

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



weekend lunch

APPETIZERS

SOUPS 7³/₄

Lobster Bisque or Soup of the Day

CHILI & CHIPS 10¹/₄

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 13³/₄

Made to order w/ ripe Avocados, 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

SMOKED SALMON 12¹/₂

Cold Smoked Salmon served with Toast Points and BRG Chef Sauce

BRUSCHETTA 12

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

STEAK & CHEESE EGGROLLS 12¹/₂

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 13³/₄

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

SPINACH & ARTICHOKE DIP 14

Served w/ Tortilla Chips & Salsa

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +7¹/₄, Shrimp +9¹/₄, Grilled Salmon +11

BLUE RIDGE HOUSE SALAD 11³/₄ (w/ Cheese & Bacon +1¹/₂)

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

CAESAR SALAD 11³/₄

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

MIXED GREENS SALAD 11³/₄ (w/ Bleu or Goat Cheese +1¹/₂)

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

SOUP & SALAD COMBO 15¹/₂

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

PACIFIC RIM CHICKEN SALAD 16³/₄

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 17¹/₂ (substitute 8 oz Grilled Chicken +2¹/₂)

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* 19¹/₄

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

STEAKS AND RIBS

All steaks served with choice of side

Small starter salads are available for \$7³/₄

Add a single Crabcake to any entree for MKT

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* 32¹/₂

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 26¹/₂

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

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 18¹/₂

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

CHICKEN PICCATA 18³/₄

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

KING STREET CREOLE PASTA 18³/₄

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

SIMPLY GRILLED SALMON* 19³/₄

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

AHI TUNA STEAK* 20¹/₂

Seasoned & seared rare, drizzled w/ 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 a ramekin of Coleslaw, and Remoulade Sauce

SHADY SIDE CRAB CAKES MKT

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

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 14¹/₂ (w/ Bacon +1¹/₂)

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

MUSHROOM SWISS BURGER* 15³/₄

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

TURKEY BURGER 14³/₄

Marinated and Seasoned Ground Turkey Burger w/ Lettuce, Tomato, Onion, and Monterey Jack Cheese, w/ KGB Sauce 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

B.L.T. 12

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

GRILLED CHEESE 12 (w/ Bacon +1¹/₂, Ham +2)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

CRAB CAKE SANDWICH MKT

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

PRIME RIB SANDWICH* 22¹/₂

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

SIDES

BRG FRIES4¹/₄ COLESLAW 4¹/₂

BROCCOLI4³/₄ MASHED POTATOES 5

ASPARAGUS4³/₄ LOADED BAKER 6

CREAMED SPINACH5³/₄ BLAZIN' SADDLE BEANS..... 5³/₄

MAC & CHEESE w/ HAM 5³/₄

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON.....5³/₄

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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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