

THE GRILL ROOM

GLUTEN FREE MENU

EXECUTIVE CHEF JAMES PRYOR | GENERAL MANAGER JEFF MUENCH

SMALL PLATES

CHICKEN KABOBS	10
Fresh Vegetables, Sweet Wine Reduction, Spiced Aioli	
SHRIMP COCKTAIL SHOOTERS	13
Cilantro Cocktail Sauce, Shrimp, Tropical Salsa	
BEEF TENDERLOIN SKEWERS	13
Wild Mushroom & Onion, Sweet & Spicy Glaze, Horseradish Cream	
CHEESEBOARD	17
Sage Derby, Double Cream Brie, Bleu Cheese Wedge, Cheddar, Grapes, Apricots, Candied Pecan, Agave Dipping Sauce	
FRESH CLAMS	15
Lemon Butter Reduction, Blistered Tomato, Ciabatta Toast	

Soup & Salads

SOUP OF THE DAY	6
Ask your server for today's selection	

DRESSING SELECTIONS
 Creamy Caesar,
 Balsamic Vinaigrette, Lemon Vinaigrette,
 Champagne Vinaigrette

QUINOA KALE SALAD	13
Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Cherry Tomatoes, Hass Avocado, Lemon Vinaigrette	
THE FIRESTONE SALAD	10
Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	
PEACH AND BURRATA SALAD	11
Roasted Peaches, Sherry Vinaigrette, Crushed Macadamia Nuts	

ADD FROM THE WOOD FIRED GRILL

Oak Grilled Chicken Breast	5
Oak Grilled Shrimp	7
Beef Tenderloin Skewer	7
Wild Caught Salmon	12
Maine Lobster Tail	14

ENTRÉES

SPICED SALMON	25
7oz Fillet, Sweet Purple Mashed Potatoes, Wood Fired Broccoli, Lemon-Dill Crème, Tropical Salsa	
SEAFOOD SCAMPI	30
Shrimp, Sea Scallops, Maine Lobster, Fresh Catch of the Day, White Wine Butter Sauce, Mushroom Risotto	
CRISPY SKIN SNAPPER	25
Cast Iron Seared Snapper Fillet, Sun-dried Tomato Tapenade, Creamy Risotto, Wood Fired Asparagus, Lobster Reduction	
PORK TENDERLOIN	18
Oak Grilled, Root Vegetable Hash, Citrus Cranberry Relish, Maple Apple Reduction	
PAN ROASTED SCALLOPS	29
Cast Iron Seared Sea Scallops, Brandy Flamed Brussels Sprouts, Apple Butternut Squash Purée, Bacon Onion Jam, Micro Arugula, Port Reduction	
HAND CUT RIBEYE STEAK 12 OZ	33
Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Sauce Béarnaise	
HAND CUT NY STRIP STEAK 12 OZ	29
Gruyère Potato Gratin, Baby Carrot-Asparagus Succotash, Charred Onion Pedals, Rosemary Demi-Glace	

SIDES

Wood Fired Asparagus	4
Gruyère Potato Gratin	4
Baby Wilted Greens	5
Sweet Purple Mashed Potatoes	5
Chef's Seasonal Vegetable	3
Mushroom Risotto	5
Root Vegetable Hash	4
Tropical Rice	5
Truffle Fries	5

GAR

THE FIRESTONE GRILL ROOM



HISTORIC FIRESTONE STOREFRONT, CIRCA 1940.

Gluten Free Menu

