



Firestone

GRILL ROOM | MARTINI BAR | SKYBAR



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

STARTERS

OAK-FIRED BROCCOLINI V Artisan Bleu Cheese Dressing, Puffed Rice, Pickled Fresno, Sourdough Crumb	13
BAO BUNS Crispy Chicken, Sweet & Spicy Marinade, Kimchi, Spicy Mayo, Toasted Sesame Seeds, Scallion	12
TUSCAN CALAMARI Cherry + Banana Peppers, Garlic Honey, Spicy Marinara	15
BEEF TENDERLOIN SKEWERS * GF Baby Bella Mushrooms, Peppers, Onions, Sweet & Spicy Glaze	16
MEDITERRANEAN PLATE V Hummus, Tzatziki, Caponata, Feta, Olive Tapenade, Tomato, Red Onion, Cucumber Salad, Served with Toasted Pita	16
SHRIMP COCKTAIL Champagne Vinaigrette, Lemon Zest, Fried Capers, Spiced Cocktail Sauce	16
PEI MUSSELS Green Curry Or Spicy Marinara, Garlic Crostini	18
FLORIDA CLAMS Soy Miso Butter, Garlic Crostini, Micro Herbs	18
JUMBO LUMP CRAB CAKE Herbs & Spices, Panko Crust, Arugula, Dijonnaise	24
WOOD-FIRED BONE MARROW Fig Jam, Parsley Salad, Grilled Crostini	18
CARIBBEAN CHICKEN LOLLIPOPS Jerk Marinated, Mango Coulis, Toasted Sesame Seeds	16
FIRESTONE EMPANADAS Braised Beef, Dried Chiles, Lime Crema, Grilled Lime, Cilantro	15
ESCARGOT Garlic, Shallots, Fresh Herbs, Tomato, White Wine, Puff Pastry Shell	18
LOBSTER & SCALLOP HUSH PUPPIES Comeback Sauce, Sriracha Tartar	17
PAN-SEARED FOIE GRAS Flash Seared Foie Gras, Oak-Fired Crostini, Mostarda, Berry Reduction	25
CHARRED OCTOPUS Smoky Romesco, Roasted Romanesco, Olive Gravel, EVOO	18

CHARCUTERIE
BOARD

(SERVES TWO) 24

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

SOUP & SALADS

SWEET CORN & LOBSTER CHOWDER Aged Sherry, Chive	12
HOUSE SALAD GF Chopped Romaine, Bacon, Feta, Tomato, Radish, Black Olive, Red Onion, Dijon Vinaigrette	11
OAK GRILLED CAESAR Romain Hearts, Aged Parmesan, Anchovies, Croutons, Caesar Dressing	16
FLORIDA WEDGE SALAD V Baby Iceberg, Fresh Mango, Candied Bacon, Point Reyes Blue Cheese Crumble, Cherry Tomatoes, Walnuts, Chopped Egg, Jalapeno-Ranch Dressing	15
BURRATA SALAD V GF Heirloom Tomatoes, 15 Yr Balsamic, Arugula Salad, Extra Virgin Olive Oil, Maldon Sea Salt	16
MARKET SALAD V GF Assorted Field Greens, Grape Tomato, Pickled Cucumber, Seasonal Berries, Candied Pecans, Purple Haze Goat Cheese, Green Goddess Dressing	17

ADD ONS

Chicken 8 | Shrimp 10 | Sirloin 14
Salmon 14 | Lobster Tail 24

RAW & ROLLS

SPICY TUNA ROLL * Avocado, Cucumber, Eel Sauce, Furikake, Sesame Seeds	12
COCONUT SHRIMP ROLL Crispy Shrimp, Sweet Chili, Mango, Avocado, Cream Cheese	14
LOBSTER SURF & TURF ROLL Topped With Lightly Seared Beef, Eel Sauce, Spicy Mayo, Masago	24
VEGGIE ROLL V Cucumber, Avocado, Red Onion, Carrot, Bell Pepper, Wakame	11
TUNA POKE * Sushi Rice, Nori, Edamame, Carrot, Red Onion, Avocado, Wakame, Spicy Mayo, Eel Sauce, Furikake, Toasted Sesame Seeds	16
TUNA TARTARE * Ginger, Tamari, Avocado, Mango, Crispy Crispy Rice Chip	16
SUSHI SLIDERS * Seasoned Rice, Seared Tuna, Seaweed Salad, Crispy Shallot, Spicy Mayo	18



WOOD-FIRED STEAKS & CHOPS

CHEF'S PRIME SELECTIONS * INCLUDES CHOICE OF 2 CLASSIC SIDES AND 1 SAUCE

FILET MIGNON - 6oz / 8oz	40/46	FLAT IRON - 10oz	32
RIBEYE - 12oz	50	SIRLOIN - 8oz	29
NY STRIP - 12oz	45	BONE-IN PORK CHOP - 16OZ	38

CHOICE OF 2 CLASSIC SIDES

Buttermilk Whipped Potatoes	Vegetable Medley
Steak Fries	Sautéed Greens
Roasted Fingerling Potatoes	Grilled Asparagus
Baked Potato	Glazed Bok Choy
Kimchi Fried Rice	Mushroom Ragu

CHOICE OF SAUCE

Port Wine Demi Glace
Firestone Steak Sauce
Chimichurri
Cabernet Reduction
Béarnaise Aioli
Peppercorn Sauce (+2)

PREMIUM SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Chef's Risotto Du Jour	Truffle Fries
Potato Pave	Crispy Bacon Brussels
Loaded Baked Potato	Boursin Creamed Spinach

ENHANCEMENTS

Gorgonzola Crust (+5)
Blackened Shrimp (+12)
Cold Water Lobster Tail (+24)

CHEF'S ENTRÉES

BACON WRAPPED MEATLOAF	24
House Ground Beef, Caponata Glaze, Truffle Pomme Purée, Mushroom Ragu, Demi-Glace	
SEARED AHI TUNA *	34
Kimchi Fried Rice, Asian Veggies, Teriyaki, Spicy Mayo, Toasted Sesame Seeds, Thai Chili Emulsion	
GRILLED BLACK GROUPER GF	35
Roasted Fingerling Potatoes, Grilled Asparagus, Citrus Butter	
BRAISED OSSO BUCO	28
Risotto Of The Day, Braised Vegetable Confit, Au Jus	
OAK GRILLED WILD CAUGHT SALMON*	29
Lemon Scented Risotto, Crispy Bacon Brussels, Cucumber Relish, Sauce Beurre Rouge	
VEGETARIAN "STROGANOFF" V	25
Vegetable Umami Glacé, Artichoke Hearts, Assorted Local Mushrooms, Fresh Egg Noodles, Fine Herbs, Crème Fraiche	
HALF CHICKEN	25
Sous Vide Breast & Confit Leg, Sage Bread Pudding, Broccolini, Natural Pan Jus	
PAN SEARED SCALLOPS GF	40
Purple Grits, Crispy Brussels, Mushroom Ragu, Green Curry	
MISO BUTTERFISH	34
Coconut Basmati Rice, Sautéed Asian Veggies, Miso Glaze, Toasted Sesame Seeds	

TOMAHAWK STEAK

(SERVES TWO) 110

32oz Frenched Long Bone, Well Marbled, Robust Flavor Includes 3 Sides of Your Choice, And Our Firestone Steak Sauce

HANDHELDS

CHOICE OF STEAK FRIES OR TRUFFLE FRIES (+3)

FIRESTONE STEAK BURGER*	20
House Ground Beef Patty, Nueske Bacon, Port-Soaked Onions, Fontina, Béarnaise Aioli, Brioche Bun	
CAJUN CHICKEN BLTA	16
Heirloom Tomato, Nueske Bacon, Avocado, Leaf Lettuce, Comeback Sauce, Brioche Bun	
CRISPY SNAPPER SANDWICH	18
Cereal Crusted, Sweet Chili Slaw, Sriracha Tartar, Brioche Bun	

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
CRISP + FRESH		
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
LUSH + SILKY		
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
FRUITY + SWEET		
Riesling, Hugel, France	13	50
Moscato, 7 Daughters, Italy	9	34

BUBBLES

	G	B
CHILLED + REFRESHING		
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
LIGHT + ELEGANT		
Pinot Noir, Lucky Star, California	9	34
Pinot Noir, Erath, Willamette Valley	13	50
Pinot Noir, Port, Gnarly Head, California	12	46
RICH + MEDIUM BODIED		
Merlot, Matanzas Creek, California		80
Merlot, Decoy by Duckhorn, Sonoma	15	58
Meritage, Jax, Y3, Napa		55
Red Blend, Meiomi, California	12	46
BIG + BOLD		
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

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

COCKTAILS

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

BOTTLED/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