

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### SOUPS 8

Lobster Bisque or Soup of the Day

**SMALL STARTER SALAD 8<sup>3</sup>/<sub>4</sub>** (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)  
House, Caesar, or Mixed Greens (w/ Bleu or Goat Cheese +1<sup>1</sup>/<sub>2</sub>)

**CHILI & CHIPS 10<sup>3</sup>/<sub>4</sub>**  
Topped w/ Cheddar Cheese & served w/ Tortilla Chips

**GUACAMOLE 14<sup>3</sup>/<sub>4</sub>**  
Made to order w/ ripe Avocados, homemade Pico de Gallo, served with Tortilla Chips

**CALAMARI 14<sup>1</sup>/<sub>4</sub>**  
Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Pepper & Corn Salsa and fried Jalapeno Slices

**BRETON BAY CRAB DIP 16<sup>3</sup>/<sub>4</sub>**  
Creamy Blue Crab Dip served with Toasted Garlic Bread

**BRUSCHETTA 13**  
Marinated Tomatoes, Basil, and Onion, topped w/ Goat Cheese, and served w/ toasted Garlic Bread

**STEAK & CHEESE EGGROLLS 13<sup>1</sup>/<sub>2</sub>**  
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 14<sup>3</sup>/<sub>4</sub>**  
Served w/ Tortilla Chips & Salsa

### CHICKEN AND SEAFOOD

**CRISPY CHICKEN TENDERS PLATTER 18**  
Batter-dipped fried Chicken Tenderloins and BRG Fries, served with Honey Dijon and BRG Sauce

**BACKYARD BBQ CHICKEN 19<sup>1</sup>/<sub>4</sub>**  
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<sup>3</sup>/<sub>4</sub>**  
Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a Balsamic Brown Butter Sauce, Warm Goat Cheese, and Grilled Vegetable Salsa

**CHICKEN PICCATA 19<sup>3</sup>/<sub>4</sub>**  
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 20<sup>1</sup>/<sub>4</sub>**  
Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

**SIMPLY GRILLED SALMON\* 21<sup>1</sup>/<sub>4</sub>**  
Hand cut Fresh Filet, seasoned and served w/ choice of side

**AHI TUNA STEAK\* 22<sup>1</sup>/<sub>4</sub>**  
Seasoned & seared Rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette, served w/ choice of side

**JUMBO FRIED SHRIMP PLATTER 24**  
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

### STEAKS AND RIBS

All steaks served with choice of side  
Add a single Crabcake to any entree for MKT

**ROASTED PRIME RIB\***  
**20 oz.-\$52 16 oz.-\$44 12 oz.-\$36**  
Aged Certified Beef, slow roasted and served w/ Au Jus

**RIBEYE STEAK\* 38**  
Hand cut and seasoned, 14 oz. Certified Beef Ribeye

**FILET MIGNON\* 39**  
Center cut, seasoned, 8 oz. Filet

**NEW YORK STRIP STEAK\* 37**  
Hand cut, 14 oz. Certified Beef Strip Steak, seasoned and grilled

**BARBEQUE BABY BACK RIBS 29<sup>3</sup>/<sub>4</sub>**  
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 +7<sup>1</sup>/<sub>2</sub>, Shrimp +9<sup>1</sup>/<sub>2</sub>, Grilled Salmon +11<sup>1</sup>/<sub>2</sub>

**BLUE RIDGE HOUSE SALAD 13** (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)  
Romaine, diced Tomato, Corn, Cucumber, and Croutons tossed in a Ranch Dressing

**CAESAR SALAD 13**  
Romaine, Reggiano Parmesan, and Croutons tossed in our Creamy Caesar Dressing

**MIXED GREENS SALAD 13** (w/ Bleu or Goat Cheese +1<sup>1</sup>/<sub>2</sub>)  
Fresh Mixed Greens w/ Tomato, Mango, & Candied Pecans tossed in a Classic Vinaigrette

**"THE GRANDE" WEDGE SALAD 16<sup>1</sup>/<sub>2</sub>**  
Iceberg Lettuce w/ Bacon, Tomato, Bleu Cheese Crumbles, Red Onion, Hard Boiled Egg, Bleu Cheese Dressing, a Garlic Bread Crouton, and garnished with Onion Rings.  
*It will put a beautiful smile on your face!* 😊

**BRENTWOOD SALAD 19** (Substitute 8 oz. Grilled Chicken +2<sup>1</sup>/<sub>2</sub>)  
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 18<sup>1</sup>/<sub>4</sub>**  
Mixed Greens & Cabbage Mix w/ sliced Chicken, fresh Cilantro, Carrots, & Tortilla Strips tossed in Honey Lime Vinaigrette and drizzled w/ Thai Peanut Sauce

**GRILLED CHICKEN SALAD 20<sup>1</sup>/<sub>2</sub>**  
Marinated and Grilled Chicken Breast served over your choice of our House, Caesar, or Mixed Greens Salad

**AHI TUNA SALAD\* 21<sup>1</sup>/<sub>4</sub>**  
Seared Rare, drizzled w/ Soy Sauce and 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\* 16<sup>3</sup>/<sub>4</sub>** (w/ Bacon +1<sup>1</sup>/<sub>2</sub>)  
Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a toasted Brioche Bun

**BRG BURGER\* 17<sup>1</sup>/<sub>4</sub>**  
Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce, Grated Cheddar Cheese, and Onion on a toasted Brioche Bun

**MUSHROOM SWISS BURGER\* 18**  
Seasoned Hamburger w/ sautéed Portabella Mushrooms, Swiss Cheese, Lettuce, Tomato, and Mayo on a toasted Brioche Bun

**TURKEY BURGER 16<sup>1</sup>/<sub>2</sub>**  
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<sup>3</sup>/<sub>4</sub>**  
Marinated Grilled Chicken Breast w/ Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese on a Soft White Baguette

**STEAK & EGG BURRITO 17**  
Grilled Shaved Ribeye Steak with Red, Yellow, and Poblano Peppers mixed with Scrambled Eggs, Pico de Gallo and Jack & Cheddar Cheese. Two Burritos wrapped in Flour Tortillas, served with Home Fries, and Asparagus

**PRIME RIB SANDWICH\* 28<sup>1</sup>/<sub>4</sub>**  
Slow Roasted and Thinly Sliced Prime Rib on a Soft White Baguette w/ Monterey Jack Cheese served w/ Au Jus

### SIDES

<b>BRG FRIES</b> .....4 <sup>1</sup> / <sub>2</sub>	<b>COLESLAW</b> .....4 <sup>1</sup> / <sub>2</sub>
<b>BROCCOLI</b> .....5 <sup>1</sup> / <sub>4</sub>	<b>MASHED POTATOES</b> .....5 <sup>1</sup> / <sub>4</sub>
<b>ASPARAGUS</b> .....5 <sup>1</sup> / <sub>4</sub>	<b>LOADED BAKER</b> .....6
<b>CREAMED SPINACH</b> .....6	<b>BLAZIN' SADDLE BEANS</b> .....6
<b>MAC &amp; CHEESE w/ HAM</b> .....6	
<b>BRUSSELS SPROUTS w/ CARAMELIZED ONION &amp; BACON</b> .....6	

### WINE AND DINE MONDAY

Every Monday until 9:00 PM

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

\*Some restrictions may apply\*



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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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