

Starters

SMALL PLATES

WOOD GRILLED BROCCOLI "A GRILL ROOM FAVORITE" Rouge Smokey Bleu Cheese, Brown Sugar, Rice Crisps	8.95
LOBSTER RISOTTO CAKES Maine Lobster, Arugula Salad, Blistered Tomato, Saffron Hollandaise Drizzle	13.95
WARM GOAT CHEESE - NEW Flash Fried, Wild Berry Compote, Tomato Marmalade, Toast Points	10.95
CHEESEBOARD Sage Derby, Double Cream Brie, Bleu Cheese Wedge, Cheddar, Grapes, Apricots, Candied Pecan, Agave Dipping Sauce	16.95
SPICED CALAMARI Lightly Breaded, Flash Fried, Thai Chili Dip, Roasted Garlic-Jalapeño Drizzle	12.95
SHRIMP COCKTAIL SHOOTERS Cilantro Cocktail Sauce, Shrimp, Tropical Salsa	12.95
BEEF TENDERLOIN SKEWERS Wild Mushroom and Onion, Horseradish Sauce, Roasted Red Pepper Coulis	11.95
AHI TUNA TARTAR "A GRILL ROOM ORIGINAL" Yellowfin Tuna, Hass Avocado, Crisp Wontons, Soy Ginger Glaze, Wakame Salad	14.95
CHICKEN KABOBS - NEW Oak Grilled Chicken, Bell Peppers, Red Onion, Garlic Aioli	9.95
STREET CORN - NEW Oak Grilled Corn, Cotija Cheese, Cilantro Lime Butter, Jalapeño Cream, Charred Lime	8.95
HAND MADE CRAB CAKE - NEW Blue Crab, Cast Iron Seared, Jalapeño Corn Salsa, Tomato Jam, Grilled Lime	11.95

SOUP & SALADS

SOUP OF THE DAY Ask your server for today's selection	5.95
HARVEY'S BLUE CRAB & CORN CHOWDER Blue Crab, Oak Grilled Corn, Peppers & Onions, Celery, Fresh Chives	6.95
DRESSING SELECTIONS Aged Bleu Cheese, Ranch, Creamy Caesar, Asian Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Champagne Vinaigrette	
OAK GRILLED CAESAR SALAD "A GRILL ROOM ORIGINAL" Romaine Half, Classic Caesar Dressing, Roasted Roma Tomato, Anchovies, Shaved Parmesan	8.95
BABY HEIRLOOM CAPRESE - NEW Sliced Baby Tomato, Fresh Mozzarella, Balsamic Onion, Basil Powder, Cracked Black Pepper	12.95
QUINOA KALE SALAD Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomatoes, Hass Avocado, Lemon Vinaigrette	12.95
THE FIRESTONE SALAD Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressing	9.95
ADD PROTEIN TO ANY SALAD	
Oak Grilled Chicken Breast	4.95
Oak Grilled Shrimp	6.95
Beef Tenderloin Skewer	6.95
Wild Caught Salmon	11.95
Maine Lobster Tail	13.95

FLATBREADS

FLATBREAD OF THE DAY Ask your server for today's selection	10.95	CHICKEN CAPRESE Fresh Mozzarella, Sweet Basil, Local Tomatoes, House Made Pesto, Balsamic Drizzle	10.95
THE FIRESTONE "VEGETARIAN" Florida Sun-Dried Tomato, Sautéed Baby Spinach, Artichoke Hearts, Creamy Goat Cheese, Shredded Mozzarella, Port Wine Reduction	10.95	PRIME RIB FLATBREAD Blackened Prime Rib, Sautéed Wild Mushrooms, Bleu Cheese Crumbles, Balsamic Reduction	10.95

GLUTEN FREE MENU AVAILABLE UPON REQUEST

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

ENTRÉES

SIGNATURES

MISO MARINATED BUTTERFISH "A GRILL ROOM FAVORITE" Saffron Infused Risotto, Thai Chili Stir Fry, Sweet Soy Glaze <i>PAIR WITH: Sauvignon Blanc, Kim Crawford</i>	31.95 11/42
SEAFOOD SCAMPI Shrimp, Sea Scallops, Maine Lobster, Fresh Catch of the Day, White Wine Butter Sauce, Mushroom Risotto <i>PAIR WITH: Pinot Gris, King's Estate</i>	29.95 12/46
SUNDRIED TOMATO & PARMESAN CRUSTED SOLE Wild Mushroom Risotto, Chef's Seasonal Vegetables, Lemon Butter Sauce, Chive Oil, Micro Greens <i>PAIR WITH: Chardonnay, Ferrari Carano</i>	24.95 14/48
GULF SHRIMP CARBONARA Pan Seared Shrimp Sautéed with Thick Sliced Pork Belly, House-Made Gnocchi, Spring Peas, Parmesano Reggiano	22.95
BUTTERNUT SQUASH RAVIOLI - NEW "VEGETARIAN" Sage Butter Pan Fried, Sweet Purple Mashed Potatoes, Candied Pumpkin Seeds, Micro Arugula	17.95
THE HARVEY BURGER "All-Natural Grass Feed Beef", Nueske's Bacon, Gruyère Cheese, Red Onion Jam, Hand Cut Truffle Fries	16.95

CAST IRON SPECIALTIES

CRISPY SKIN SNAPPER Cast Iron Seared Snapper Fillet, Sundried Tomato Tapenade, Creamy Risotto, Wood Fired Asparagus, Lobster Reduction	24.95
THE FAMOUS STATLER CHICKEN Cast Iron Seared Airline Chicken Breast, Wilted Baby Greens, Sweet Purple Mashed Potatoes, Mushroom Velouté	18.95
PAN ROASTED SCALLOPS - NEW Cast Iron Seared Sea Scallops, Brandy Flamed Brussel Sprouts, Apple Butternut Squash Purée, Bacon Onion Jam, Micro Arugula, Port Reduction	28.95

ADD "THE FIRESTONE" SIDE SALAD TO ANY ENTRÉE 5.95

WOOD FIRED GRILL

HAND CUT RIBEYE STEAK 12 OZ Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Sauce Béarnaise	32.95
HAND CUT NY STRIP STEAK 12 OZ Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Rosemary Demi-Glace <i>PAIR WITH: Petite Petit, Michael David</i>	28.95 9/34
HAND CUT FILET MIGNON 8 OZ Center Cut Filet, Purple Sweet Mashed Potatoes, Pork Belly Bacon Jam, Mushroom Cabernet Reduction <i>Add Maine Lobster Tail 13.95</i>	34.95
COLORADO LAMB CHOPS - NEW French Bone, White Bean Ragout, Herb Pesto, Balsamic Onion Jam, Parsley Gremolata <i>PAIR WITH: Carmenere, La Mision</i>	31.95 9/34
SPICED SALMON 7oz Fillet, Sweet Purple Mashed Potatoes, Wood Fired Broccoli, Lemon-Dill Crème, Tropical Salsa	24.95
FRESH CATCH GROUPE 8oz Fillet, Wilted Baby Greens, Tropical Rice, Sweet Corn Velouté	27.95
PORK TENDERLOIN - NEW Oak Grilled, Root Vegetable Hash, Citrus Cranberry Relish, Maple Apple Reduction	17.95

EXTRA SIDES

Wood Fired Asparagus	3.95
Gruyère Potato Gratin	3.95
Baby Wilted Greens	4.95
Sweet Purple Mashed Potatoes	4.95
Chef's Seasonal Vegetable	2.95
Mushroom Risotto	4.95
Root Vegetable Hash	3.95
Tropical Rice	4.95
Truffle Fries	4.95



Wine & Spirits

WHITE

	G	B
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
Pinot Gris, King's Estate, Willamette Valley	12	46
Rosé, Smoke Tree, California	13	50
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Sauvignon Blanc, Paso Robles, Jardine Valley	12	46
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

	G	B
CHILLED + REFRESHING		
Grandial, Blanc De Blanc, France (split)	9	
Bocelli, Proseco, Italy		35
Chandon, Brut, California		50
Chandon, Rose, California (split)	14	54
Moet and Chandon, Brut Imperial, France		115
Moet and Chandon, Brut Rosé, France		135
Moet and Chandon, Rosé Nectar, France		185
Veuve Clicquot, Yellow Label Brut, France		125
Veuve Clicquot, Rosé, France		150
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" Rose, France		800

REDS

	G	B
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
Red4, Paso Robles, Huerhuero Vinyard	10	38
Merlot, "Shooting Star", Lake County (89pts-WE)	9	34
Merlot, Decoy by Duckhorn, Sonoma	14	54
Meritage, Y-3, Jax, Napa (90pts-WE)	13	50
BIG + BOLD		
Superiore Il Bugiardo, Buglioni Ripasso, Italy		72
Petite Petit, Michael David, Lodi (92pts-WE)	9	34
Malbec Reserve, Terrazas, Mendoza (95pts-DS)	10	38
Mountain Cuvee, Cheppellet Cervantes, Napa		75
Bellacosa by Daniel Cohn, North Coast	15	58
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-RB)		130
Cab Sauvignon, Caymus, Napa		180
Cab Sauvignon, Duckhorn, Napa		165
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

THE FIRESTONE CLASSIC SERVED IN IT'S OWN SHAKER Ketel One Vodka, Nolet's Gin or Your Choice of Spirit. 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, Cucumber, Purée Strawberry, Lime Juice, Club Soda, Balsamic Reduction	9
HEAT WAVE Olmea Altos Plata Tequila, Blood Orange, Lime Juice, Jalapeño, Honey Simple Syrup	9
STARLIGHT SPARKLER Ketel One Peach Blossom, Pineapple Juice, Simple Syrup, Champagne. Served in a Flute	10

CRAFT COCKTAILS

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, Fresh Thyme	9
TROPICAL STORM Tito's Vodka, Ancho Reyes Chile, Lime Juice, Simple Syrup, Red Grapes, Orange Bitters	9
BAY STREET MULE Smirnoff Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	9
HARVEY'S OLD FASHIONED Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters	10
APPLE MULE Crown Apple, Luxardo Limoncello, Ginger Beer	9
STRAWBERRY FIELDS Nolets Gin, Pureed Strawberry, Basil, Lemon Juice, Simple Syrup	10

GAR

THE FIRESTONE GRILL ROOM

EXECUTIVE CHEF JAMES PRYOR | GENERAL MANAGER JEFF 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