

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUPS 6¾

Lobster Bisque or Soup of the Day

CHILI & CHIPS 8¾

Topped w/ Cheddar Cheese and served w/ Tortilla Chips

GUACAMOLE 11¾

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

“NEW ORLEANS STYLE” CAJUN SHRIMP 11½

Shrimp Sauteed in a Tomato Creole Sauce and served with Toasted Garlic Bread

CALAMARI 11

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

BRUSCHETTA 10¼

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

STEAK & CHEESE EGGROLLS 10¾

Seasoned Steak grilled w/ Peppers and Onions, mixed w/ Monterey Jack & Cheddar Cheese, rolled in a Jalapeno Cheddar Tortilla, flash fried and served w/ a Queso Dipping Sauce

CHIPOTLE BUFFALO WINGS 11¼

Seasoned and Marinated Chicken Wings, Smoked, Baked, and finished on the Grill, tossed in our Homemade Chipotle Buffalo Sauce served with Celery and Ranch

SPINACH & ARTICHOKE DIP 12

Served w/ Tortilla Chips & Salsa

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 12¾ (w/ Bacon +1)

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

BRG BURGER* 13

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

MUSHROOM SWISS BURGER* 13¾

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

TURKEY BURGER 12¾

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

CHICKEN SANDWICH 12¾

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

CUBAN SANDWICH 13¾

Slow Roasted Pulled Pork with Ham, Swiss Cheese, Dill Pickles, and Spicy Mustard served on a Grilled Baguette

STEAK & EGG BURRITO 16

Scrambled Eggs and Grilled Steak with Peppers, Onions, Monterey Jack, Cheddar Cheese, and Pico De Gallo wrapped in a Flour Tortilla served with Asparagus & Home Fries

PRIME RIB SANDWICH* 18½

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

NEW ENGLAND LOBSTER ROLL 22

Maine Lobster lightly dressed with a Tarragon Cream Sauce served in a Butter Toasted Potato Roll

STEAKS AND RIBS

All steaks served with choice of side. Small starter salads are available for \$6¾

Add a single Crab Cake to any Entree for \$10

ROASTED PRIME RIB*

20 oz. – \$32¾ 16 oz. – \$27¾ 12 oz. – \$22¾

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

RIBEYE STEAK* 24¾

Hand cut & seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 25½

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 25

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

BARBEQUE BABY BACK RIBS 23½

Whole Rack of Ribs, slow cooked & finished on the grill, served w/ BRG Fries & a ramekin of Blazin' Saddle Beans

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +5¾, Shrimp +7½, Grilled Salmon +8½

BLUE RIDGE HOUSE SALAD 11 (w/ Cheese & Bacon +1)

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

CAESAR SALAD 11

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

MIXED GREENS SALAD 11 (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 15¾

(substitute 8 oz. Grilled Chicken +2½)

Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our Homemade Ranch Dressing

GRILLED CHICKEN SALAD 16¾

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

PACIFIC RIM CHICKEN SALAD 15

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

AHI TUNA SALAD* 17¾

Seared Rare, drizzled w/ Cilantro Soy Vinaigrette served over Mixed Greens w/ Tomato, Mango, Red Onion, Sesame Seeds, and Ginger tossed in a Classic Vinaigrette

CHICKEN AND SEAFOOD

ROASTED CHICKEN 17

Marinated slow Roasted Chicken finished on the Grill, served with Mashed Potatoes & Mushroom Gravy

CRISPY CHICKEN TENDERS PLATTER 16½

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

NORTHSTAR CHICKEN & PASTA 17

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

CHICKEN PICCATA 17

Chicken Breast dipped in Egg Parmesan Batter, sauteed and served over Angel Hair Pasta w/ Marinara, Lemon Butter Sauce, Capers, and Parmesan Cheese

KING STREET CREOLE PASTA 18

Chicken, Shrimp, and Andouille Sausage sauteed w/ Tomatoes and Scallions, Tossed with Penne Pasta in a Creole Sauce, Garnished with Parmesan Cheese

SIMPLY GRILLED SALMON* 18¾

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

AHI TUNA STEAK* 19¾

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

JUMBO FRIED SHRIMP PLATTER 21¾

Half Pound of Jumbo Shrimp lightly fried, plated w/ BRG Fries and a ramekin of Coleslaw, served w/ Cocktail Sauce for dipping

SHADY SIDE CRAB CAKES 24¾

Fresh Jumbo Lump Crabmeat, seasoned & lightly sauteed, served with BRG Fries, a ramekin of Coleslaw, and Remoulade Sauce

SIDES

BRG FRIES..... 4 BROCCOLI..... 4

ASPARAGUS..... 4 COLESLAW..... 4

MASHED POTATOES..... 4 BLAZIN' SADDLE BEANS..... 5

LOADED BAKER..... 5 CREAMED SPINACH..... 5

BRUSSELS SPROUTS w/ CARAMELIZED ONION AND BACON..... 5

MAC & CHEESE w/ HAM..... 5

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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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