

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 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 and 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

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

ASIAN CHILI SHRIMP 13¹/₄

Fried Shrimp plated w/ Sweet & Spicy Chili Sauce, Asian Peanut Slaw, and Crispy Fried Green Beans

SPINACH & ARTICHOKE DIP 14

Served w/ Tortilla Chips & Salsa

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 17¹/₂

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

BACKYARD BBQ CHICKEN 18¹/₂

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 19

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

CHICKEN PICCATA 19

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

KING STREET CREOLE PASTA 19³/₄

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

SIMPLY GRILLED SALMON* 20³/₄

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

AHI TUNA STEAK* 21¹/₂

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

JUMBO FRIED SHRIMP PLATTER 23³/₄

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

SHADY SIDE CRAB CAKES MKT

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

WINE AND DINE TUESDAY

Every Tuesday until 9:00 PM

Enjoy a HALF PRICE Bottle of Wine with the purchase of any two entrees.

Some restrictions may apply



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*

20 OZ.- 42 16 OZ.- 36 12 OZ.- 30

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

RIBEYE STEAK* 32

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 33³/₄

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 33

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

BARBEQUE BABY BACK RIBS 28

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

ENTREE SALADS

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

BLUE RIDGE HOUSE SALAD 12¹/₄ (w/ Cheese & Bacon +1¹/₂)

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

CAESAR SALAD 12¹/₄

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

MIXED GREENS SALAD 12¹/₄ (w/ Bleu or Goat Cheese +1¹/₂)

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

BRENTWOOD SALAD 18 (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

PACIFIC RIM CHICKEN SALAD 17¹/₄

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

GRILLED CHICKEN SALAD 19¹/₂

Marinated and Grilled Chicken Breast served over your choice of our House, Caesar, or Mixed Greens Salad

AHI TUNA SALAD* 19³/₄

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

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 15 (w/ Bacon +1¹/₂)

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

BRG BURGER* 15¹/₂

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

THE LEESBURGER* 16¹/₄

Seasoned Hamburger w/ Grilled Virginia Ham, BBQ Sauce, Monterey Jack Cheese, Lettuce, and Onion 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

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 FRIES	4 ¹ / ₄	MASHED POTATOES	5
COLESLAW	4 ¹ / ₂	CREAMED SPINACH.....	5 ³ / ₄
BROCCOLI	4 ³ / ₄	LOADED BAKER	6
ASPARAGUS.....	4 ³ / ₄	BLAZIN' SADDLE BEANS.....	5 ³ / ₄
BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON.....	5 ³ / ₄		
RISOTTO w/ ASPARAGUS & LOBSTER SAUCE.....	5 ³ / ₄		
MAC & CHEESE w/ HAM.....	5 ³ / 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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