

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## lunch

### APPETIZERS

#### SOUP 7<sup>3</sup>/<sub>4</sub>

Lobster Bisque or our Soup of the Day

#### CHILI & CHIPS 10<sup>1</sup>/<sub>4</sub>

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

#### GUACAMOLE 13<sup>3</sup>/<sub>4</sub>

Made to order w/ ripe Avocados and homemade Pico de Gallo, served with Tortilla Chips

#### CALAMARI 13

Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Pepper & Corn Salsa and fried Jalapeno Slices

#### BRUSCHETTA 12

Marinated Tomatoes, Basil, and Onion, topped w/ Goat Cheese and served w/ toasted Garlic Bread

#### STEAK & CHEESE EGGROLLS 12<sup>1</sup>/<sub>2</sub>

Seasoned Steak grilled w/ Peppers & Onions, mixed w/ Monterey Jack and Cheddar Cheese, rolled in a Jalapeno Cheddar Tortilla, flash fried and served w/ a Queso Dipping Sauce

#### CHIPOTLE BUFFALO WINGS 13<sup>3</sup>/<sub>4</sub>

Seasoned and Marinated Chicken Wings, Smoked, Baked, and finished on the Grill, tossed in our homemade Chipotle Buffalo Sauce, served w/ Celery and Ranch

#### ASIAN CHILI SHRIMP 13<sup>1</sup>/<sub>4</sub>

Fried Shrimp plated w/ Sweet & Spicy Chili Sauce, Asian Peanut Slaw, and Crispy Fried Green Beans

#### SPINACH & ARTICHOKE DIP 14

Served w/ Tortilla Chips & Salsa

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 17

Batter-dipped fried Chicken Tenderloins and BRG Fries, served w/ Honey Dijon & BRG Sauce

#### BACKYARD BBQ CHICKEN 18

Grilled Chicken Breast with Virginia Ham smothered in BBQ Sauce topped with melted Monterey Jack Cheese, served with BRG Fries and a ramekin of Blazin' Saddle Beans

#### NORTHSTAR CHICKEN & PASTA 18<sup>1</sup>/<sub>2</sub>

Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a Balsamic Brown Butter Sauce, warm Goat Cheese, and Grilled Vegetable Salsa

#### CHICKEN PICCATA 18<sup>3</sup>/<sub>4</sub>

Chicken Breast dipped in Egg Parmesan Batter, sautéed and served over Angel Hair Pasta w/ Marinara, Lemon Butter Sauce, Parmesan, and Capers

#### KING STREET CREOLE PASTA 18<sup>3</sup>/<sub>4</sub>

Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

#### SIMPLY GRILLED SALMON\* 19<sup>3</sup>/<sub>4</sub>

Hand Cut Fresh Filet, seasoned and served w/ choice of side

#### AHI TUNA STEAK\* 20<sup>1</sup>/<sub>2</sub>

Seasoned & seared Rare, drizzled with Soy Sauce & Cilantro Vinaigrette, served w/ choice of side

#### JUMBO FRIED SHRIMP PLATTER 23

Half Pound of Jumbo Shrimp lightly fried, plated w/ BRG Fries and Coleslaw, served w/ Cocktail Sauce for dipping

#### SHADY SIDE CRAB CAKES MKT

Fresh Jumbo Lump Crabmeat, seasoned and lightly sautéed, served with BRG Fries, a ramekin of Coleslaw, and Remoulade Sauce

### STEAKS AND RIBS

All steaks served with choice of side. Small starter salads are available for \$7<sup>4</sup>/<sub>10</sub>.

#### ROASTED PRIME RIB\*

16 oz.—\$35 12 oz.—\$29

Aged Certified Beef, slow roasted and served w/ Au Jus

#### RIBEYE STEAK\* 31

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 32<sup>1</sup>/<sub>2</sub>

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 31

Hand cut, 14 oz. Certified Beef Strip Steak, seasoned and grilled

#### BARBEQUE BABY BACK RIBS 26<sup>1</sup>/<sub>2</sub>

Whole Rack of Ribs, slow cooked and finished on the grill, served w/ BRG Fries and a ramekin of Blazin' Saddle Beans

### ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +7<sup>1</sup>/<sub>4</sub>, Shrimp +9<sup>1</sup>/<sub>4</sub>, Grilled Salmon +11

#### BLUE RIDGE HOUSE SALAD 11<sup>3</sup>/<sub>4</sub> (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)

Romaine, diced Tomato, Corn, Cucumber, and Croutons tossed in a Ranch Dressing

#### CAESAR SALAD 11<sup>3</sup>/<sub>4</sub>

Romaine, Reggiano Parmesan, and Croutons tossed in our Creamy Caesar Dressing

#### MIXED GREENS SALAD 11<sup>3</sup>/<sub>4</sub> (w/ Bleu or Goat Cheese +1<sup>1</sup>/<sub>2</sub>)

Fresh Mixed Greens w/ Tomato, Mango, and Candied Pecans tossed in a Classic Vinaigrette

#### SOUP & SALAD COMBO 15<sup>1</sup>/<sub>2</sub>

Lobster Bisque or Soup of the Day and your choice of a small starter Caesar, House, or Mixed Greens Salad

#### PACIFIC RIM CHICKEN SALAD 16<sup>3</sup>/<sub>4</sub>

Mixed Greens & Cabbage Mix w/ sliced Chicken, fresh Cilantro, Carrots, and Tortilla Strips tossed in Honey Lime Vinaigrette and drizzled w/ a Thai Peanut Sauce

#### BRENTWOOD SALAD 17<sup>1</sup>/<sub>2</sub> (Substitute 8 oz Grilled Chicken +2<sup>1</sup>/<sub>2</sub>)

Lightly Fried Chicken over Romaine, Corn, Tomato, and Cucumber topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our homemade Ranch Dressing

#### GRILLED CHICKEN SALAD 19

Marinated and Grilled Chicken Breast served over your choice of our House, Caesar, or Mixed Greens Salad

#### AHI TUNA SALAD\* 19<sup>1</sup>/<sub>4</sub>

Seared Rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette served over Mixed Greens w/ Tomato, Red Onion, Sesame Seeds, and Ginger tossed in a Classic Vinaigrette

### BURGERS AND SANDWICHES

(served w/ BRG Fries)

#### ROYALE WITH CHEESE\* 14<sup>1</sup>/<sub>2</sub> (w/ Bacon +1<sup>1</sup>/<sub>2</sub>)

Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a toasted Brioche Bun

#### BRG BURGER\* 15

Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce, Grated Cheddar Cheese, & Onion on a toasted Brioche Bun

#### THE LEESBURGER\* 15<sup>3</sup>/<sub>4</sub>

Seasoned Hamburger w/ Grilled Virginia Ham, BBQ Sauce, Monterey Jack Cheese, Lettuce, and Onion on a toasted Brioche Bun

#### CHICKEN SANDWICH 15

Marinated Grilled Chicken Breast w/ Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese on a Soft White Baguette

#### PULLED PORK SANDWICH 14

Slow Roasted Seasoned Pulled Pork on a Toasted Brioche Bun topped w/ Fried Onion Rings, served w/ a Ramekin of Cole Slaw and Carolina Style BBQ Sauce on the side

#### B.L.T. 12

Bacon, Lettuce, Tomato, and Mayo on Texas Toast...Why? 'Cause Bacon tastes good!

#### GRILLED CHEESE 12 (w/ Bacon +1<sup>1</sup>/<sub>2</sub>, Ham +2)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

#### CUBAN SANDWICH 15

Slow Roasted Pulled Pork with Ham, Swiss Cheese, Dill Pickles, and Spicy Mustard served on a Grilled Baguette

#### HUNT CLUB 14

Virginia Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Monterey Jack, and Cheddar Cheese served on 100% Whole Wheat

#### CRAB CAKE SANDWICH MKT

Jumbo Lump Crab Cake w/ Lettuce, Tomato, and Remoulade Sauce on a toasted Brioche Bun

#### PRIME RIB SANDWICH\* 22<sup>1</sup>/<sub>2</sub>

Slow Roasted and Thinly Sliced on a Soft White Baguette w/ Monterey Jack Cheese and served w/ Au Jus

### SIDES

BRG FRIES.....4<sup>1</sup>/<sub>4</sub> MASHED POTATOES.....5

COLESLAW.....4<sup>1</sup>/<sub>2</sub> CREAMED SPINACH.....5<sup>3</sup>/<sub>4</sub>

BROCCOLI.....4<sup>3</sup>/<sub>4</sub> LOADED BAKER.....6

ASPARAGUS.....4<sup>3</sup>/<sub>4</sub> BLAZIN' SADDLE BEANS.....5<sup>3</sup>/<sub>4</sub>

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON.....5<sup>3</sup>/<sub>4</sub>

RISOTTO w/ ASPARAGUS & LOBSTER SAUCE.....5<sup>3</sup>/<sub>4</sub>

MAC & CHEESE w/ HAM.....5<sup>3</sup>/<sub>4</sub>

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\*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of food borne illness. • Please inform your server of any food allergies.

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