

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



weekend lunch

APPETIZERS

SOUPS 8

Lobster Bisque or Soup of the Day

CHILI & CHIPS 10½

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 14½

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

CALAMARI 14

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

SMOKED SALMON 13½

Cold Smoked Salmon served with Toast Points and BRG Chef Sauce

BRUSCHETTA 12¾

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

STEAK & CHEESE EGGROLLS 13

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 15

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 14½

Served w/ Tortilla Chips & Salsa

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +7½, Shrimp +9½, Grilled Salmon +11¼

BLUE RIDGE HOUSE SALAD 12¾ (w/ Cheese & Bacon +1½)

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

CAESAR SALAD 12¾

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

MIXED GREENS SALAD 12¾ (w/ Bleu or Goat Cheese +1½)

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

SOUP & SALAD COMBO 16½

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

PACIFIC RIM CHICKEN SALAD 18

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 18¼ (substitute 8 oz Grilled Chicken +2½)

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 20¼

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

AHI TUNA SALAD* 21

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 \$8½

Add a single Crabcake to any entree for MKT

ROASTED PRIME RIB*

16 oz.—\$37 12 oz.—\$31

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

RIBEYE STEAK* 33

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 35

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

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 17½

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

BACKYARD BBQ CHICKEN 18½

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 19¼

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

CHICKEN PICCATA 19¼

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 19

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

SIMPLY GRILLED SALMON* 20

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

AHI TUNA STEAK* 21

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

JUMBO FRIED SHRIMP PLATTER 23½

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* 15 (w/ Bacon +1½)

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

BRG BURGER* 15½

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

MUSHROOM SWISS BURGER* 16¼

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

TURKEY BURGER 15¼

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

CHICKEN SANDWICH 15½

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

B.L.T. 12¾

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

GRILLED CHEESE 12¾ (w/ Bacon +1½, 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* 24

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

SIDES

BRG FRIES4½ COLESLAW.....4½

BROCCOLI5 MASHED POTATOES5¼

ASPARAGUS.....5 LOADED BAKER.....6

CREAMED SPINACH6 BLAZIN' SADDLE BEANS.....6

MAC & CHEESE w/ HAM.....6

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON.....5¾

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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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