

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### SOUP 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

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 18

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

#### BACKYARD BBQ CHICKEN 19

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 19½

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

#### CHICKEN PICCATA 19½

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 20

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

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

#### AHI TUNA STEAK\* 22

Seasoned & seared rare, drizzled w/ Soy Sauce and 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. Small starter salads are available for \$8½. Add a single Crabcake to any entree for MKT.

#### ROASTED PRIME RIB\*

20 oz.—\$44 16 oz.—\$38 12 oz.—\$32

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

#### RIBEYE STEAK\* 34

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 36

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 34

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

#### BARBEQUE BABY BACK RIBS 29

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 +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, & Candied Pecans tossed in a Classic Vinaigrette

#### BRENTWOOD SALAD 18¾ (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

#### PACIFIC RIM CHICKEN SALAD 18

Mixed Greens & Cabbage Mix w/ sliced Chicken, fresh Cilantro, Carrots, & Tortilla Strips tossed in Honey Lime Vinaigrette and drizzled w/ a Thai Peanut Sauce

#### 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 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\* 15½ (w/ Bacon +1½)

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

#### BRG BURGER\* 16

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

#### MUSHROOM SWISS BURGER\* 16¾

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

#### TURKEY BURGER 15¾

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

#### STEAK & EGG BURRITO 16½

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\* 25

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

### SIDES

BRG FRIES .....4½

COLESLAW .....4½

BROCCOLI .....5

MASHED POTATOES .....5½

ASPARAGUS .....5

LOADED BAKER .....6

CREAMED SPINACH .....6

BLAZIN' SADDLE BEANS .....6

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

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

### 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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