



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

STARTERS

OAK-FIRED BROCCOLI <small>V</small>	13
Blue Cheese Sauce, Puffed Rice, Harissa Vinaigrette, Pickled Fresno	
CRISPY CHICKEN BAO BUNS	12
Gochujang Sauce, Spicy Mayo, Kimchi, Sesame Seeds, Scallion	
HAND-BREADED TUSCAN CALAMARI	15
Mixed Peppers, Tzatziki, Sweet Chili, Marinara	
BEEF TENDERLOIN SKEWERS * <small>GF</small>	16
Mushrooms, Peppers, Onions, Horsey Sauce, Sweet & Spicy Sauce	
JUMBO SHRIMP COCKTAIL	18
Baby Greens, Dijon Vinaigrette, Fried Capers, House Cocktail Sauce	
PAN SEARED CRAB CAKES (2)	24
Jumbo Lump Crab, Arugula Salad, Dijonaise, Red & Yellow Pepper Coulis	
CARIBBEAN CHICKEN LOLLIPOPS	16
Jerk Marinated, Mango Coulis, Toasted Sesame Seeds	
FIRESTONE EMPANADA	15
Braised Beef, Lime Crema, Pickled Onion, Micro Cilantro, Poblano Mole	
ESCARGOT	18
Meuniere Sauce, Tomato, Puff Pastry, Demi Glace	
CHARRED OCTOPUS	18
Creamy Hummus, Chickpea Salad, Dill, Chive Oil, Summer Truffle	

SOUP & SALADS

FRENCH ONION SOUP	12
House-Made Beef Stock, Onion Trio, Sherry, Ciabatta, Gruyere, Parsley	
SOUP DU JOUR	10
From Scratch - In-House daily. Ask Your Server For Today's Selection	
HOUSE SALAD <small>GF</small>	11
Romaine Hearts, Feta, Cucumber, Tomato, Red Onion, Radish, Dijon Vinaigrette	
OAK GRILLED CAESAR	16
Romaine Hearts, Aged Parmesan, Croutons, Creamy Caesar Dressing	
WEDGE SALAD	15
Baby Iceberg, Nueske Bacon, Blue Cheese Crumble, Tomato, Pickled Onion, Hard Boiled Egg, Blue Cheese Dressing	
BURRATA SALAD <small>V GF</small>	15
Heirloom Tomato, Balsamic Reduction, Arugula & Basil Salad, Evoo, Sea Salt	
STRAWBERRY FIELDS SALAD <small>V</small>	15
Mixed Greens, Baby Spinach, Tomato, Strawberry, Candied Pecans, Goat Cheese, Onion Straws, Garlic-Balsamic Vinaigrette	

ADD ONS

Chicken 8 | Shrimp 10 | Sirloin 14
Salmon 14 | 5oz Lobster Tail 24

PRIME SUSHI

SPICY TUNA ROLL*

Avocado, Cucumber, Eel Sauce, Sesame Seeds, Furikake... 12

COCONUT SHRIMP ROLL

Mango, Avocado, Cream Cheese, Sweet Chili... 14

LOBSTER SURF & TURF ROLL

Maine Lobster, Spicy Mayo, Cucumber, Carrot, Eel Sauce, Shaved Ribeye... 24

GF - GLUTEN-FREE V - VEGETARIAN

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



WOOD-FIRED STEAKS & CHOPS

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

FILET MIGNON - 6oz / 8oz	39/45	FLAT IRON - 8oz	32
RIBEYE - 12oz / 16oz	42/49	SIRLOIN - 8oz	29
NY STRIP - 12oz	45	WAGYU FLANK STEAK - 8oz	39

CHOICE OF 2 CLASSIC SIDES

Yukon Gold Mashed Potato	Baby Vegetable Melange
Shoestring French Fries	Wilted Baby Spinach
Herbed Fingerling Potato	Grilled Asparagus
Baked Idaho Potato	Sautéed Brussels Sprouts
Saffron Rice	Roasted Mushroom Medley

CHOICE OF SAUCE

Bordelaise Sauce
Creamy Mushroom Sauce
Bearnaise
Asian Style Chimichurri
Horseradish Sauce
Au Poivre

PRIME SIDES - SUBSTITUTE +3 | ADDITIONAL +7

Wild Mushroom Risotto	Cheddar Twice Baked Potato
Au Gratin Potatoes	Crab Mac & Cheese

ENHANCEMENTS

Gorgonzola Crust - \$5
Cold Water Lobster Tail - \$24
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

CHEF'S ENTRÉES

BACON WRAPPED MEATLOAF	24	VEGETARIAN "STROGANOFF" ^V	25
Yukon Gold Mashed Potato, Sautéed Brussels, Creamy Mushroom Sauce		Vegetable Demi, Artichoke Hearts, Assorted Mushrooms, Egg Noodles, Fine Herb, Creme Fraiche	
SEARED AHI TUNA *	34	PAN SEARED SCALLOPS ^{GF}	40
Wasabi Whipped Potato, Sautéed Veggies, Kimchi, Wakami, Yum Yum Sauce, Crispy Carrots		Cheesy Purple Grit Cake, Wilted Baby Spinach, Roasted Mushrooms, Crispy Brussel Leaves, Lemon-Garlic Buerre Blanc	
GRILLED BLACK GROUPER ^{GF}	35	MISO BUTTERFISH	39
Herbed Fingerling Potato, Grilled Broccoli, Vanilla Rum Butter. Crab Stuffed +\$12		Coconut Basmati Rice, Sautéed Asian Veggies, Miso Glaze, Toasted Sesame Seeds	
BRAISED OSSO BUCO	28	FIRESTONE STEAK BURGER*	20
Wild Mushroom Risotto, Wilted Baby Spinach, Pan Jus, Fresh Herbs		8oz Chuck, Brisket, Short Rib Patty, Thick Cut Bacon, Port-Soaked Onions, Fontina Cheese, Bearnaise Sauce, Local Brioche Bun, Shoestring Fries, Sriracha Emulsion	
OAK GRILLED FAROE ISLAND SALMON*	29		
Wild Mushroom Risotto, Sautéed Brussels, Cucumber Relish, Beurre Rouge			



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.	
<hr/> <hr/>	
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
Ciroc 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