

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 7

Lobster Bisque or Soup of the Day

CHILI & CHIPS 9½

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 12½

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

CALAMARI 11¾

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

BRUSCHETTA 10¾

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

STEAK & CHEESE EGGROLLS 11½

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 12

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 13

Served w/ Tortilla Chips & Salsa

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 17¼

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

BACKYARD BBQ CHICKEN 17¾

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 17¾

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

CHICKEN PICCATA 18

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 18¾

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

SIMPLY GRILLED SALMON* 19½

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

AHI TUNA STEAK* 20½

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

JUMBO FRIED SHRIMP PLATTER 23

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 \$7½. Add a single Crabcake to any entree for MKT.

ROASTED PRIME RIB*

20 oz.—\$37 16 oz.—\$32 12 oz.—\$27

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

RIBEYE STEAK* 29

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 29¾

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 29

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

BARBEQUE BABY BACK RIBS 25½

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 +6¾, Shrimp +8½, Grilled Salmon +9½

BLUE RIDGE HOUSE SALAD 11½ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 11½

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

MIXED GREENS SALAD 11½ (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 17 (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 16¼

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 18¼

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

AHI TUNA SALAD* 18½

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* 14¼ (w/ Bacon +1)

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

BRG BURGER* 14½

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

MUSHROOM SWISS BURGER* 15

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

TURKEY BURGER 14½

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

CHICKEN SANDWICH 14¼

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* 20¾

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

SIDES

BRG FRIES4 COLESLAW4

BROCCOLI4¼ EDAMAME MEDLEY4¼

ASPARAGUS4¼ MASHED POTATOES4¼

CREAMED SPINACH5½ LOADED BAKER5½

MAC & CHEESE w/ HAM 5 BLAZIN' SADDLE BEANS5¼

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON 5

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.

BRG gift cards available!