



BRIMSTONE

WOODFIRE GRILL

SHAREABLES

get to know our scratch kitchen, share a bite

SUSHI

- SPICY TUNA ROLL** 17
Cream cheese, cucumber, and avocado inside drizzled with spicy mayo, eel sauce
- SHORT RIB ROLL** 17
Shiitake mushrooms, sautéed onions, peppers, and drizzled with spicy mayo
- TEMPURA SHRIMP ROLL** 15
Asparagus, cream cheese, and eel sauce
- SALMON ROLL** 15
Cream cheese, avocado, panko battered then fried and drizzled with spicy mayo and eel sauce
- CALIFORNIA ROLL** 11
Krab, cucumber, and avocado

- POKE TUNA STACK** 17
Tuna, avocado, ponzu sauce and crispy wontons
- AMERICAN KOBE BEEF SLIDERS** 15
Trio of American Kobe beef sliders with American cheese
- CHEF JULIO'S CEVICHE** 17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains
- SIGNATURE SPINACH & ARTICHOKE DIP** 12
Served with warm tortilla chips and salsa

FLATBREADS

- THE BELLA MARGARITA** 16
Mozzarella, tomatoes, pesto, and garlic oil
- BASIL & PESTO SHRIMP** 16
Pesto with fresh garlic and parmesan cheese, jumbo shrimp and fresh basil
- SWEET & SPICY CHICKEN** 14
Firecracker sauce, mozzarella, and chicken topped with julienne carrots, peppers, scallions, cilantro and macadamia nuts
- SLOW-COOKED SHORT RIB** 17
Braised short rib, caramelized onions, roasted peppers, mushrooms, Gruyere cheese and roasted pepper sauce

SOUPS + GREENS

- SEASONAL SOUP** 9
 - SHE CRAB BISQUE** 9
 - THE BRIMSTONE SALAD** 10
Mixed greens, bacon, tomatoes, blue cheese, red onions and house dressing
 - BABY WEDGE** 10
Iceberg lettuce, bacon, tomato and crumbled blue cheese
 - STACKED TOMATO** 11
Fresh mozzarella, red onion, sun-dried tomato oil, basil and balsamic glaze
 - THE CAESAR** SM 7 / LG 11
Romaine, shaved Parmesan cheese and croutons
Add chicken 6 shrimp 8 beef tenderloin 8
 - SEARED AHI TUNA MANGO** 22
Mixed greens, avocado, mango and cilantro vinaigrette
 - BRG'S FAMOUS CHICKEN & KALE** 18
Roasted chicken, kale salad, charred corn, black beans, tomato, avocado, and crispy tortilla strips
- Salad Dressings:** House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Buttermilk Ranch and White Balsamic Vinaigrette

MUST HAVES

- | | | | |
|----------------------------------|---|--------------------|---|
| BRIMSTONE FRIES | 7 | KALE SALAD | 7 |
| ROASTED ASPARAGUS | 7 | FRIED YUCCA | 7 |
| JALAPEÑO MAC & CHEESE | 7 | | |

CHEF'S SPECIALTIES

- CRISPY GROUPER SANDWICH** MKT
Cucumber and dill mayo, lettuce, red onion on a toasted challah bun served with french fries
- CITYPLACE TROUT** 28
Sundried tomato crusted rainbow trout with lobster ginger sauce served with kale salad
- BRIMSTONE SIGNATURE CRAB CAKES** 32
Sautéed and served with remoulade sauce, corn relish and roasted asparagus
- BOURBON STREET PASTA** 25
Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese
- WOOD-FIRED BBQ SALMON** 18
Woodfired Atlantic salmon with house-made BBQ sauce served with roasted asparagus
- SCRATCH-MADE CHICKEN SALAD SANDWICH** 15
Chopped roasted chicken mixed with mayonnaise, onion, celery, and seasonings on toasted challah bread served with french fries
- THE BRIMSTONE BURGER** 16
1/2 lb ground prime chuck, woodfire grilled with lettuce, mayonnaise, tomato, pickle served with french fries
Add cheese 1 bacon 2
- THE BUTCHER SANDWICH** 18
Marinated filet mignon, sautéed mushrooms, bacon, mozzarella and crispy onions, served with french fries
- CHURRASCO ESPECIAL** 28
Woodfire grilled skirt steak and topped with house made chimichurri served with fried yucca

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

