



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 GF V	9
<i>"A GRILL ROOM FAVORITE"</i>	
Bleu Cheese, Red Pepper Coulis, Crispy Tempura Flakes	
CRISPY CHICKEN BAO BUNS	12
Chili BBQ, Pickles, Green Onion, Sesame Seeds	
SPICED CALAMARI	13
Cherry Peppers, Thai Chili Cream, Sriracha Aioli	
WARM GOAT CHEESE V	11
Berry Compote, Tomato Jam, Basil, Crustini	
LOBSTER RISOTTO CAKES	13
Lobster, Pickled Vegetables, Béarnaise Sauce, Sweet Wine Reduction	
PAN-SEARED GNOCCHI	9
Herb Gnocchi, Sage Cream Sauce, Crispy Prosciutto	
BEEF TENDERLOIN SKEWERS*	16
Wild Mushroom & Peppers, Horseradish Cream, Sweet & Spicy Glaze, Sesame Seeds	
SALMON CAKES	9
Miso Aioli, Lemon Vinaigrette, Watercress, Onion Jam	

SOUP & SALADS

ONION SOUP	6
Sweet Vidalia Onion, Gruyère, Crustini	
MOJITO SALAD GF V	10
Arugula, Watercress, Red Onion, Cucumber, Pickled Watermelon Radish, Mint Leaves, Mojito Dressing	
OAK GRILLED CAESAR	10
<i>"A GRILL ROOM ORIGINAL"</i>	
Romaine, Shaved Parmesan, Fresh Anchovie, Crustini, Smoked Ancho-Parmesan Caesar	
WEDGE SALAD	12
Iceberg, Tomato, Onion, Bacon, Gorgonzola Crumbles, Ranch	
FIRESTONE CHOPPED SALAD GF	11
Bacon, Onion, Tomato, Cucumber, Egg, Chopped Pecans, Dehydrated Fruit, Lemon Vinaigrette	
Side Chopped Salad \$5	
CHEF'S ADDITIONS FROM THE WOOD FIRED GRILL	
Oak Grilled Organic Chicken Breast	6
Oak Grilled Shrimp	8
Wild Caught Salmon	10
Maine Lobster Tail	20

RAW & ROLLS

SESAME SEARED AHI TUNA*	14	DEEP SEA SALMON ROLL	14
Kimchi, Wakame, Sweet Soy Reduction, Lotus Chips, Eel Sauce		Smoked Salmon, Squid Ink Sushi Rice, Togarashi, Cream Cheese, Wakame Salad, Sweet Soy Reduction	
JUMBO SHRIMP COCKTAIL GF	13	SHRIMP ROLL	13
Cocktail Sauce, Lavash Crisp		Coconut Shrimp, Avocado, Red Pepper, Crispy Tempura Flakes	
CITRUS BRINE CEVICHE*	15	SPICY TUNA ROLL*	12
Fresh Catch, Black Cod, Bay Scallops, Shrimp, Seasoned Lavash Crisps		Spicy Tuna, Cilantro, Crispy Tempura Flakes	

FLATBREADS

THE FIRESTONE V	13	CHICKEN CAPRESE	12	PRIME RIB FLATBREAD	14
Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Mozzarella, Port Wine Reduction		Grilled Chicken, Mozzarella, Basil, Local Tomatoes, House-Made Pesto, Balsamic Reduction		Blackened Prime Rib, Sautéed Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	

GF - GLUTEN-FREE V - VEGETARIAN

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

SEAFOOD

34

26

28

32

26

29

35

21

42

26

Custom House Blend Patty, Gruyère
Cheese, Red Onion & Bacon Jam,
Truffle Fries, Brioche Bun

**Chef's 32 oz Center Cut Long Bone-In Ribeye,
Gorgonzola Butter, Crispy Fried Onions,
Demi Glace, Choice Of Three Sides. \$99**

Gruyère Potato Gratin

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