

Absolut Peppar with Bloody Mary Mix and an Old Bay Rim	Ф9/4
KIR ROYALE	91⁄4
BRG BELLINI	9¼
APPETIZERS HOMEMADE SOUPS. Lobster Bisque or Soup of the Day	\$6
CHILI & CHIPS Topped with Cheddar Cheese and served with Tortilla Chips	7½
BRUSCHETTA  Marinated Tomatoes, Basil, and Onion, topped with Goat Cheese and served with Toasted Garlic Bread	9½
SMOKED SALMON  Smoke Shack Salmon served with Toast Points and BRG Chef Sauce	9½
STEAK & CHEESE EGGROLLS.  Seasoned Steak Grilled with Peppers and Onions, mixed with Monterery Jack and Cheddar Cheese, Rolled in a Jalapeno Cheddar Tortilla, Flash Fried and served with a Queso Dipping Sauce	9½
SPINACH & ARTICHOKE DIP  Served with Tortilla Chips, and Salsa	10½
GUACAMOLE.  Made to Order with Ripe Avocados, Homemade Pico de Gallo and Served with Tortilla Chips	10
<b>SALADS</b> Add to any salad: Grilled Chicken +5, Shrimp +6½, Grilled Salmon +7½	
BLUE RIDGE HOUSE SALAD (with cheese & bacon add \$1)	\$83⁄4
CAESAR SALAD  Romaíne, Reggíano Parmesan, and Croutons tossed in our Creamy Caesar Dressing	8¾
MIXED GREENS SALAD (with bleu cheese or goat cheese add \$1)  Fresh Mixed Greens with Tomato, Mango, and candied Pecans tossed in a Classic Vinaigrette	8¾
SOUP & SALAD COMBO One of our homemade soups and your choice of a smaller sized Caesar, House, or Mixed Greens Salad	12
PACIFIC RIM CHICKEN SALAD  Mixed Greens with sliced Chicken, fresh Cilantro, Carrots, and Tortilla Strips tossed in a  Honey Lime Vinaigrette and drizzled with Thai Peanut Sauce	12½
BRENTWOOD SALAD (Substitute 8 oz. Grilled Chicken add \$2)	<b>13</b> utons
AHI TUNA SALAD* Seared Rare, drizzled with Soy Sauce and Cilantro Vinaigrette served over Mixed Greens, Tomato, Mango, Red Onion, Sesame Seeds, and Ginger tossed in a Classic Vinaigrette	14½ ,



TODAY'S BUTTERMILK PANCAKES \$9 "Chef's Choice" served with Bacon and Fresh Fruit.			
FRENCH TOAST			
EGGS BENEDICT*			
MONTE CRISTO			
COUNTRY BREAKFAST			
STEAK & EGGS*  Prime Rib with Scrambled Eggs, Home Fries, and Fresh Fruit			
SANDWICHES			
Served with BRG Fries  B.L.T. \$81/4  Bacon, Lettuce, Tomato, and Mayo on Texas ToastWhy? 'Cause Bacon Tastes Good!			
GRILLED CHEESE (with ham or bacon add \$1)			
CHICKEN SANDWICH			
THE HUNT CLUB.  Virginia Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, and Monterey Jack Cheese served on 100% Whole Wheat			
CRAB CAKE SANDWICH 143/4  Jumbo Lump Crab Cake with Lettuce, Tomato, and Rèmoulade Sauce			
PRIME RIB SANDWICH*  Slow Roasted and Thinly Sliced on a soft white Baguette, with Monterey Jack Cheese, and Au Jus			
HALF - POUND BURGERS  Served with BRG Fries			
ROYALE WITH CHEESE* (with bacon add \$1)			
BRG BURGER*			
THE LEESBURGER*			

\*Consuming raw or undercooked meats, poultry, shellfish, or seafood may increase your risk to foodborne illness.



CRISPY CHICKEN TENDERS PLATTER  Batter-dipped Fried Chicken Tenderloins and BRG Fries serv			
NORTHSTAR CHICKEN & PASTA			
CHICKEN PICCATTA  Chicken Breast dipped in Egg Parmesan Batter and Sautéed served over Angel Hair Pasta with  Marinara, Lemon Butter Sauce, and Capers			
KING ST. CREOLE PASTA	pes and Scallions tossed with Penne Pasta		
SEAFOO	D		
SIMPLY GRILLED SALMON  Hand Cut Fresh Filet, seasoned and served with choice of sid	\$14½		
AHI TUNA STEAK*  Seasoned & seared Rare drizzled with Soy Sauce and Cilantro			
SHADY SIDE CRAB CAKES (the best of the Chesapeake)			
STEAKS & RIBS All steaks served with choice of side			
Small starter salads are a	ovaílable for \$6 60z. – \$24   120z. – \$19   100z. – \$16½		
Aged Beef, slow roasted and Served with Au Jus			
BARBEQUE BABY BACK RIBS  Whole rack of Ribs slow cooked and finished on the grill, serve	ed with BRG Fries and Blazin' Saddle Beans		
LUAU STEAK*  14 oz. Aged Beef Ribeye marinated in Pineapple, Soy, and Gir			
RIBEYE STEAK*  Hand cut 14 oz. Aged Beef Ribeye seasoned and grilled	20		
FILET MIGNON*Center cut seasoned 8 oz. Filet	20		
NEW YORK STRIP STEAK*  Hand cut 14 oz. Aged Beef Strip Steak seasoned and grilled	20		
EXTRAS ON THE SIDE  Regular & Premium			
	COLESLAW		
	OADED BAKER		
BLAZIN' SADDLE BEANS4½ C	CREAMED SPINACH 4½		
	6 1 11		

Please inform your server of any food allergies. To view our complete wine list, please ask your server.