



## APPETIZERS

<b>HOMEMADE SOUPS</b> .....	<b>\$6</b>
Lobster Bisque or Soup of the Day	
<b>CHILI &amp; CHIPS</b> .....	<b>7½</b>
Topped with Cheddar Cheese and served with Tortilla Chips	
<b>BRUSCHETTA</b> .....	<b>9½</b>
Marinated Tomatoes, Basil, and Onion, topped with Goat Cheese and served with Toasted Garlic Bread	
<b>SMOKED SALMON</b> .....	<b>9½</b>
Smoke Shack Salmon served with Toast Points and BRG Chef Sauce	
<b>STEAK &amp; CHEESE EGGROLLS</b> .....	<b>9½</b>
Seasoned Steak Grilled with Peppers and Onions, mixed with Monterey Jack and Cheddar Cheese, Rolled in a Jalapeno Cheddar Tortilla, Flash Fried and served with a Queso Dipping Sauce	
<b>CALAMARI</b> .....	<b>10</b>
Lightly fried Calamari Rings plated over Marinara and Lemon Butter Sauce w/ Smoked Corn and Pepper Salsa and fried Jalapeno Slices	
<b>SPINACH &amp; ARTICHOKE DIP</b> .....	<b>10½</b>
Served with Tortilla Chips, Salsa	
<b>GUACAMOLE</b> .....	<b>10</b>
Made to Order with Ripe Avocados, Homemade Pico de Gallo and served with Tortilla Chips	
<b>“NEW ORLEANS STYLE” CAJUN SHRIMP</b> .....	<b>10</b>
Shrimp sautéed in a Tomato Creole Sauce served with Toasted Garlic Bread	

### ENTREE SALADS

Add to any salad: Grilled Chicken +5, Shrimp +7, Grilled Salmon +8

<b>BLUE RIDGE HOUSE SALAD</b> (with cheese & bacon add \$1) .....	<b>\$9¾</b>
Romaine, diced Tomato, Corn, Cucumber, and Croutons tossed in a Ranch Dressing	
<b>CAESAR SALAD</b> .....	<b>9¾</b>
Romaine, Reggiano Parmesan, and Croutons tossed in our Creamy Caesar Dressing	
<b>MIXED GREENS SALAD</b> (with bleu cheese or goat cheese add \$1) .....	<b>9¾</b>
Mesclun Mix, with Tomato, Mango, and candied Pecans tossed in a Classic Vinaigrette	
<b>BRENTWOOD SALAD</b> (Substitute 8 oz. Grilled Chicken add \$2¼) .....	<b>14</b>
Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped with Cheese, Bacon, Avocado, and Croutons tossed in our Homemade Ranch Dressing	
<b>PACIFIC RIM CHICKEN SALAD</b> .....	<b>13½</b>
Mixed Greens, sliced Chicken, fresh Cilantro, Carrots, and Tortilla Strips tossed in a Honey Lime Vinaigrette and drizzled with Thai Peanut Sauce	
<b>AHI TUNA SALAD*</b> .....	<b>16½</b>
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	

### HALF - POUND BURGERS & SANDWICHES

Served with BRG Fries

<b>ROYALE WITH CHEESE*</b> (with bacon add \$1) .....	<b>\$11</b>
Seasoned Hamburger with Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle	
<b>BRG BURGER*</b> .....	<b>11¼</b>
Seasoned Hamburger topped with <b>Canadian</b> Bacon, BRG sauce, <b>Grated</b> Cheddar Cheese, and Onion	
<b>THE LEESBURGER*</b> .....	<b>11½</b>
Seasoned Hamburger with Grilled Virginia Ham, BBQ sauce, Monterey Jack Cheese, Lettuce, and Onion	
<b>CHICKEN SANDWICH</b> .....	<b>11</b>
Marinated grilled Chicken Breast with Leaf Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese served on a Baguette	
<b>PRIME RIB SANDWICH*</b> .....	<b>17</b>
Slow Roasted and Thinly Sliced on a French Baguette, with Monterey Jack Cheese, and Au Jus	





## STEAKS & PORK

All steaks served with choice of side  
Small starter salads are available for \$6  
Add a Crab Cake to any of these entrees for \$9

<b>FILET MIGNON*</b> .....	<b>\$23½</b>
Center cut, seasoned 8 oz. Filet	
<b>RIBEYE STEAK*</b> .....	<b>23</b>
Hand cut 14 oz. Aged Beef Ribeye, seasoned and grilled	
<b>ROASTED PRIME RIB*</b> .....	<b>16oz. – \$26 12oz. – \$21</b>
Aged Beef, slow roasted and Served with Au Jus	
<b>LUAU STEAK*</b> .....	<b>23</b>
14 oz. Aged Beef Ribeye Steak marinated in Pineapple, Soy, and Ginger	
<b>NEW YORK STRIP STEAK*</b> .....	<b>23¾</b>
Hand cut, 14 oz. Aged Beef Strip Steak, seasoned and grilled	
<b>PORK CHOPS</b> .....	<b>18</b>
Two French cut, 8 oz. Marinated Pork Chops, grilled and served over Mashed Potatoes with Gravy	
<b>BARBEQUE BABY BACK RIBS</b> .....	<b>21¼</b>
Whole rack of Ribs, slow cooked and finished on the grill, served with BRG Fries and Blazin' Saddle Beans	

## SEAFOOD

<b>SIMPLY GRILLED SALMON</b> .....	<b>\$17½</b>
Hand Cut Fresh Filet, seasoned and served with choice of side	
<b>AHI TUNA STEAK*</b> .....	<b>18¾</b>
Seasoned & seared Rare drizzled with Soy Sauce and Cilantro Vinaigrette, served with choice of side	
<b>SHADY SIDE CRAB CAKES (Best of the Chesapeake!)</b> .....	<b>23</b>
Fresh Jumbo Lump Crabmeat, seasoned and lightly sautéed, served with French Fries, Coleslaw and Rémoulade Sauce	

## CHICKEN & PASTA

<b>CRISPY CHICKEN TENDERS PLATTER</b> .....	<b>\$14¾</b>
Batter-dipped fried Chicken Tenderloins and BRG Fries, served with Honey Dijon and BRG Sauce	
<b>CHICKEN PICCATA</b> .....	<b>16</b>
Chicken Breast dipped in Egg Parmesan Batter and sautéed served over Angel Hair Pasta with Marinara, Lemon Butter Sauce, and Capers	
<b>NORTHSTAR CHICKEN &amp; PASTA</b> .....	<b>16</b>
Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a Balsamic Brown Butter Sauce, Goat Cheese and Grilled Vegetable Salsa	
<b>KING ST. CREOLE PASTA</b> .....	<b>17</b>
Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions, tossed with Penne Pasta in a Creole Sauce	

## EXTRAS ON THE SIDE

<b>BRG FRIES</b> .....	<b>\$3½</b>	<b>COLESLAW</b> .....	<b>\$3½</b>
<b>BROCCOLI</b> .....	<b>3½</b>	<b>MASHED POTATOES</b> .....	<b>3½</b>
<b>TODAY'S VEGETABLE</b> .....	<b>3½</b>	<b>LOADED BAKER</b> .....	<b>4½</b>
<b>BLAZIN' SADDLE BEANS</b> .....	<b>4½</b>	<b>CREAMED SPINACH</b> .....	<b>4½</b>

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

