

Available Monday to Friday after 11 am. Saturday, Sunday & Holidays after 9 am.

tapas and appetizers

FRIED MUSHROOMS

Beer battered mushrooms. Roasted garlic chipotle dipping sauce. 6 ½

CRISPY POTATO ROLLS

Mashed potatoes, wonton wrapper, sour cream, cheddar cheese, smoked bacon, green onion. Order of two. 6

FRIED PICKLES

Panko crusted. Roasted garlic chipotle dip. 7

FORNO BAKED CHEESE BREAD

Focaccia, garlic butter, zesty cheese blend, parmesan cheese. Salsa fresca. 8 ¼

CALIFORNIA ROLL

Nori wrapper, sushi rice, crab, avocado, Japanese mayonnaise, cucumber, black and white sesame seeds, spicy mayonnaise. Wasabi, ginger, zesty soya dipping sauce. 10 ¼

LOBSTER & CRAB DIP

Lobster, crab, shrimp, artichoke hearts, spinach, cream cheese. Tortilla chips. 16 ¼

BUTTERNUT SQUASH RAVIOLI WITH PRAWNS

Butternut squash and marscapone ravioli, honey, lemon truffle butter, prawns, toasted pine nuts, parmesan cheese, deep fried sage. 12 ¾

VIETNAMESE SUMMER ROLLS

Chicken, carrot, snow peas, green onion, rice noodles, peanut sauce, rice paper. Cilantro dipping sauce. 12 ¼

CHEESEBURGER SPRING ROLLS

Premium Alberta Gold ground beef, cheddar cheese, Thousand Island dressing, onion, Firestone relish, fried spring roll wrapper. Salsa fresca, red pepper ketchup dipping sauce. 12 ¼

CHICKEN WINGS

Choose your wing:

Crispy coated or traditional

Choose your flavour:

Buffalo, Lemon Pepper, BBQ, Salt & Pepper, Nashville Hot, or Thai Red Curry. Served with cucumbers and vegetable dip. 15 ¼

housemade soups and salads

ROASTED CHICKEN CORN CHOWDER

Forno baked breadstick. Cup 5 ½ Bowl 7 ¾

BAKED FRENCH ONION SOUP

Classic French baked. Crouton, Swiss & parmesan cheese. 7 ¾

FARMER'S MARKET SALAD

Mixed greens, carrot, cucumber, tomato, radish sprouts, broccoli, daikon, sun dried cranberries, goat cheese. Herb vinaigrette. Forno baked breadstick. 8 ¾ Side 4 ½

Add Chicken 5 ½ or Fire-grilled prawns 8 ½

PARMESAN CHICKEN CAESAR SALAD

Parmesan crusted chicken breast, romaine lettuce, croutons, parmesan cheese, deep fried capers, housemade dressing. Forno baked breadstick. 16 ½

THAI KAI SALAD

Chicken, mixed greens, snow peas, carrot, peanuts, crispy wonton strips, honey lime vinaigrette, Thai peanut sauce. 16 ¾

CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese, deep fried capers, housemade dressing. Forno baked breadstick. 9 Side 5
Add Chicken 5 ½ or Fire-grilled prawns 8 ½

SOUTHWEST TACO SALAD

Housemade taco shell, spicy ground beef, mixed greens, roasted red peppers, black beans, Roma tomato, roasted corn, cheddar cheese, ranch dressing. Sour cream, salsa, guacamole. 17 ¼

small plates

CHICKEN FINGERS

Hand-breaded chicken fingers, housemade honey mustard dipping sauce. Shoestring fries. 15

BANGKOK LETTUCE WRAPS

Chicken, snow peas, green onion, carrot, water chestnuts, bean sprouts, walnuts, sweet and spicy Thai sauce, deep fried Asian noodles. Lettuce wrappers. 15 ¾

FISH TACOS

Tempura basa and shrimp, lemon caper aioli, guacamole, tomatoes, lettuce, salsa fresca, coleslaw. Flour tortillas. 16 ¼

FISH N' CHIPS

House battered cod fillets, lemon caper tartar, malt vinegar, coleslaw. Shoestring fries. 17 ¾

Available Monday to Friday after 11 am. Saturday, Sunday & Holidays after 9 am.

forno oven pizzas

Housemade thin crust pizza.

DOUBLE PEPPERONI PIZZA

40 pieces of pepperoni, basil, housemade tomato sauce, mozzarella cheese. 16

SICILIAN PIZZA

Chorizo sausage, prosciutto, ham, green pepper, mushroom, tomato basil sauce, mozzarella and parmesan cheese, basil. 17

bowls and pastas

GINGER BEEF BOWL

Crispy beef, housemade ginger sauce, wok vegetables, sesame seeds, sticky rice. 15

ASIAN CHICKEN BITE BOWL

Crispy breaded chicken, sweet chili sauce, wonton strips, sesame seeds, green onion, sticky rice, cucumber. 14 ½

INDOCHINE RED CURRY BOWL

Prawns, chicken, onions, ginger, wok vegetables, sun dried cherries and apricots, spicy red curry sauce, plum wine, coconut, sticky rice. 16 ½

sandwiches

STEAK SANDWICH

Fire-grilled Alberta Gold Premium top sirloin, onion straws, garlic toast. Steakhouse fries. 20 ¾

NASHVILLE HOT CHICKEN SANDWICH

Crispy fried chicken breast, Nashville Hot sauce, coleslaw, deep fried pickles, mayonnaise, jalapeño havarti cheese, butterdrop bun. Steakhouse fries. 17 ¾

BEEF DIP SANDWICH

Oven roasted Alberta Gold Premium beef, sautéed mushrooms, cheddar cheese, BBQ sauce, horseradish mayonnaise, ciabatta bun. Steakhouse fries. 17 ¾

SONOMA CHICKEN SANDWICH

Chicken breast, Brie cheese, pear, baby spinach, tomato, radish sprouts, raspberry mayonnaise, ciabatta bun. Steakhouse fries. 16 ¾

Substitute sweet potato fries. 2 ¾

burgers

THE BURGER

Premium Alberta Gold ground beef, smoked bacon, cheddar cheese, radish sprouts, tomato, lettuce, red onion, pickle, mayonnaise, housemade relish, butterdrop bun. Steakhouse fries. 16 ¼

BISON BURGER

Lean ground buffalo mixed with peppers, tomato, onion, sweet chili sauce. Lettuce, tomato, red onion, pickle, jalapeño havarti cheese, mayonnaise, butterdrop bun. Steakhouse fries. 17 ¼

ALMOND CHICKEN PIZZA

Chicken, bacon, pineapple, honey garlic sauce, slivered toasted almonds, mozzarella cheese, warm honey drizzle. 17 ½

MONTEREY FIELD PIZZA

Red pepper, artichoke hearts, spinach, basil, red onion, garlic, salsa fresca, Alfredo cheese sauce, mozzarella and parmesan cheese. 16

GINGER PEANUT PORK BOWL

Pork tenderloin, ginger peanut sauce, wok vegetables, sesame seeds, sticky rice. 14 ¾

ALFREDO BROCCOLI LINGUINE

Housemade parmesan Alfredo sauce, broccoli, linguine pasta. Forno baked breadstick. 15
Add Chicken 5 ½ or Prawns 8 ½

MUSHROOM TRUFFLE GNOCCHI

Potato gnocchi, mushrooms, mushroom truffle cream sauce, Asiago cheese. Forno baked breadstick. 20 ½ Add Chicken 5 ½

LUNCH COMBO'S

(available until 2pm daily Mon to Fri excluding holidays)

Choose one - Roasted chicken corn chowder
- Farmer's market salad
- Caesar salad

Choose one - Half Grilled club sandwich
- Half Beef dip

14 ¾

GRILLED CLUB SANDWICH

Ham, chicken breast, Canadian back bacon, Jack and cheddar cheese, lettuce, tomato, mayonnaise, multigrain bread. Steakhouse fries. 15 ¾

CLUB WRAP

Chicken, bacon, ham, Jack and cheddar cheese, tomato, lettuce, mayonnaise, flour tortilla. Farmer's market salad, herb vinaigrette. 15 ¼

THE IMPOSSIBLE BURGER

Premium plant-based patty, cheddar cheese, radish sprouts, relish, tomato, lettuce, red onion, pickle, chipotle corn relish, mayonnaise, butterdrop bun. Steakhouse fries. 18

CALIFORNIA CHICKEN BURGER

Grilled chicken breast, candied bacon, avocado, Jack cheese, lettuce, tomato, red onion, mayonnaise, butterdrop bun. Steakhouse fries. 16 ¼

Substitute premium plant-based patty on any burger.
Add 2 ¼

Substitute sweet potato fries. 2 ¾

Available Monday to Friday after 11 am. Saturday, Sunday & Holidays after 2 pm.

steak and prime rib

PRIME RIB

(After 5:00 p.m. - Limited Availability)
Slow cooked rotisserie roasted prime rib, housemade spice rub, red wine rosemary au jus. Mashed potato, Yorkshire pudding, seasonal vegetables. 33
Add Fire-grilled prawns 8 ½

FIRE-GRILLED SIRLOIN

Crispy potato rolls, oven roasted tomato and seasonal vegetables. 27 ½

NEW YORK STRIPLOIN

Crispy potato rolls, oven roasted tomato and seasonal vegetables. 37 ¼

HAND-CUT RIB EYE

Sautéed mushrooms. Crispy potato rolls, oven roasted tomato and seasonal vegetables. 35 ¼

STEAK ADD-ONS

Fire-grilled prawns 8 ½
Sautéed mushrooms 4
Wild mushroom cream sauce 4
Oscar topping 8 ½
Garlic toast 3 ¾

STEAK & RAVIOLI WITH PRAWNS

Firegrilled bacon wrapped 4oz beef tenderloin. butternut squash and marscapone, ravioli, honey, lemon truffle butter, prawns, toasted pine nuts, parmesan cheese, deep fried sage. Crispy potato roll, oven roasted tomato and seasonal vegetables. 29 ¼

STEAK OSCAR

Fire-grilled sirloin steak, prawns, baby shrimp and crab, hollandaise sauce. Crispy potato rolls, oven roasted tomato and seasonal vegetables. 36



Firestone is proud to serve Alberta Gold beef, a locally sourced and world class product that is exclusive to our brand. Our beef is AAA, hand selected, custom-aged a minimum of 30 days and always fresh.

GRILLED TO PERFECTION

BLUE RARE Cool, blue all the way throughout
RARE Cool centre, bright red throughout
MEDIUM RARE Warm centre, red throughout
MEDIUM Warm, pink centre
MEDIUM WELL Hot, trace of pink in the centre
WELL DONE Hot, fully cooked throughout

seafood

HERB CRUSTED SALMON

Forno baked herb crusted salmon fillet, lemon butter sauce. Crispy rice roll, mashed potato, seasonal vegetables, oven roasted tomato. 26 ¾

STUFFED MAHI MAHI

Forno baked Mahi Mahi stuffed with lobster, shrimp and crab, herbed hollandaise. Crispy rice roll, mashed potato, seasonal vegetables, oven roasted tomato. 28 ½

HALIBUT & BEEF TENDERLOIN DUO

Forno baked macadamia nut crusted halibut, raspberry coulis. Fire-grilled bacon wrapped beef tenderloin(4oz). Crispy rice roll, mashed potato, seasonal vegetables, oven roasted tomato. 29 ¾

firestone specialties

YORKSHIRE PUDDING STACK

Sliced Alberta Gold prime rib, housemade Yorkshire pudding, red wine rosemary au jus. Mashed potato, oven roasted tomato. 19 ¼

CHICKEN POT PIE

Roasted chicken, vegetables, pastry top. Mashed potato, seasonal vegetables. 16 ¼

WILD MUSHROOM PORK TENDERLOIN

Charbroiled pork tenderloin, wild mushroom cream sauce, deep fried mushrooms. Mashed potato, seasonal vegetables. 20 ¾

VEAL PARMIGIANA

Forno baked breaded veal, tomato basil sauce, mozzarella and parmesan cheese, linguine pasta, housemade parmesan Alfredo sauce, oven roasted tomato. 24 ¼

CHICKEN MARSALA

Sautéed chicken medallions, Marsala mushroom cream sauce. Mashed potato, seasonal vegetables. 24 ½

CHICKEN BELLAGIO

Panko crusted chicken breast, prosciutto, arugula, parmesan cream sauce. Mashed potato, seasonal vegetables. 25 ¼



MEATLOAF

Housemade, thick cut premium beef, pork and herb meatloaf, tomato basil sauce, mozzarella and asiago cheese. Mashed potato, seasonal vegetables. 20 ¼

Available Monday to Friday • 6:30 am - 11 am. Saturday, Sunday & Holidays 7 am - 2 pm.

breakfast specialties

BARTON'S BREAKFAST CRÊPE

Housemade crêpe, scrambled eggs, Black Forest ham, smoked bacon, chorizo sausage, onion, red and green peppers, green onion, chipotle aioli, hollandaise, housemade hash brown potatoes, fresh fruit. 16 ¼

STUFFED FRENCH TOAST

Corn flake crusted butterdrop French toast, European cream, triple berry topping, fresh fruit. 13 ½

CHICKEN AND WAFFLES

Hand breaded fried chicken, Belgian waffle, housemade brown sugar syrup, two eggs any style, fresh fruit. 15 ¼

CHOCOLATE STRAWBERRY CRÊPE

Housemade crêpe, strawberries, Callebaut chocolate, lemon ricotta cream cheese, Chantilly cream, French vanilla ice cream. 11

CHORIZO SKILLET

Chorizo sausage, mushrooms, sweet drop red peppers, grape tomato, green onion, Diablo sauce, housemade hash brown potatoes, scrambled eggs, cheddar and jalapeño havarti cheese. 16 ¼

TEXAS SKILLET

Alberta Gold sirloin steak, black beans, red onion, corn relish, red, green and yellow peppers, grape tomato, housemade hash brown potatoes, jalapeño havarti and cheddar cheese, two poached eggs, chipotle hollandaise, salsa, guacamole. 16 ¼

benedicts *Served with fresh fruit and housemade hash brown potatoes.*

CLASSIC EGGS BENEDICT

Back bacon, poached eggs, hollandaise, English muffin. 13 ¾

VEGGIE BENEDICT

Spinach, tomato, avocado, roasted red pepper, feta cheese, poached eggs, hollandaise, English muffin. 15 ¾

CALIFORNIA EGGS BENEDICT

Prawns, smoked bacon, avocado, poached eggs, hollandaise, English muffin. 17 ¼

omelettes *Served with fresh fruit and housemade hash brown potatoes.*

COUNTRY OMELETTE

Sautéed mushrooms, peppers, green onions. Jack and cheddar cheese, tomato, basil, three Grade A eggs, toast. 15 ½

SANTA BARBARA OMELETTE

Bacon, avocado, Jack cheese and salsa fresca, three Grade A eggs, toast. 15 ½

HAM AND CHEDDAR OMELETTE

Black Forest ham and cheddar cheese, three Grade A eggs, toast. 15 ¼

BAJA OMELETTE

Chorizo sausage, sweet drop red peppers, grape tomato, avocado, Diablo sauce, cheddar and jalapeño havarti cheese, three Grade A eggs, toast. 16 ¼

traditional breakfasts

THE CLASSIC

Two Grade A eggs any style and your choice of smoked bacon, Black Forest ham, back bacon or Spolumbo's maple sausage. Housemade hash brown potatoes, toast, fresh fruit. 12 ¾

BREAKFAST COMBO

Two Grade A eggs any style, smoked bacon, two buttermilk pancakes, choice of maple syrup, triple berry topping or housemade brown sugar syrup. Fresh fruit. 12 ½

THE BIG BREAKFAST

Three Grade A eggs any style, Spolumbo's maple sausage, two strips of bacon and Black Forest ham, housemade hash brown potatoes, toast, fresh fruit. 15 ¼

BUTTERMILK PANCAKES

Three buttermilk pancakes with your choice of maple syrup, triple berry topping or housemade brown sugar syrup. Fresh fruit. 9 ¾

BELGIAN WAFFLE

Belgian waffle with your choice of maple syrup, triple berry topping or housemade brown sugar syrup. Fresh fruit. 10 ¼

BUTTERDROP FRENCH TOAST

Three grilled butterdrop French toast with your choice of maple syrup, triple berry topping or housemade brown sugar syrup. Fresh fruit. 10 ¼

BREAKFAST SANDWICH

Ham, smoked bacon, fried Grade A egg, cheddar cheese, hollandaise, butterdrop bun, housemade hash brown potatoes, fresh fruit. 12 ¾

small plates

SIMPLE BREAKFAST

Two Grade A eggs any style, toast, fresh fruit. 8 ¼

PARFAIT

Yogurt, granola, fresh fruit cup, housemade banana bread. 10

HOT OATMEAL

Served with sun dried cranberries, raisins, cream and brown sugar. 6 ¼

FRESH FRUIT CUP

Seasonal berries and melon. 5 ¾