

# skyboar

## & MARTINI BAR

EXECUTIVE CHEF BRIAN SCHWENTKER | SOUS CHEF IAN COOPER | GENERAL MANAGER KYLE SHERMAN

### SMALL PLATES

<b>WOOD GRILLED BROCCOLI</b> <i>"A GRILL ROOM FAVORITE"</i> Rouge Smokey Bleu Cheese, Brown Sugar, Rice Crisps	8.95
<b>CRISPY LOBSTER RISOTTO - NEW</b> Maine Coast Lobster, Arugula Salad, Blistered Tomato, Saffron Hollandaise Drizzle	13.95
<b>TENDERLOIN CARPACCIO</b> Shaved Beef Tenderloin, Sundried Tomato Pesto, Toasted Pine Nuts, Horseradish Cream	12.95
<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, Grilled Ciabatta Bread	16.95
<b>SPICED CALAMARI</b> Lightly Breaded, Flash Fried, Thai Chili Dip, Roasted Garlic-Jalapeno Drizzle	12.95
<b>SHRIMP COCKTAIL SHOOTERS</b> Cilantro Cocktail Sauce, Local Gulf Shrimp, Tropical Pineapple Salsa	12.95
<b>BEEF TENDERLOIN SKEWERS</b> Wild Mushroom and Onion, Horseradish Sauce, Roasted Red Pepper Coulis	11.95
<b>AHI TUNA TARTAR</b> <i>"A GRILL ROOM ORIGINAL"</i> Yellowfin Tuna, Hass Avocado, Crisp Won-tons, Soy Ginger Glaze, Wakame Salad	14.95
<b>CHILLED OCTOPUS - NEW</b> Parsley Puree, Compressed Watermelon, Shaved Radish, Balsamic, Tomato Jam	15.95

GLUTEN FREE MENU AVAILABLE UPON REQUEST

### CUSTOM PLATTERS

Any 3 Items 35.95 | Any 6 Items 70.95

CHEESEBOARD // AHI TUNA TARTAR  
CHILLED OCTOPUS // WOOD GRILLED BROCCOLI  
BEEF TENDERLOIN SKEWERS // FLATBREAD OF THE DAY  
SHRIMP COCKTAIL SHOOTERS

### Flat Breads

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

### SALADS

<b>QUINOA KALE SALAD</b> Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomato, Hass Avocado, Lemon Vinaigrette	12.95
<b>THE FIRESTONE SALAD</b> Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings <i>Side Salad 5.95</i>	9.95

# SPECIALTY MARTINIS

<b>THE CLASSIC</b> 10 Ketel One Vodka or Nolet's Gin, Served Classic, Dry or Dirty	<b>FIRESTONE MACCHIATO</b> 9 Van Gogh Espresso Vodka, Kahlua, Frangelico, Cream	<b>CREME BRÛLÉE</b> 8 Van Gogh Dutch Caramel Vodka, Licor 43, Cream	<b>DOWNTOWN DIVA</b> 10 Ketel One Botanicals Cucumber Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda
<b>THE IDABELLE</b> 9 Absolut Elyx Vodka, Lillet Rose, Cucumber, Puréed Strawberry, Lime Juice, Club Soda, Balsamic Reduction	<b>HEAT WAVE</b> 8 Olmeca Altos Plata Tequila, Blood Orange, Lime Juice, Jalapeño, Honey Simple	<b>SUPERMODEL</b> 10 Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne. Served in a Flute	

# HANDCRAFTED COCKTAILS

<b>JAMES PALMER</b> 9 Jameson Irish Whiskey, Iced Tea, Lemon Juice, Honey Simple	<b>THE BEE'S KNEES</b> 9 Plymouth Gin, Lemon Juice, Honey Simple, Fresh Thyme	<b>BAY STREET MULE</b> 9 Tito's Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	<b>WATERMELON SUMMER COOLER</b> 8 Don Julio Blanco Rum, Cointreau, Strawberries, Limes, Ginger Beer
<b>HONEY PALOMA</b> 11 Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Honey Simple	<b>TROPICAL STORM</b> 9 Tito's Vodka, Ancho Reyes Chile, Lime Juice, Simple Syrup, Red Grapes, Orange Bitters	<b>HARVEY'S OLD FASHIONED</b> 10 Bulleit Rye, Tuaca, Club Soda, Chocolate Bitters	

## WHITE

<b>FRUITY WHITES</b>	G	B
Riesling, Firestone, California	7	26
Moscato, 7 Daughters, Veneto, Italy	7	26
<b>CRISP + FRESH</b>		
Pinot Grigio, Banfi, "Le Rime", Italy	7	26
Sauvignon Blanc, Kim Crawford, NZ	11	42
<b>LUSH + SILKY</b>		
Chardonnay, Hahn, California	10	38

## REDS

<b>LIGHT, FRUITY + ELEGANT</b>	G	B
Pinot Noir, Lucky Star, California	7	26
<b>RICH + MEDIUM BODIED</b>		
Merlot, "Shooting Star", Lake County	9	34
<b>BIG + BOLD</b>		
Zinfandel, Four Vines, Lodi		30
Cab Sauvignon, Firestone, California	10	38
Malbec Reserve, Terrazas, Mendoza	10	38

## BUBBLY

<b>CHILLED + REFRESHING</b>	G	B
Grandial, Blanc De Blanc, 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
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

## BEER

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