



APPETIZERS

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

SALADS

Add to any salad: Grilled Chicken +5, Shrimp +6½, Grilled Salmon +7½

BLUE RIDGE HOUSE SALAD (with cheese & bacon add \$1)	\$8¾
Romaine, diced Tomato, Corn, Cucumber, and Croutons tossed in a Ranch Dressing	
CAESAR SALAD	8¾
Romaine, Reggiano Parmesan, and Croutons tossed in our Creamy Caesar Dressing	
MIXED GREENS SALAD (with bleu cheese or goat cheese add \$1)	8¾
Fresh Mixed Greens, with Tomato, Mango, and candied Pecans tossed in a Classic Vinaigrette	
SOUP & SALAD COMBO	12
One of our homemade soups and your choice of a smaller sized Caesar, House, or Mixed Greens Salad	
PACIFIC RIM CHICKEN SALAD	12½
Mixed Greens, with sliced Chicken, fresh Cilantro, Carrots, and Tortilla Strips tossed in a Honey Lime Vinaigrette and drizzled with Thai Peanut Sauce	
BRENTWOOD SALAD (Substitute 8 oz. Grilled Chicken add \$2)	13
Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped with Cheese, Bacon, Avocado, and Croutons tossed in our Homemade Ranch Dressing	
AHI TUNA SALAD*	14½
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	

SEAFOOD & PASTA

KING ST. CREOLE PASTA	\$14
Chicken, Shrimp, and Andouille Sausage sauteed with Tomatoes and Scallions tossed with Penne Pasta in a Creole Sauce	
SIMPLY GRILLED SALMON	14¼
Hand Cut Fresh Filet, seasoned and served with choice of side	
AHI TUNA STEAK*	15¾
Seasoned & seared Rare, drizzled with Soy Sauce and Cilantro Vinaigrette, served with choice of side	





HALF-POUND BURGERS

Served with BRG Fries

- ROYALE WITH CHEESE*** (with bacon add \$1) \$10½
Seasoned Hamburger with melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle
- BRG BURGER*** 10¾
Seasoned Hamburger topped with **Canadian** Ham, BRG sauce, **Grated** Cheddar Cheese, and Onion
- THE LEESBURGER*** 11
Seasoned Hamburger with Grilled Virginia Ham, BBQ sauce, melted Monterey Jack Cheese, Lettuce, and Onion

SANDWICHES

Served with BRG Fries

- B.L.T.** \$8¼
Bacon, Lettuce, Tomato, and Mayo on Texas Toast... Why? 'Cause Bacon Tastes Good!
- GRILLED CHEESE** (with ham or bacon add \$1) 8¼
Classic Grilled Cheese with Tomato served on Texas Toast
- CHICKEN SANDWICH**..... 10½
Marinated grilled Chicken Breast with Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese served on a soft white Baguette
- STEAK & CHEESE SANDWICH** (while they last) 14
Sliced NY Strip and Ribeye Steak grilled and seasoned with Melted Monterey Jack Cheese, Grilled Red & Yellow Peppers, Red Onions, Mayo, Lettuce and Tomato on a soft white Baguette
- PULLED PORK SANDWICH** 8¾
Pulled Pork Shoulder in a Carolina Style BBQ Sauce, topped with Fried Onion Rings and served with a ramekin of Coleslaw
- THE HUNT CLUB**..... 9½
Virginia Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, and Monterey Jack Cheese served on 100% Whole Wheat
- VEGETARIAN PHILLY CHEESE STEAK**..... 12
Marinated and Grilled Portabella Mushrooms with Lettuce, Tomato, Grilled Red and Yellow Peppers, Red Onion, and Monterey Jack Cheese with a Guacamole Spread on a soft white Baguette
- CRAB CAKE SANDWICH** 14¾
Jumbo Lump Crab Cake with Lettuce, Tomato, and Remoulade Sauce
- PRIME RIB SANDWICH*** 16
Slow Roasted and Thinly Sliced on a soft white Baguette, with Monterey Jack Cheese, and Au Jus

CHICKEN & MORE

- CRISPY CHICKEN TENDERS PLATTER** \$12¾
Batter-dipped Fried Chicken Tenderloins and BRG Fries, served with Honey Dijon and BRG Sauce
- NORTHSTAR CHICKEN & PASTA**..... 14
Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a Balsamic Brown Butter Sauce, Goat Cheese and Grilled Vegetable Salsa
- CHICKEN PICCATA** 14
Chicken Breast dipped in Egg Parmesan Batter and Sautéed served over Angel Hair Pasta with Marinara, Lemon Butter Sauce, and Capers
- MAMA'S MEATLOAF** 12
Two slices of our Traditional Style Meatloaf, served over Mashed Potatoes with Mushroom Gravy
- BARBEQUE BABY BACK RIBS** 19¼
Whole rack of Ribs slow cooked and finished on the grill, served with BRG Fries and Blazin' Saddle Beans

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





STEAKS & CRAB CAKES

All steaks served with choice of side
Small starter salads are available for \$6

ROASTED PRIME RIB* 16oz. – \$24 12oz. – \$19 10oz. – \$16½
Aged Beef, slow roasted and Served with Au Jus

LUAU STEAK* 20
14 oz. Aged Beef Ribeye marinated in Pineapple, Soy, and Ginger

RIBEYE STEAK* 20
Hand cut 14 oz. Aged Beef Ribeye, seasoned and grilled

FILET MIGNON* 20
Center cut, seasoned 8 oz. Filet

NEW YORK STRIP STEAK* 20
14 oz. Aged Beef Strip Steak, seasoned and grilled

SHADY SIDE CRAB CAKES (the best of the Chesapeake) 21
Fresh Jumbo Lump Crabmeat, Seasoned and lightly sautéed, served with French Fries, Coleslaw and Rémoulade Sauce

DESSERTS

CATOCTIN MOUNTAIN APPLE WALNUT COBBLER \$6½
Mixture of Apples, Cinnamon & Walnuts, baked in a Caramel Sauce and served warm with Vanilla Bean Ice Cream

BLUE RIDGE BROWNIE (with Kahlua add \$1) 6½
Chocolate Nut Brownie topped with Icing, Assorted Nuts, and Ice Cream

BANANA PUDDING 6½
Vanilla pudding flavored with Frangelico served warm with candied Nilla Wafers & sliced Banana, topped with Whipped Cream and drizzled with both Chocolate and Caramel Sauces

CARROT CAKE 6½
Homemade Carrot Cake served warm with traditional Cream Cheese Icing

SORBET 5½
Three scoops decorated with Mango and Strawberry Purees

EXTRAS ON THE SIDE

Regular & Premium

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

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

