

SHAREABLES

POKE TUNA STACK*	18
Tuna, avocado, ponzu sauce and crispy wontons	
AMERICAN KOBE BEEF SLIDERS	15
A trio of American Kobe beef sliders with cheese	
CHEF JULIO'S CEVICHE*	17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains	
SIGNATURE SPINACH AND ARTICHOKE DIP	13
Served with warm tortilla chips and salsa	
HONEY BBQ CHICKEN DRUMETTES	13
Seasoned, oven roasted and finished in the fryer, served with chipotle-ranch and blue cheese dressing	
SHORT RIB TOSTONES	16
Slow cooked topped with chimichurri, mushrooms, roasted pepper and jalapeño cream	

SUSHI

SPICY TUNA ROLL*	18
Cream cheese, cucumber, and avocado inside out, drizzled with spicy mayo, eel sauce	
COCONUT SHRIMP ROLL*	17
Panko crusted shrimp with roasted coconut, remoulade, avocado, cilantro	
TEMPURA SHRIMP ROLL*	15
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*	11
Krab, cucumber, avocado	

GREENS

THE BRIMSTONE SALAD	10
Mixed greens, bacon, tomatoes, blue cheese, red onions, house dressing	
BABY WEDGE	10
Iceberg lettuce, bacon, tomato, crumbled blue cheese	
STACKED TOMATO	11
Fresh mozzarella, red onion, sun-dried tomato oil, basil, balsamic glaze	
THE CAESAR	SM 7 / LG 11
Romaine, shaved Parmesan cheese, 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 SALAD	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, White Balsamic Vinaigrette	

HAND-CRAFTED FLATBREADS

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

*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
BRIMSTONE'S FAMOUS CRAB CAKE	17
Lump crab cake served with remoulade sauce and corn salsa	
THE BRIMSTONE BURGER	18
1/2 Lb. ground prime chuck, woodfire grilled with lettuce, mayo, tomato, pickle, served with fries Add cheese 1 • Add bacon 2	
BBQ SALMON <i>Available during lunch</i>	18
Atlantic salmon prepared on the wood-fire grill and basted with our housemade barbecue sauce served with asparagus	
THE BUTCHER SANDWICH	19
Marinated filet mignon, sautéed mushrooms, bacon, mozzarella and crispy onions, served with French fries	
CHICKEN MILANESE	23
Parmesan crusted and sautéed, served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	
CITYPLACE SNAPPER	MKT
Woodfire grilled and topped with lemon caper butter sauce, served with a kale salad	
SLOW ROASTED BABY BACK RIBS	FULL 32 / HALF 17
Slow-roasted and woodfire grilled with BBQ sauce served with French fries	
SHORT RIB Á CABALLO	28
Certified Angus Beef™ slowly braised, Yukon gold mashed potatoes, grilled asparagus, mushroom ragout, fried egg	
CHURRASCO ESPECIAL	29
Woodfire grilled skirt steak topped with housemade chimichurri, served with fried yucca	

MUST HAVES

7

Parmesan Potatoes
Brimstone Fries
Roasted Asparagus
Kale Salad
Jalapeño Mac & Cheese
Fried Yucca
Rice & Beans
Salt-Crusted Baked Potato (available after 4pm)
Yucan Gold Mashed Potatoes

CHEF'S SPECIALTIES

SHE CRAB SOUP	9
CRISPY GROUPER SANDWICH	21
Cucumber and dill mayo, lettuce, red onion on toasted challah bun served with French fries	
BOURBON STREET PASTA	25
Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese	
CILANTRO KEY LIME CHICKEN	22
Half "All-Natural" chicken topped with cilantro-key lime sauce, served with French fries	
SHRIMP PENNE A LA VODKA	24
Jumbo gulf whites, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese	
CEDAR PLANK SALMON	27
Atlantic Salmon topped with whole-grain mustard butter cooked on a cedar plank served with kale salad	

STEAKS

We proudly serve Certified Angus Beef™ and grill all of our steaks on our woodfire grill.

All steaks are served with our famous Parmesan potatoes.

THE NEW YORK STRIP 16 oz.	MKT
THE FILET 8 oz.	39
THE BONE-IN RIBEYE 16 oz.	MKT

SAVORY EXTRAS

BRG'S OSCAR STYLE	7
Crab, asparagus, & béarnaise	
CLASSIC BÉARNAISE	3
TENDER SAUTÉED MUSHROOMS	5
MARKET LOBSTER TAIL	MKT

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LARGE PLATES