

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUPS 8
Lobster Bisque or Soup of the Day

SMALL STARTER SALAD 8¾ (w/ Cheese & Bacon +1½)
House, Caesar, or Mixed Greens (w/ Bleu or Goat Cheese +1½)

CHILI & CHIPS 10¾
Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 14¾
Made to order w/ ripe Avocados, homemade Pico de Gallo, served with Tortilla Chips

CALAMARI 14¼
Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Pepper & Corn Salsa and fried Jalapeno Slices

BRETON BAY CRAB DIP 16¾
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 13½
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 14¾
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 19¼
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 19¾
Marinated & Grilled Chicken Breast served over Angel Hair Pasta with a Balsamic Brown Butter Sauce, Warm Goat Cheese, and Grilled Vegetable Salsa

CHICKEN PICCATA 19¾
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 20¼
Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

SIMPLY GRILLED SALMON* 21¼
Hand cut Fresh Filet, seasoned and served w/ choice of side

AHI TUNA STEAK* 22¼
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.–\$45 16 oz.–\$39 12 oz.–\$33
Aged Certified Beef, slow roasted and served w/ Au Jus

RIBEYE STEAK* 35
Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 37
Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 35
Hand cut, 14 oz. Certified Beef Strip Steak, seasoned and grilled

BARBEQUE BABY BACK RIBS 29¾
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 +11½

BLUE RIDGE HOUSE SALAD 13 (w/ Cheese & Bacon +1½)
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 +1½)
Fresh Mixed Greens w/ Tomato, Mango, & Candied Pecans tossed in a Classic Vinaigrette

"THE GRANDE" WEDGE SALAD 16½
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 +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 18¼
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 20½
Marinated and Grilled Chicken Breast served over your choice of our House, Caesar, or Mixed Greens Salad

AHI TUNA SALAD* 21¼
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* 15¾ (w/ Bacon +1½)
Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a toasted Brioche Bun

BRG BURGER* 16¼
Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce, Grated Cheddar Cheese, and Onion on a toasted Brioche Bun

MUSHROOM SWISS BURGER* 17
Seasoned Hamburger w/ sautéed Portabella Mushrooms, Swiss Cheese, Lettuce, Tomato, and Mayo on a toasted Brioche Bun

TURKEY BURGER 16
Marinated and Seasoned Ground Turkey Burger w/ Lettuce, Tomato, Onion, and Monterey Jack Cheese, w/ KGB Sauce on a Toasted Brioche Bun

CHICKEN SANDWICH 15¾
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* 25¼
Slow Roasted and Thinly Sliced Prime Rib on a Soft White Baguette w/ Monterey Jack Cheese served w/ Au Jus

SIDES

BRG FRIES	4½	COLESLAW	4½
BROCCOLI	5¼	MASHED POTATOES	5¼
ASPARAGUS	5¼	LOADED BAKER	6
CREAMED SPINACH	6	BLAZIN’ SADDLE BEANS	6
MAC & CHEESE w/ HAM	6		
BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON	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.

BRG Gift Cards available!

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