SHAREABLES		GREENS	
get to know our scratch kitchen, share a bite		THE BRIMSTONE SALAD	10
POKE TUNA STACK	17	Mixed greens, bacon, tomatoes, blue cheese,	
Tuna, avocado, ponzu sauce and crispy wontons		red onions, house dressing BABY WEDGE	10
	15	lceberg lettuce, bacon, tomato, and crumbled	10
AMERICAN KOBE BEEF SLIDERS A trio of American Kobe beef sliders with cheese	15	blue cheese	
CHEF JULIO'S CEVICHE Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains	17	STACKED TOMATO	11
	17	Fresh mozzarella, red onion, sun-dried tomato	
		oil, basil, balsamic glaze THE CAESAR SM 7 /	I C 11
SPINACH AND ARTICHOKE DIP	12	Romaine, shaved Parmesan cheese and croutons	LU II
Served with warm tortilla chips and salsa		add chicken 6 • shrimp 8 • beef tenderloin 8	
HONEY BBQ DRUMETTES Seasoned, oven roasted and finished	12	SEARED AHI TUNA MANGO	22
	· -	Mixed greens, avocado, mango, and cilantro vinaigret	
in the fryer, served with chipotle-ranch		BRG'S FAMOUS CHICKEN & KALE SALAD	18
and blue cheese dressing		Roasted chicken, kale salad, charred corn, black beans, tomato, avocado and crispy tortilla strips	
		,,	
SUSHI		Salad Dressings: House (Sweet & Sour), Blue Cheese,	
SPICY TUNA ROLL	17	Blue Cheese Vinaigrette, Buttermilk Ranch,	
Cream cheese, cucumber, and avocado		White Balsamic Vinaigrette	
inside drizzled with spicy mayo, eel sauce	1		
SHORT RIB ROLL	17	HAND-CRAFTED	
Shiitake mushrooms, sautéed onions, peppers, spicy mayo		FLATBREADS	
TEMPURA SHRIMP ROLL	15		
Asparagus, cream cheese, eel sauce	IJ	THE BELLA MARGARITA	16
SALMON ROLL	14	Mozzarella, tomatoes, pesto, and garlic oil	10
Salmon, cream cheese, avocado, panko	••	BASIL & PESTO SHRIMP Pesto with fresh garlic, jumbo shrimp, Parmesan	16
battered then fried, topped with spicy mayo,		cheese and fresh basil	
eel sauce		SWEET & SPICY CHICKEN	14
CALIFORNIA ROLL	11	Firecracker sauce, mozzarella, and chicken	
Krab, cucumber, avocado		topped with julienne carrots, peppers, scallions, cilantro, macadamia nuts	
		SLOW-COOKED SHORT RIB	17
		Braised short rib, caramelized onions,	17
		roasted peppers, mushrooms, Gruyere cheese,	
		roasted pepper sauce	

 $[\]star$ 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.

MAINS

SEASONAL SOUP	9	
THE BRIMSTONE BURGER 1/2 lb. ground prime chuck, woodfire grilled with lettuce, mayo, tomato, pickle, served with fries add cheese 1 ● add bacon 2	16	
THE BUTCHER SANDWICH Marinated filet mignon, sautéed mushrooms, bacon, mozzarella, and crispy onions, served with fries	18	
BAKED LOBSTER TAILS Two cold-water tails baked and served with french fries and drawn butter	ИКТ	
CITYPLACE TROUT Sun-dried tomato crust and topped with lobster ginger sauce, served with kale salad		
SLOW ROASTED BABY BACK RIBS		
Slow-roasted and woodfire grilled with BBQ sauce		
served with french fries FULL SLAB 32 • HALF SLAB	17	
BEEF SHORT RIB Certified Angus Beef™ braised in a shiitake mushroom au jus, served with Parmesan potatoes	28	
CHURRASCO ESPECIAL Woodfire grilled skirt steak topped with house made chimichurri, served with fried yucca	28	

MUST HAVES 7

PARMESAN POTATOES KALE SALAD **BRIMSTONE FRIES** FRIED YUCCA **ROASTED ASPARAGUS SALT-CRUSTED BAKED POTATO**

JALAPEÑO MAC & CHEESE

CHEF'S SPECIALTIES

SHE CRAB SOUP	9
CRISPY GROUPER SANDWICH Cucumber and dill mayo, lettuce, red onion on toasted challah bun served with french fries	MKT
BOURBON STREET PASTA Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese	25
CILANTRO KEY LIME ROASTED CHICKEN Oven roasted and topped with our house made key lime sauce, served with french fries	22
BRIMSTONE SIGNATURE CRAB CAKES Sautéed and served with remoulade sauce, corn relish and roasted asparagus	32
CEDAR PLANK SALMON Atlantic salmon topped with whole-grain mustard butter cooked on a cedar plank and served with kale salad	27

STEAKS

MARKET LOBSTER TAIL

We proudly serve Certified Angus Beef $^{\!\top\!\!M}$ and grill all of our steaks on our woodfire grill. All steaks are served with our

tamous Parmesan potatoes.	
THE NEW YORK STRIP 16 oz.	41
THE FILET 8 oz.	39
THE BONE-IN RIBEYE 16 oz.	47
SAVORY EXTRAS BRG'S OSCAR STYLE Crab, asparagus, & béarnaise	7
CLASSIC BÉARNAISE	3
TENDER SAUTÉED MUSHROOMS	5

MKT

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