

# BRIMSTONE

WOODFIRE GRILL

## SOUPS & GREENS

### SEASONAL SOUP 9

### BRIMSTONE SALAD GF 9

Mixed greens, bacon, tomatoes, crumbled blue cheese, red onions, house dressing

### WEDGE SALAD GF 9

Iceberg lettuce, bacon, tomatoes, crumbled blue cheese

### GRILLED CAESAR 11

Wood-fire grilled romaine, split and rubbed with house-made dressing, rustic croutons, Parmesan cheese, drizzled with sun-dried tomato oil

### AHI TUNA SALAD\* 23

Mixed greens, onions, tomatoes, avocado, mango, sesame seeds, cilantro vinaigrette

### BRG'S FAMOUS CHICKEN & KALE 17

Wood-fire roasted chicken, charred corn, Parmesan cheese, black beans, avocado, tomatoes, corn tortilla, tossed with our famous kale salad

Salad Dressings: House Vinaigrette, Blue Cheese, Blue Cheese Vinaigrette, Ranch, Honey Mustard, White Balsamic Vinaigrette

## SHARE A BITE

### TUNA TARTAR\* 17

Tuna, avocado, ponzu sauce, crispy wontons

### CRAB CAKE 17

Com relish, remoulade sauce

### BRG SLIDERS 16

A blend of short rib, brisket, ground chuck, American cheese, Challah bun

### CEVICHE\* 18

Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains, jalapeño cream

### SIGNATURE SPINACH + ARTICHOKE DIP 13

Served with warm tortilla chips, pico de gallo

## SUSHI

### SPICY KRAB ROLL 12

Cream cheese, cucumber, avocado, krab, spicy mayo, inside out, topped with wasabi sesame seeds, spicy mayo, eel sauce

### COCONUT SHRIMP ROLL 15

Sesame sushi sheets, sushi rice, remoulade, avocado, mango, jalapeño, cilantro, roasted coconut, topped with eel sauce, sriracha

### TEMPURA SHRIMP ROLL 13

Tempura shrimp, asparagus, cream cheese, eel sauce

### SALMON ROLL\* 15

Salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo and eel sauce

### CALIFORNIA ROLL 10

Krab, cucumber, avocado

## FROM THE SEA

### YELLOWTAIL SNAPPER MKT

Lightly seasoned, wood-fire grilled, served with a lemon butter sauce and roasted asparagus

### CEDAR PLANK SALMON GF 28

Atlantic salmon topped with whole-grain mustard butter cooked on a cedar plank, served with roasted asparagus

### MAHI NAPOLEAN 29

Blackened mahi served with cilantro mashed potatoes, coconut-passion fruit butter sauce, crispy plantains, mango salsa

### TWIN LOBSTER TAILS 56

Cold water lobster tails wood-fire grilled, served with grilled asparagus & drawn butter

### CHEF JULIO'S FRESH CATCH 17

Chef's choice, wood-fire grilled, blackened, toasted Challah bun, remoulade, lettuce, tomato, pickle

## PASTA

### RATATOUILLE LENTIL PENNE GF 18

Braised eggplant ratatouille, spicy tomato sauce, lentil penne pasta, feta cheese

### CHICKEN SALTIMBOCCA 22

Sautéed chicken breast, prosciutto, tomato, broccoli, spinach, roasted pepper sauce, sage butter, served over linguini

### SHRIMP SCAMPI 25

Jumbo white shrimp cooked in a garlic butter sauce, served over linguine pasta, topped with sun dried tomato bruschetta

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## FLATBREADS

### THE BELLA MARGHERITA 14

Mozzarella, tomatoes, basil, pesto, and garlic oil

### BASIL & PESTO SHRIMP 16

Pesto with fresh garlic, shallots, jumbo shrimp, Parmesan cheese and fresh basil

### BEEF TENDERLOIN & MUSHROOMS 16

Beef tenderloin, roasted peppers, grilled portobello mushrooms, goat cheese, and mozzarella

### BUFFALO CHICKEN 15

Alfredo sauce, buffalo chicken, blue cheese, bacon

## BURGERS

### BRG BURGER 16

Blend of short rib, brisket, and ground chuck on a toasted Challah bun, fully loaded

Add Ons: Cheese 1 · Fried Egg 2 · Bacon 2 · Avocado 2

## SIDES 7

GARLIC MASHED POTATOES

BRIMSTONE FRIES

GRILLED ASPARAGUS  

KALE SALAD

JALAPENO MAC & CHEESE

SWEET POTATO FRIES

## FROM THE FARM

### SKIRT STEAK CHIMICHURRI 30

10 oz. Wood-fire grilled, served with mashed potatoes, house-made chimichurri

### CHICKEN MILANESE 23

Parmesan crusted and sauteed, served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle





### MONTERREY CHICKEN SANDWICH 16

Wood-fire grilled chicken breast, Swiss cheese, bacon, avocado, lettuce, tomato, toasted Challah bun

### STEAK SANDWICH 18

Marinated filet mignon, sautéed mushrooms, bacon, Swiss cheese, and crispy onions, French fries

## STEAKS

DELMONICO 12oz.		32
NEW YORK STRIP 16oz.		MKT
FILET MIGNON 8oz.		39
BONE-IN RIBEYE 16oz.		MKT

We are a licensed and registered provider of Special Reserve, aged for 30 days.

## TOPPINGS

OSCAR STYLE 8  
Crab, asparagus & béarnaise

BÉARNAISE SAUCE 3

LOBSTER TAIL ADD ON 25

Celiac Disease: Please let your server know.  Items containing this symbol can be made Gluten Free by request.

Please ask server for details.  Certified Gluten Free.  Vegan option available

\*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.