

BLUERIDGEGRILL

ASHBURN



dinner

APPETIZERS

SOUPS 6¼

Lobster Bisque or Soup of the Day

CHILI & CHIPS 8

Topped w/ Cheddar Cheese and served w/ Tortilla Chips

GUACAMOLE 10¾

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

CALAMARI 10½

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

SMOKED SALMON 9½

Cured Smoked Salmon served with Toast Points and BRG Chef Sauce

CAJUN CREOLE MUSSELS 11½

Sauteed Mussels in a spicy Tomato Wine Broth with Andouille Sausage served with Toasted Garlic Bread

BRUSCHETTA 9¾

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

STEAK & CHEESE EGGROLLS 9¾

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

CHIPOTLE BUFFALO WINGS 10½

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

SPINACH & ARTICHOKE DIP 11½

Served w/ Tortilla Chips & Salsa

STEAKS AND RIBS All steaks served with choice of side. Small starter salads are available for \$6¼

ROASTED PRIME RIB*

16 oz. – \$26½ 12 oz. – \$21½

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

RIBEYE STEAK* 23½

Hand cut & seasoned, 14 oz. Certified Beef Ribeye

LUAU STEAK* 23½

14 oz. Aged Beef Ribeye Steak, marinated in Pineapple, Soy, and Ginger

FILET MIGNON* 24

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 24

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

BARBEQUE BABY BACK RIBS 22

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

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 12 (w/ Bacon +1)

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

BRG BURGER* 12¼

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

MUSHROOM SWISS BURGER* 13

Seasoned Hamburger w/ Sauteed Portabella Mushrooms, Swiss Cheese, Lettuce, Tomato, and Mayo on a Toasted Brioche Bun

TURKEY BURGER* 12

Marinated and Seasoned Ground Turkey Burger w/ Lettuce, Tomato, Red Onion, Melted Monterey Jack Cheese, and KGB Sauce on a Toasted Brioche Bun

CHICKEN SANDWICH 12

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

STEAK & EGG BURRITO 15

Scrambled Eggs and Grilled Steak with Peppers, Onions, Monterey Jack, Cheddar Cheese, and Pico De Gallo wrapped in a Flour Tortilla served with Asparagus & Home Fries

PRIME RIB SANDWICH 17¾

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

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +5½, Shrimp +7, Grilled Salmon +8

BLUE RIDGE HOUSE SALAD 10½ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 10½

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

MIXED GREENS SALAD 10½ (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 14¾

(substitute 8 oz. Grilled Chicken +2¼)

Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our Homemade Ranch Dressing

PACIFIC RIM CHICKEN SALAD 14¼

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

ROAST CHICKEN SALAD 14½

Mixed Greens with Slow Roasted Pulled Chicken, Dates, Green Apple, Carrots, and Tomato, with Balsamic Vinaigrette topped with Spiced Walnuts and Goat Cheese

AHI TUNA SALAD* 17

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

CHICKEN AND SEAFOOD

ROASTED CHICKEN 16

Marinated slow Roasted Chicken finished on the Grill, served with Mashed Potatoes & Mushroom Gravy

CRISPY CHICKEN TENDERS PLATTER 15½

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

NORTHSTAR CHICKEN & PASTA 16½

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

CHICKEN PICCATA 16½

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

KING STREET CREOLE PASTA 17½

Chicken, Shrimp, and Andouille Sausage sauteed w/ Tomatoes & Scallions, tossed with Penne Pasta in a Creole Sauce

SIMPLY GRILLED SALMON* 18

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

AHI TUNA STEAK* 19

Seasoned & seared rare, drizzled w/ Cilantro Soy Vinaigrette, served w/ choice of side

SEAFOOD SHELL BOWL 24

Shrimp, Scallops, Calamari, and Mussels sauteed in a Spicy Tomato and Lobster Ginger Sauce with Linguine and Toasted Garlic Bread

JUMBO FRIED SHRIMP PLATTER 21

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

SHADY SIDE CRAB CAKES 23½

Fresh Jumbo Lump Crabmeat, seasoned & lightly sauteed, served with BRG Fries, Coleslaw, and Remoulade Sauce

SIDES

BRG FRIES 3¾ BROCCOLI 3¾

ASPARAGUS 3¾ COLESLAW 3¾

MASHED POTATOES 3¾ BLAZIN' SADDLE BEANS 4¾

LOADED BAKER 4¾ CREAMED SPINACH 4¾

BRUSSELS SPROUTS W/ CARAMELIZED ONION AND BACON .. 4¾

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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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