



# Firestone

GRILL ROOM | MARTINI BAR | SKYBAR

CULINARY DIRECTOR AARON GOLDBERG | EXECUTIVE CHEF IAN COOPER | SOUS CHEF MARK MAYETTE



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.

IN PROUD PARTNERSHIP WITH

**Firestone**

# For The Table

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## **SOURDOUGH COUNTRY LOAF** v

Locally Made Artisan Loaf, XVOO, Compound Butter Flight of Chef's Choice  
(Serves 2) 6 | (Serves 4) 12

## **ARTISANAL CHEESE BOARD** v

Chef's Selection of Fine Resourced Cheeses, Honeycomb, House-Made Jam,  
Roasted Nuts, Grilled Bread | 22

## **CHARCUTERIE BOARD**

Trio of Shaved Cured Meats, Reggiano, Manchego, Olive Medley, Whole Grain  
Mustard, Balsamic, Grissini Crackers | 24

## **MEZZE PLATTER** v

Roasted Garlic Hummus, Tzatziki, Caponata, Mixed Olives, Cucumber Salad,  
Grilled Pita | 17

# Soup & Salads

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## **BILLI BI BISQUE**

Pernod Scented Fume, Melted Leeks, Poached Mussel Salad, Chive Oil | 12

## **CHARRED RADICCHIO CAESAR**

Wood Fired Radicchio, Anchovy Dressing, Shaved Reggiano, Sourdough Croutons | 15

## **APPLE & CAMEMBERT SALAD** v GF

Granny Smith Apples, Camembert Cheese, Field Greens, Honeycomb,  
Marcona Almonds, Cider Vinaigrette | 16

## **MARKET SALAD** v GF

Assorted Field Greens, Grape Tomato, Pickled Cucumber, Seasonal Berries, Candied Pecans,  
Purple Haze Goat Cheese, Green Goddess | 17

## **RED BEET CARPACCIO** v

Shaved Salt Roasted Beets, Purple Haze Goat Cheese, Fennel Salad, Micro Arugula | 14

## **TOMATO FETA SALAD** v

Heirloom Tomato, Herb Whipped Feta, Pistachio Pesto, Aged Balsamic, Upland Cress | 14

# First Course

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## **JUMBO LUMP CRAB CAKE**

Seared Cake, Lemon, Fine Herbs, Hominy-Fava Bean Relish, Corn Emulsion, Micro Cilantro | 24

## **SQUID NOIR**

Charcoal Dusted Calamari, Black Cuttle Fish Aioli, Pickled Fresno, Charred Lime | 15

## **FOIE TARTINE**

Flash Seared Foie Gras, Oak-Fired Crostini, Mostarda, Berry Reduction | 26

## **OAK-FIRED BROCCOLINI**

Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb | 13

## **CHARRED OCTOPUS**

Wood Fired Tentacle, Chilled Almond Soup, Sliced Grapes, Olive Gravel,  
Cured Egg, XVOO | 18

## **KEY WEST PINK SHRIMP COCKTAIL** GF

Horseradish-Tomato Water Gel, Meyer Lemon | 18

## **BEEF TATAKI\*** GF

Flash Seared Rare Beef, Midori Compressed Melon, Tamari Gel, Lime Shards | 15

## **TUNA TARTARE\*** GF

Minced Shallot, Cucumber, Fine Herbs, Dijon, Rice Chip | 15

## **PEI MUSSELS**

Coconut Thai Curry Fumé, Melted Leeks, Artisan Bread | 18

## **SHORT RIB & PASTRAMI CROQUETTES**

Rye Bread Crusted, Pickled Mustard Seed, Red Cabbage Puree | 15



# Main Course

## MISO BUTTERFISH

Kimchi Fried Rice, Charred Bok Choy, Smoked Eel Sauce, Rice Chip | 36  
*Pair With: Chardonnay, Terrazas Reserva, Argentina*

## SHORT RIB

Slow Braised Boneless Short Rib, Purple Cheddar Grits, Wilted Kale,  
 Pan Reduction, Gremolata | 38  
*Pair With: Cabernet Sauvignon, Duckhorn, Napa Valley*

## LOCAL BLACK GROUPER

Guanciale Crusted, Hominy-Fava Bean Relish, Wilted Greens, Lime Aioli | 35  
*Pair With: Sauvignon Blanc, Kim Crawford, New Zealand*

## BACON WRAPPED MEATLOAF

House Ground Beef, Caponata Glaze, Truffle Pomme Purée,  
 Mushroom Ragu, Demi-Glace | 24  
*Pair With: Petite Petit, Michael David, California*

## VEGETARIAN "STROGANOFF" v

Vegetable Umami Glacé, Artichoke Hearts, Assorted Local Mushrooms, Fresh Egg Noodles,  
 Fine Herbs, Crème Fraiche | 25  
*Pair With: Pinot Grigio, Santa Margherita, Italy*

## HALF CHICKEN

Sous Vide Breast & Confit Leg, Sage Bread Pudding, Broccolini,  
 Natural Pan Jus | 25  
*Pair With: Rosé, Whispering Angel, Provence, France*

## OAK GRILLED 60 SOUTH SALMON\*

Lemon Scented Risotto, Wilted Greens, Cucumber Relish, Sauce Beurre Rouge | 29  
*Pair With: Chardonnay, Black Stallion, Napa Valley*

## GRILLED SIRLOIN\*

Potato Pave, Roasted Romanesca, Bone Marrow Butter | 24  
*Pair With: Merlot, Coppola, Diamond, California*

## FIRESTONE STEAK BURGER\*

House Ground Beef Patty, Nueske Lardon, Port-Soaked Onions, Fontina,  
 Béarnaise Aioli, Pommes Frites | 20  
*Pair With: Pinot Noir, Port, Gnarly Head, California*

# Wood Fired Steaks



### PRIME SELECTIONS\*

FILET MIGNON - 6oz / 8oz	35/42
RIBEYE - 12oz	39
NY STRIP - 12oz	34
AUSTRALIAN WAGYU RIBEYE - 12oz	86

### BONE-IN\*

FILET MIGNON - 10oz	60
CAB PORTERHOUSE - 24oz	65
VEAL CHOP - 16oz	54
TOMAHAWK RIBEYE - 32oz (FOR 2)	105

### A LA CARTE SIDES

Truffle Pomme Purée	6	Vegetable Medley	5
Steak Fries	5	Sautéed Greens	5
Potato Pave	7	Asparagus	5
Risotto Dijour	7	Mushroom Ragu	7
Kimchi Fried Rice	5	Bok Choy	5

### MAKE IT SAUCY +3EA

Bordelaise  
 Au Poivre  
 Chimichurri  
 Cabernet Reduction  
 Béarnaise Aioli  
 Horseradish Crème Fraîche

### ENHANCEMENTS

Cold Water Lobster Tail	24	Gorgonzola Crust	5	Blackened Key West Pinks	12
Truffle Butter	5	Roasted Bone Marrow	15	Seared Foie Gras	25

GF - GLUTEN-FREE V - VEGETARIAN

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



# White Wine

	G	B
<b>CRISP + FRESH</b>		
Chenin Blanc + Viognier, Pine Ridge, California	11	42
Pinot Grigio, Ruffino, Italy	9	34
Pinot Grigio, Santa Margherita, Italy	15	58
Pinot Grigio, Swanson, Napa Valley		65
Pinot Gris, King Estate, Willamette Valley, Oregon		48
Sauvignon Blanc, Kim Crawford, New Zealand	11	42
Rosé, Whispering Angel, Provence, France	12	46
<b>LUSH + SILKY</b>		
Chardonnay, Josh, California	10	38
Chardonnay, Terrazas Reserva, Argentina	10	38
Chardonnay, Ferrari-Carano, Alexander Valley		54
Chardonnay, Black Stallion, Napa Valley	15	58
Unfiltered Chardonnay, Newton, Napa Valley	16	62
<b>FRUITY + SWEET</b>		
Riesling, Hugel, France	13	50
Moscato, 7 Daughters, Italy	9	34

# Bubbles

	G	B
<b>CHILLED + REFRESHING</b>		
Grandial, Blanc De Blanc, France	(split) 9	
Prosecco, Bocelli, Italy		38
Sparkling, Chandon, Brut, California		60
Sparkling, Chandon, Rosé, California	(split) 14	70
Moët and Chandon, Brut Imperial, France		145
Moët and Chandon, Brut Rosé, France		165
Veuve Clicquot, Yellow Label Brut, France		175
Veuve Clicquot, Rosé, France		195
Moët and Chandon, Nectar Impérial Rosé, France		200

# Premium Bubbles

Dom Perignon, Brut, France 2006	500
Louis Roederer, "Cristal" Brut, France, 2014	600
Armand De Bridnac, "Ace Of Spades" Rose, France	800

# Red Wine

	G	B
<b>LIGHT + ELEGANT</b>		
Pinot Noir, Lucky Star, California	9	34
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Port, Gnarly Head, California	12	46
<b>RICH + MEDIUM BODIED</b>		
Merlot, Matanzas Creek, California		80
Merlot, Decoy by Duckhorn, Sonoma	15	58
Meritage, Jax, Y3, Napa		55
Red Blend, Meiomi, California	12	46
<b>BIG + BOLD</b>		
Merlot, Coppola, Diamond, California	13	50
Cabernet Sauvignon, Caymus, Napa Valley		250
Cabernet Sauvignon, Duckhorn, Napa Valley		175
Cabernet Sauvignon, Simi, Alexander Valley	13	50
Cabernet Sauvignon, Justin, Paso Robles	16	62
Petite Petit, Michael David, California	12	46

# Martinis

<b>THE FIRESTONE CLASSIC</b>	13
SERVED IN ITS OWN SHAKER Grey Goose Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	
<b>CREME BRÛLÉE</b>	
Three Olives Dutch Caramel Vodka, Licor 43, Cream	11
<b>FIRESTONE MACCHIATO</b>	
Three Olives Espresso Vodka, Kahlúa, Frangelico, Cream	12
<b>DOWNTOWN DIVA</b>	
Ketel One Botanical Cucumber & Mint Vodka, St. Germain, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda	13
<b>WATERMELON MARTINI</b>	
Grey Goose Essences Watermelon & Basil Vodka, Raspberries, Simple Syrup, Watermelon Pucker, Lemon Juice	13
<b>KEYLIME MARTINI</b>	
Bacardi Spiced Rum, Licor 43, Cream, Lime Juice, Simple, Graham Cracker Crust	11

# Classic Cocktails

<b>SUPERMODEL</b>	12
Cîroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute	
<b>OCHO MANHATTAN</b>	13
Bacardi Ocho Rum, Sweet Vermouth, Bitters	
<b>HEAT WAVE</b>	12
Patrón Silver Tequila, Mango, Jalapeño, Agave, Lime Juice	
<b>SKYBAR COSMO</b>	12
Ketel One Citron Vodka, Cointreau, Lime & Cranberry Juice	
<b>PALOMA</b>	13
Don Julio Blanco Tequila, Grapefruit Juice, Club Soda, Agave	
<b>BAY STREET MULE</b>	10
Smirnoff Blueberry Vodka, Blueberry, Basil, Lemon Juice, Ginger Beer	
<b>FIRESTONE'S OLD FASHIONED</b>	14
Bulleit Rye Whiskey, Tuaca, Club Soda, Chocolate Bitters	
<b>STRAWBERRY FIELDS</b>	11
Bombay Sapphire Gin, Puréed Strawberry, Basil, Lemon Juice, Simple Syrup	
<b>LIME LITE</b>	14
Elijah Craig Bourbon, Simple, Pineapple & Lime Juice, Orange Bitters, Campari, Cinnamon Garnish	

# Bottles | Canned Beer

Angry Orchard Cider	7	FMB Gateway Gold	8
Blue Moon	7	Heineken	7
Bud Light	6	Heineken 0.0	7
Budweiser	6	Miller Lite	6
Cigar City Jai Alai IPA	8	Michelob Ultra	6
Coors Light	6	Modelo Negra	7
Corona	7	Stella Artois	7
Corona Light	7	White Claw Seltzer	7
FMB High-5 IPA	8	Yuengling	6
Nutrl	7	Yuengling Flight	6