candied Pecan, Agave Mustard Dipping Sauce	16.95
<b>SPICED CALAMARI</b> Lightly Breaded, Fried Golden, Served with Sweet Thai Chili Sauce, Topped with Roasted Jalapeno Aioli	12.95
<b>TROPICAL SHRIMP COCKTAIL SHOOTERS</b> House Made Cilantro & Horseradish Cocktail Sauce, Gulf Shrimp, Tropical Mango & Pineapple Salsa	12.95
<b>BEEF TENDERLOIN SKEWERS</b> Sautéed Wild Mushrooms and Onions, Spiced Horseradish Sauce, Roasted Red Pepper Coulis	11.95
<b>HANDMADE LUMP CRAB CAKES</b> Light House Breading Blend, Lemon, Manzano Pepper Remoulade	13.95
<b>AHI TUNA TARTAR</b> <i>"A GRILL ROOM ORIGINAL"</i> Finely Diced Yellowfin Tuna, Hass Avocado, Crisp Won-Tons, Soy Ginger Glaze, Wakame Salad	14.95
<b>SEARED SCALLOPS</b> Cast Iron Seared Scallops, Ruby Red Beet, Chive Oil, Fennel Pollen, Shaved Vegetables	14.95

SOUP & SALADS

<b>SOUP OF THE DAY</b> Ask your server for today's selection	5.95
<b>CHEF BRIAN'S LOCAL BLUE CRAB &amp; CORN CHOWDER</b> Sautéed Peppers & Onions, Corn, & Blue Crab	6.95
<b>DRESSING SELECTIONS</b> Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	
<b>OAK GRILLED CAESAR SALAD</b> <i>"A GRILL ROOM ORIGINAL"</i> Fresh Romaine Half, House Made Caesar Dressing, Roasted Roma Tomato, Anchovies, Hand Shaved Parmesan Cheese	8.95
<b>QUINOA KALE SALAD</b> Crisp Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Parmesan Cheese, Cherry Tomatoes, Hass Avocado, Lemon Vinaigrette	12.95
<b>BABY SPINACH AND SEA SCALLOPS</b> Diver Scallops, Baby Spinach, Carrots, Cucumber, Crispy Rice Noodles, Oyster Mushroom, Toasted Sesame Seeds, Mandarins, Warm Asian Vinaigrette	14.95
<b>THE FIRESTONE SALAD</b> Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95
<b>FARMERS MARKET VEGETABLE SALAD</b> Baby Red Ruby Beets, Pickled Cauliflower, Charred Young Carrots, Watermelon Radish, Baby Kale, Wheatberry, Lemon Vinaigrette	9.95
<b>ADD PROTEIN TO ANY SALAD</b>	
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

FLATBREADS

<b>FLATBREAD OF THE DAY</b> Ask your server for today's selection	10.95	<b>CHICKEN CAPRESE</b> Tender Chicken, Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	10.95
<b>THE FIRESTONE</b> Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction	10.95	<b>BLACK N BLEU FLATBREAD</b> Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Horseradish Cream Drizzle	10.95

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

ENTRÉES

SIGNATURES

<b>OVEN ROASTED BUTTERFISH</b> <i>"A GRILL ROOM FAVORITE"</i> Five Spice Miso Marinated, Saffron Infused Jasmine Rice, Thai Chili Stir Fry, Mandarin Oranges, Sweet Soy Glaze <i>PAIR WITH: Sauvignon Blanc, Kim Crawford</i>	31.95 11/42
<b>SUNDRIED TOMATO &amp; PARMESAN CRUSTED SOLE</b> Flaky White Sole, Wild Mushroom Risotto, Chef's Seasonal Vegetable, Lemon Butter Sauce, Micro Greens, Sweet Basil Oil <i>PAIR WITH: Chardonnay, Ferrari Carano</i>	24.95 14/48
<b>PAELLA "A GRILL ROOM CLASSIC"</b> Mussels, Chopped Clams, Scallops, Gulf Shrimp, Fresh Fish, Andouille Sausage, Chicken, Saffron Infused Yellow Rice, Roma Tomato	24.95
<b>SEAFOOD SCAMPI</b> Gulf Shrimp, Scallops, & Lobster Sautéed in White Wine, Garlic & Fresh Herbs, Served Over Wild Mushroom Risotto <i>PAIR WITH: Sauvignon Blanc, Oyster Bay</i>	29.95 14/54
<b>PROSCIUTTO WRAPPED CHICKEN WITH HOUSE MADE FETTUCCINE</b> Pan Seared Chicken Breast, Extra Virgin Olive Oil, Fresh Garlic, Baby Spinach, Roma Tomato, Red Pepper, White Wine, Reggiano	21.95
<b>GULF SHRIMP CARBONARA</b> Pan Seared Local Gulf Shrimp, House Made Parisian Gnocchi, Spring Peas, Crisp Pancetta, Fresh Garlic, Cured Egg, Reggiano	22.95

ADD "THE FIRESTONE"  
SIDE SALAD TO ANY ENTREE 5.95

Seasonal Selections

<b>BONE-IN SHORT RIBS</b> Slow Braised in House, Aged Cheddar & Herb Grits, Southern Sweet Potato Coins, Oak Grilled Asparagus <i>PAIR WITH: Zinfandel, Fours Vines</i>	32.95 8/30
<b>WOOD FIRED PORK TENDERLOIN</b> Wood Fired Pork Tenderloin, Cranberry Wild Rice Pilaf, Seasonal Vegetable, Sautéed Granny Smith Apples, Fine Herbs, Blackberry Gastric Sauce	24.95
<b>STATLER CHICKEN</b> Pan Seared Bone-In Organic Chicken Breast, Charred French Beans, Baby Carrot, Sweet Potato and Bosc Pear Hash, Fine Herbs, Sherry-Onion Jus	18.95

WOOD FIRED

<b>HAND CUT RIBEYE STEAK FRITES</b> 12oz Cut, Oak Grilled, Caramelized Wild Mushrooms, Pomme Frites, Reggiano, Fresh Herbs, Seasonal Vegetable, Truffle Emulsion	32.95
<b>NY STRIP STEAK ROSTI</b> 12oz Hand Cut, Oak Grilled, Goat Cheese Potato Rosti, Asparagus, Fennel, Charred Onion Pedals, Black Garlic, Rosemary-Cabernet Reduction <i>PAIR WITH: Petite Petit, Michael David</i>	28.95 9/34
<b>8OZ FILET MIGNON</b> Center Cut in House, Brandy Peppercorn Demi-Glace, Sautéed Baby Spinach, Fingerling Potato Hash with Fresh Garlic, Green Onions, Oak Grilled Corn, Red Bell Peppers <i>Add Cold Water Lobster Tail 12.95</i>	34.95
<b>NEW ZEALAND LAMB LOLLIPOPS</b> House Frenched Bones, Oak Grilled Lamb, Wild Mushroom Risotto, Balsamic Onions, Sautéed Baby Spinach, Pear & Mint Veal Demi <i>PAIR WITH: Carmenere, La Mision</i>	29.95 9/34
<b>THE HARVEY BURGER</b> All Natural Niman Farms Grass-Fed Beef, "Responsibly Sourced", Handmade Potato Bun, Peppered Applewood Bacon, Thick Sliced Gruyere Cheese, Caramelized Red Onion Jam, Chipotle Ketchup, Truffle Fries	16.95
<b>OAK GRILLED SALMON</b> Wild Caught Salmon, Jasmine Rice, Lemon Drop & Dill Yogurt, Tomato & Cucumber Relish, Steamed Broccoli	24.95
<b>GRILLED DIVER SCALLOPS</b> Wild Mushroom Risotto, Sautéed Baby Spinach, Sundried Tomato Basil Sauce, Hearts of Palm Pesto	28.95
<b>FRESH FLORIDA GROUPER</b> Mascarpone Cheese & Shrimp Stuffed Potato Croquettes, Gulf Grouper, Southern Sweet Corn Sauce, Chef's Seasonal Vegetable	27.95

EXTRA 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



Wine & Spirits

WHITE

FRUITY WHITES

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

CRISP + FRESH

Chenin Blanc Viognier, Pine Ridge, California	9	34
Pinot Grigio, Banfi, "Le Rime", Italy	7	26
Pinot Grigio, Santa Margherita, Italy		55
Pinot Grigio, Swanson, Napa	10	38
Rosé, Smoke Tree, California	13	50
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Sauvignon Blanc, Oyster Bay, New Zealand	14	54

LUSH + SILKY

Chardonnay, "Unoaked", Estancia, Monterey	8	30
Chardonnay, Hahn, California	10	38
Chardonnay, Rombauer, Carneros		75
Chardonnay, Sonoma Cutrer	12	46
Chardonnay, Ferrari Carano, Alexander Valley	14	54
Pouilly-Fuisse, Louis Latour, France		58

BUBBLY

CHILLED + REFRESHING

Grandial, Blanc De Blancs, France	(split) 9	
Bocelli, Proseco, Italy		35
Chandon, Brut, California		50
Chandon, Rosé, California	(split) 14	54
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rosé, France		135
Veuve Clicquot, Yellow Label Brut, France		125
Veuve Clicquot, Rosé, France		150
Veuve Clicquot, La Grande Dam		350
Dom Perignon, Brut, France 2006		350
Perrier Jouet, "Belle Epoque Brut", France		350
Perrier Jouet, "Belle Epoque Rosé", France		450
Louis Roederer, "Cristal" Brut, France, 2007		500
Armand de Bridnac, "Ace of Spades" Rosé, France		800

REDS

LIGHT, FRUITY + ELEGANT

Pinot Noir, Lucky Star, California	7	26
Pinot Noir, Erath, Willamette Valley	13	50
Meritage, Fleur De Lyeth, California	8	30

RICH + MEDIUM BODIED

Carmenere, La Mision, Chile	9	34
Merlot, "Shooting Star", Lake County (89pts-WE)	9	34
Merlot, Decoy by Duckhorn, Sonoma	14	54
Meritage, Y-3, Jax, Napa (90pts-WE)		50

BIG + BOLD

Baby Amarone, Buglioni Ripasso, Italy		72
Zinfandel, Four Vines, Lodi	8	30
Petite Petit, Michael David, Lodi (92pts-WE)	9	34
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Mountain Cuvee, Cheppellet Cervantes, Napa		75
Cab Sauvignon, Firestone, California	10	38
Cab Sauvignon, Simi, Alexander Valley	12	46
Cab Sauvignon, Justin, Paso Robles	14	54
Cab Sauvignon, Stag's Leap "Artemis" (90pts-RP)		130
Cab Sauvignon, Caymus, Napa		160
Cab Sauvignon, Duckhorn, Napa		165
Cab Sauvignon, Opus One, Napa Valley		395
Port, Six Grapes, New York (3oz)	8	

BOTTLED/CANNED BEER

Budweiser	4	O'Douls NA	4	Stella Artois	5
Bud Light	4	Blue Moon	5	Kona Big Wave	6
Coors Light	4	Corona	5	Guinness	7
Miller Lite	4	Corona Light	5	Cigar City Jai Alai	7
Michelob Ultra	4	Heineken	5	Strongbow Cider	6
Yuengling	4	Negra Modelo	5	FMB High-5 IPA	7

MARTINIS

FIRESTONE ORIGINAL

Ketel One Vodka or Nolet Gin, Served Classic, Dry or Dirty	10
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GINGER COSMO

Ketel One Citroen, Domaine de Canton Ginger Liqueur, Fresh Lime Juice, Cranberry Club Soda	10
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HUCKLEBERRY FINN

44 North Huckleberry Vodka, Blueberries, Simple Syrup, Lemon, Sweet & Sour Mix	8
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THE PINK DIVA

Smirnoff Vodka, Malibu Rum, Amaretto, Peach Schnapps, Cranberry Juice, Pineapple Juice, Sprite	8
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SKYBISCUS

Crown Royal Apple, St. Germain Elderflower Liqueur, Blackberry Brandy, Lemon Juice, Champagne. Garnished with a Lemon Wheel & Rosemary Sprig. Served in a flute	9
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SUPERMODEL

Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute	9
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BANANA SPLIT

Smirnoff Whipped Cream Vodka, Banana Liqueur, Crème de Cocoa, Cream	8
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GUILTY PLEASURE

Van Gogh Chocolate Vodka, White Creme de Cacao, Razzmatazz, Whipped Cream	10
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CRAFT COCKTAILS

HARVEY'S FOGHORN

Hendricks Gin, St. Germain Elderflower Liqueur, Simple Syrup, Cucumber, Lime, Ginger Ale	9
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MODEL TEA

Deep Eddy's Sweet Tea Vodka, Peach Schnapps, Lemons, Mint, Sweet & Sour	8
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BAY STREET MULE

Ketel One Vodka, Blueberry, Basil, Lemon, Ginger Beer	10
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CHILI POPPER

Don Julio Blanco, Cointreau, Lime, Cucumber, Jalapeno, Agave, Soda, Sweet & Sour	11
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COCORITA

1800 Coconut Tequila, Triple Sec, Pina Colada Mix, Pineapple Juice	8
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TANGERINE SUNRISE

Bacardi Tangerine, Simple Syrup, Mint Leaves, Orange, Lime, Soda	8
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CIROC ISLAND

Ciroc Red Berry, Giroc Peach, Giroc Apple, Giroc Pineapple, Orange & Cranberry Juice, Agave, Lime, Sprite	10
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STRAWBERRY STINGER

Don Julio Blanco, Cointreau, Strawberries, Limes, Ginger Beer	11
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THE FIRESTONE GRILL ROOM

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



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

Harvey Firestone was an American businessman, and the founder of the Firestone Tire and Rubber Company, one of the first global makers of automobile tires. Harvey was born December 20, 1868 in Columbiana, Ohio. After working for an Ohio buggy company, Firestone started his own business selling rubber tires for carriages. Firestone's tire business grew exponentially with the growth of the automobile industry and Henry Ford. Firestone, Ford, and Thomas Edison were considered the three leaders in American industry at the time, and often worked and vacationed together at their winter estates here in Fort Myers, FL. All three were part of a very exclusive group titled "The Millionaires' Club."

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

Welcome to The Firestone