

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUPS 6¼

Lobster Bisque or Soup of the Day

CHILI & CHIPS 8

Topped w/ Cheddar Cheese & 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 over Marinara and Lemon Butter Sauce w/ Smoked Corn & Pepper Salsa and fried Jalapeno Slices

SMOKED SALMON 9½

Cured Smoked Salmon served w/ Toast Points and BRG Chef Sauce

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 & 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 10½

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 11½

Served w/ Tortilla Chips & Salsa

ASIAN CHILI SHRIMP 11

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

STEAKS AND RIBS

All steaks served with choice of side. Small starter salads are available for \$6¼. Add a single Crabcake to any entree for only \$9

ROASTED PRIME RIB*

16 oz.—\$26½ 12 oz.—\$21½

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

RIBEYE STEAK* 23½

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

TERIYAKI STEAK* 23½

14 oz. Ribeye Marinated w/ Pepper, Soy, Ginger and Pineapple

FILET MIGNON* 24

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 24

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

BARBEQUE BABY BACK RIBS 22

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

CHICKEN AND SEAFOOD

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, warm Goat Cheese and Grilled Vegetable Salsa

CHICKEN PICCATTA 16½

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

KING STREET CREOLE PASTA 17½

Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and 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/ Soy Sauce & Cilantro Vinaigrette, served w/ choice of side

JUMBO FRIED SHRIMP PLATTER 21

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

SHADY SIDE CRAB CAKES 23½

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

ENTREE SALADS

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

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

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 (w/ Bleu or Goat Cheese +1) 10½

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

BRENTWOOD SALAD (Substitute 8 oz Grilled Chicken +2) 14¾

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, & Tortilla Strips tossed in Honey Lime Vinaigrette and drizzled w/ a Thai Peanut Sauce

GRILLED CHICKEN SALAD 16

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

AHI TUNA SALAD* 17

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

BURGERS AND SANDWICHES (served w/ BRG Fries)

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

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, and Onion on a toasted Brioche Bun

THE LEESBURGER* 12½

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

TILAPIA B.L.T. 15

Blackened Grilled Tilapia with Bacon, Lettuce, Tomato, & Tartar Sauce on a toasted Soft White Baguette

PRIME RIB SANDWICH 17¾

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

SIDES

BRG FRIES 3¾ COLESLAW 3¾

BROCCOLI 3¾ MASHED POTATOES 3¾

ASPARAGUS 3¾ LOADED BAKER 4¾

BLAZIN' SADDLE BEANS 4¾ CREAMED SPINACH 4¾

BRUSSELS SPROUTS W/ CARAMELIZED ONION AND BACON .. 4¾

RISOTTO W/ ASPARAGUS & LOBSTER SAUCE 4¾

WINE AND DINE NIGHT

Every Tuesday 4:00 PM - 9:00 PM

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



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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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