



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

FOR THE TABLE

CHARCUTERIE BOARD

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

WOOD-FIRED BONE MARROW

Garlic Breadcrumbs, Smashed Olives, Fig Jam, Parsley Salad, Grilled Sourdough | 18

MEDITERRANEAN PLATE v

Hummus, Tzatziki, Caponata, Feta, Olive Tapenade, Tomato, Red Onion, Cucumber Salad, Served with Toasted Pita | 16

SQUID NOIR

Charcoal Dusted Calamari, Black Cuttle Fish Aioli, Pickled Fresno, Charred Lime | 17

SHISHITO PEPPERS

Togarashi, Grilled Lemon, Flaky Salt | 11

SOUPS & SALADS

FRENCH ONION SOUP

House-Made Beef Stock, Onion Trio, Sherry, Ciabatta, Gruyere, Parsley | 15

SOUP DU JOUR

Ask Your Server for Today's Selections | 13

FIRESTONE CHOPPED SALAD GF v

Romaine Hearts, Tomato, Red Onion, Cucumber, Garbanzo, Carrot, Fresh Herbs, White Balsamic Vinaigrette | 14

OAK GRILLED CAESAR

Romaine Hearts, Aged Parmesan, Croutons, Creamy Caesar Dressing | 16

WEDGE SALAD

Baby Iceberg, Nueske Bacon, Blue Cheese Crumble, Tomato, Pickled Onion, Hard Boiled Egg, Blue Cheese Dressing | 15

BEET & GOAT CHEESE v

Baby Greens, Salt-Roasted Beets, Whipped Goat Cheese, Pistachio Crumble, Pickled Shallots, Candied Nuts, Blood Orange Vinaigrette | 16

ADD ONS

Chicken 8 | Shrimp 10 | Filet Medallions 15
Salmon 14 | 4oz Lobster Tail 16

STARTERS

OAK-FIRED BROCCOLI v

Blue Cheese Sauce, Puffed Rice, Harissa Vinaigrette, Pickled Fresno | 15

JUMBO SHRIMP COCKTAIL

Baby Greens, Dijon Vinaigrette, Fried Capers, House Cocktail Sauce | 18

CHARRED OCTOPUS

Creamy Hummus, Chickpea Salad, Dill, Chive Oil, Summer Truffle | 18

PAN SEARED CRAB CAKES (2)

Jumbo Lump Crab, Arugula Salad, Dijonaise, Red & Yellow Pepper Coulis | 24

EMPANANDA

Braised Beef, Lime Crema, Pickled Onion, Micro Cilantro, Poblano Mole | 15

PASTRAMI CROQUETTES

Pickled Mustard Seed, Red Cabbage Purée | 19

DIVER SCALLOPS

Sweet Corn Purée, Crispy Pancetta, Basil Oil, Flaky Salt | 21

TUNA TARTARE

Ginger Soy Marinade, Kimchi Cucumber, Mango Salsa, Avocado | 22

COCONUT CURRY MUSSELS

PEI Mussels, Red Curry Broth, Basil, Mint, Crispy Bread | 19



MAIN COURSE

MISO BUTTERFISH

Coconut Basmati Rice, Baby Bok Choy, Miso Glaze, Toasted Sesame Seeds | 39
Pair With: Chardonnay, Terrazas Reserva, Argentina

BRAISED OSSO BUCO

Wild Mushroom Risotto, Wilted Baby Spinach, Pan Jus, Fresh Herbs | 28
Pair With: Justin, Cabernet Sauvignon, Paso Robles

GRILLED BLACK GROUPE^{GF}

Herbed Fingerling Potato, Grilled Broccoli, Vanilla Rum Butter. Crab Stuffed +\$12 | 35
Pair With: Sauvignon Blanc, Kim Crawford, New Zealand

BACON WRAPPED MEATLOAF

Yukon Gold Mashed Potato, Sautéed Brussels, Creamy Mushroom Sauce, Crispy Onion Straws | 24
Pair With: Simi, Cabernet Sauvignon, Alexander Valley

VEGETARIAN "STROGANOFF"^V

Vegetable Demi, Artichoke Hearts, Assorted Mushrooms, Egg Noodles, Fine Herb, Crème Fraîche | 25
Pair With: Pinot Grigio, Santa Margherita, Italy

STATLER CHICKEN BREAST

Wild Mushroom Risotto, Grilled Asparagus, Sherry Pan Jus | 26
Pair With: Black Stallion, Chardonnay, Napa Valley

OAK GRILLED FAROE ISLAND SALMON*

Wild Mushroom Risotto, Sautéed Brussels, Cucumber Relish, Beurre Rouge | 32
Pair With: Josh Cellars, Sauvignon Blanc, California

FIRESTONE STEAK BURGER*

8oz Chuck, Brisket, Short Rib Patty, Thick Cut Bacon, Port-Soaked Onions, Fontina Cheese, Bearnaise Sauce, Local Brioche Bun, Shoestring Fries, Sriracha Emulsion | 21
Pair With: Clos de los Siete, Malbec, Argentina

WOOD-FIRED STEAKS

CHOICE OF CHEF'S PRIME SELECTIONS

FILET MIGNON - 6oz / 8oz	39/45	TERES MAJOR - 8oz	30
RIBEYE - 12oz / 16oz	49/59	PORTERHOUSE - 24oz	80
NY STRIP - 12oz	45	FILET MEDALLIONS - 9oz	34

CHOICE OF SETUP

CLASSIC ELEGANCE | Truffle Mashed Potatoes, Grilled Asparagus w/ Lemon Zest, Red Wine Demi-Glace

RUSTIC COMFORT^{GF} | Herb-Roasted Fingerling Potatoes, Honey-Glazed Baby Carrots, Béarnaise

MEDITERRANEAN BLISS^{GF} | Parmesan Risotto, Roasted Brussels Sprouts w/ Nueske, Lemon Herb Butter

COASTAL INFLUENCE^{GF} | Yukon Gold Potato Gratin, Sautéed Spinach, Brown Butter Hollandaise

MODERN DECADENCE | Sweet Potato Purée w/ Maple Butter, Charred Broccoli, Black Garlic Bordelaise

PRIME SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Wild Mushroom Risotto
 Au Gratin Potatoes
 Grilled Asparagus

Honey Glazed Baby Carrots
 Crab Mac & Cheese
 Sautéed Brussels

ENHANCEMENTS

Gorgonzola Crust - \$5
 4oz Cold Water Lobster Tail - \$16
 Roasted Bone Marrow - \$9

TOMAHAWK STEAK

(SERVES TWO) 110

32oz Frenched Long Bone, Well Marbled, Robust Flavor
 Includes 3 Sides of Your Choice, and Choice of Sauce

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		
Josh Cellars, Sauvignon Blanc, California	10	38
Ruffino, Pinot Grigio, Italy	9	34
Santa Margherita, Pinot Grigio, Italy	15	58
Les Charmes, Chardonnay, France	13	52
King Estate, Pinot Gris, Oregon		58
Kim Crawford, Sauvignon Blanc, New Zealand	12	46
Whispering Angel, Rosé, France	15	58
LUSH + SILKY		
Josh Cellars, Chardonnay, California	10	38
Terrazas Reserva, Chardonnay, Argentina	12	46
Black Stallion, Chardonnay, Napa Valley	15	58
FRUITY + SWEET		
Hugel, Riesling, France	16	62
7 Daughters, Moscato, Italy	10	38

BUBBLES

	G	B
CHILLED + REFRESHING		
Bocelli, Prosecco, Italy		46
Chandon, Sparkling, Brut, California		125
Chandon, Sparkling, Rosé, California		145
Veuve Clicquot, Yellow Label Brut, France		175
Veuve Clicquot, Rosé, France		195
Luc Belaire, Brut, France		100
Luc Belaire, Rose, France		125
Dom Perignon, Brut, France 2006		500

RED WINE

	G	B
LIGHT + ELEGANT		
Erath, Pinot Noir, Willamette Valley	15	58
Josh Cellars, Santa Barbara Pinot Nior, California	12	46
RICH + MEDIUM BODIED		
Clos de los Siete, Malbec, Argentina	14	54
Decoy by Duckhorn, Merlot, Sonoma	15	58
Jax, Y3, Napa Valley		55
Meiomi, Red Blend, California	13	50
BIG + BOLD		
Coppola, Diamond Merlot, California	13	50
Caymus, Cabernet Sauvignon, Napa Valley		225
Simi, Cabernet Sauvignon, Alexander Valley	15	58
Justin, Cabernet Sauvignon, Paso Robles	16	62
The Calling, Pinot Noir, Russian River Valley California		80

MARTINIS

THE FIRESTONE CLASSIC	13
SERVED IN ITS OWN SHAKER Ketel One Vodka or Nolet's Gin. Served Classic, Dry or Dirty.	
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CREME BRÛLÉE	11
Three Olives Dutch Caramel Vodka, Licor 43, Cream	
ESPRESSO MARTINI	12
Three Olives Espresso Vodka, Kahlúa, Frangelico, Espresso	
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
Ciroc Red Berry Vodka, Pama, Cranberry Juice, Champagne, Served in a Flute	
VERY BERRY SMASH	14
Elijah Craig Bourbon, Fresh Blueberries, Fresh Raspberries, Mint, Lime Juice, Strawberry Purée	
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	
EL SEÑOR	14
Bacardi Ocho Gold Rum, Grand Marnier, Vermouth, Grenadine, Pineapple Juice	

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 Especial	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