

Greens:

THE BRIMSTONE SALAD 10 ^{GF}

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

BABY WEDGE 10 ^{GF}

Iceberg lettuce, bacon, red onions, tomatoes, blue cheese

STACKED TOMATO 11 ^{GF}

Fresh mozzarella, red onions, sun-dried tomato oil, basil, balsamic glaze

THE CAESAR SM 7 / LG 11

Romaine, shaved Parmesan cheese, croutons

SEARED AHI TUNA MANGO* 22

Mixed greens, avocado, red onions, tomatoes, 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

ADD CHICKEN 6 | SHRIMP 8 | BEEF TENDERLOIN 8

Salad Dressings: House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Honey Mustard, Buttermilk Ranch, White Balsamic Vinaigrette, Caesar

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 ^{GF}

THE FILET 8 OZ. 39 ^{GF}

THE BONE-IN RIBEYE 16 OZ. MKT ^{GF}



BRIMSTONE'S FAMOUS CRAB CAKE 17

Lump crab cake served with remoulade sauce and corn salsa

CEDAR PLANK SALMON 27 ^{GF}

Atlantic Salmon topped with whole-grain mustard butter cooked on a cedar plank served with kale salad

BOURBON STREET PASTA 25

Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese

CITYPLACE SNAPPER MKT ^{GF}

Wood fire grilled and topped with lemon caper butter sauce, served with a kale salad

BBQ SALMON 18 ^{GF}

Available during lunch

Atlantic salmon prepared on the wood fire grill and basted with our house-made BBQ sauce served with asparagus

SHRIMP PENNE A LA VODKA 24

Jumbo Gulf whites, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese

MAHI NAPOLEAN 29

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

MUST HAVES 7

Parmesan Potatoes

Brimstone Fries

Roasted Asparagus ^{GF}

Kale Salad

Jalapeño Mac & Cheese

Fried Yucca

Rice & Beans

Salt-Crusted Baked Potato (available after 4pm)

Yucon Gold Mashed Potatoes ^{GF}

Sweet Potato Fries

BRIMSTONE

WOODFIRE GRILL

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, mango, jalapeño, avocado, cilantro

SALMON ROLL* 15

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

CALIFORNIA ROLL 11

Krab, cucumber, avocado

hand-crafted FLATBREADS

THE BELLA MARGHERITA 16 ^{GF}

Mozzarella, tomatoes, basil, pesto, and garlic oil

BASIL & PESTO SHRIMP 16

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

SLOW-COOKED SHORT RIB 17

Braised short rib, caramelized onions, roasted peppers, mushrooms, Gruyere cheese, roasted pepper sauce

HAWAIIAN CHICKEN 14

House made BBQ sauce, grilled pineapple, pulled roasted chicken, chopped peanuts, cilantro

TAPAS

POKE TUNA STACK* 18

Tuna, avocado, ponzu sauce and crispy wontons

CEVICHE* 17 ^{GF}

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

SIGNATURE SPINACH & 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

TOSTONES MIXTOS 16

Choice of chicken, chicharron or short rib
Two (2) tostones served with chimichurri, roasted pepper sauce, jalapeño cream

PINCHOS 18 ^{GF}

Three (3) skewers: choice of chicken, beef or pork, fried yuca and cilantro cream

TEX MEX EGG ROLLS 13

Roasted chicken, charred corn, black beans, cheddar cheese, avocado cream, spicy mayo

WOOD-FIRED CAULIFLOWER 14 ^{GF}

Whole head steamed, woodfire grilled, roasted pepper and basil cream

MAMAS MEATBALLS 14

Three (3) jumbo meatballs, ground chuck, brisket, short rib, scratch-made marinara, ricotta, Parmesan, fresh basil

KUNG PAO CALAMARI 15

Buttermilk dredged, lightly breaded, seasoned flour, flash fried, housemade kung pao sauce, chopped peanuts, cilantro

THE BRIMSTONE BURGER 16 ^{GF}

Blend of ground chuck, short rib and brisket on a tosted challah bun, fully loaded

ADD CHEESE 1 | FRIED EGG 1 | AVOCADO 2 | BACON 2

CILANTRO KEY LIME CHICKEN 22 ^{GF}

Half all-natural chicken topped with cilantro-key lime sauce, served with French fries

CHURRASCO ESPECIAL 29

Woodfire grilled skirt steak topped with housemade chimichurri, served with fried yucca

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

SHORT RIB Á CABALLO 28

Certified Angus Beef™ slowly braised, Yukon gold mashed potatoes, grilled asparagus, mushroom ragout, fried egg

SLOW ROASTED BABY BACK RIBS

FULL 32 / HALF 17 ^{GF}

Slow-roasted and wood fire grilled with BBQ sauce served with French fries

FROM THE FARM



^{GF} Celiac Allergy: Please let your server know. ^{GF} Items containing this symbol can be made Gluten Free by request. Please ask server for details. 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.