

Executive Chef Brian Schwentker | General Manager Jeffrey Muench

SMALL PLATES	
TENDERLOIN CARPACCIO - "NEW" Shaved Beef Tenderloin, Sundried Tomato Pesto, Horseradish Cream, Olive Medley	12.95
SHRIMP N GRITS - "NEW" Gulf Shrimp Sautéed with Oak Grilled Corn, Applewood Smoked Bacon & Green Onion, Fresh Jalapeno Slices, Stone Ground Grits with Aged Cheddar	11.95
TROPICAL SHRIMP COCKTAIL SHOOTERS - "NEW" House Made Cilantro & Horseradish Cocktail Sauce, Gulf Shrimp, Tropical Mango & Pineapple Salsa	12.95
BEEF TENDERLOIN SKEWERS Sautéed Wild Mushrooms and Onions, Spiced Horseradish Sauce, Roasted Red Pepper Coulis	11.95
Soup & Salads	

CHEF BRIAN'S LOCAL BLUE CRAB & CORN CHOWDER - "NEW"	6.95
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DRESSING SELECTIONS

Aged Bleu Cheese, Creamy Caesar,
Asian Vinaigrette, Balsamic Vinaigrette, Florida
Citrus Vinaigrette, Champagne Vinaigrette

Sautéed Peppers & Onions, Corn, & Blue Crab

QUINOA KALE SALAD Crisp Baby Kale, Tri-Color Quinoa, Seasonal Berries, Candied Pecans, Parmesan Cheese, Cherry Tomatoes, Hass Avocado, Florida Citrus Vinaigrette	12.95
THE FIRESTONE SALAD Organic Field Greens, Hearts of Palm, Cherry Tomatoes, Carrots, Red Onions, Cucumbers, Choice of House Made Dressings	9.95
ADD PROTEIN TO ANY SALAD Chicken Breast Gulf Shrimp Skewer Beef Tenderloin Skewer Wild Atlantic Salmon Cold Water Lobster Tail	4.95 6.95 6.95 9.95 12.95

24.95 **OAK GRILLED SALMON** Wild Atlantic Salmon, Jasmine Rice, Lemon Drop & Dill Yogurt, Tomato & Cucumber Relish, Steamed Broccoli **PAELLA** "A GRILL ROOM CLASSIC" Mussels, Chopped Clams, Scallops, Gulf Shrimp, Fresh Fish, Andouille Sausage, 24.95 Chicken, Saffron Infused Yellow Rice, Fresh Chive 29.95 **SEAFOOD SCAMPI** Gulf Shrimp, Scallops, & Lobster Sautéed in White Wine, Garlic & Fresh Herbs, Served over Wild Mushroom Risotto, Fresh Chive, Roma Tomato 29.95 **BONE-IN SHORT RIBS - "NEW"** Slow Braised in House, Aged Cheddar & Herb Grits, Southern Sweet Potato Coins, Oak Grilled Asparagus

SIDES

	Jasmine Rice	2.95
	Sautéed Baby Spinach	4.95
	Wild Mushroom Risotto	4.95
	Yukon Gold Mashed Potatoes	3.95
	Chef's Seasonal Vegetable	2.95
	Fingerling Potato Hash	4.95
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THE FIRESTONE GRILL ROOM



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