

# BRIMSTONE

WOODFIRE GRILL

## SOUPS & GREENS

### SEASONAL SOUP 9

### BRIMSTONE SALAD <sup>GF</sup> 9

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

### WEDGE SALAD <sup>GF</sup> 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

### STEAK & BLUE 19

Filet Mignon, mixed greens, tomatoes, dried cranberries, walnuts, blue cheese vinaigrette, topped with crispy onions

### 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

Corn 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

### SEAFOOD MISTO 22

Chef's choice of fish, with shrimp, clams, calamari, dredged in flour and lightly breaded

## SUSHI

### SPICY KRAB ROLL 12

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

### COCONUT-CRUSTED SHRIMP ROLL 15

Sesame sushi sheet, 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, 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 <sup>GF</sup> 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 <sup>GF</sup> 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 sundried 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  GF

BRIMSTONE FRIES

GRILLED ASPARAGUS  GF  

KALE SALAD 

JALAPEÑO MAC & CHEESE

SWEET POTATO FRIES

WHITE RICE

## 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 sautéed, served over creamy angel hair pasta, topped with and 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

### BABY BACK RIBS HALF 17 | FULL 31

Slow roasted, wood-fire grilled with house-made BBQ sauce

### JAMBALAYA 29

Jumbo shrimp, Andouille sausage, chicken and peppers in a light Creole reduction, basmati rice

## STEAKS MKT

DELMONICO 12oz. 

NEW YORK STRIP 16oz. 

FILET MIGNON 8oz. 

BONE-IN RIBEYE 16oz. 


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



## TOPPINGS


OSCAR STYLE  GF 8

Crab, asparagus & béarnaise

BÉARNAISE SAUCE  GF 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.  GF Certified Gluten Free.

\*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.  Vegan option. Gratuity will be added to parties of 8 or more.