

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



drinks

DRAFT BEER

BLUE MOON 6%	MILLER LITE 5½
DESCHUTES FRESH SQUEEZED 7¼	SAM ADAMS SEASONAL 6¾
DOGFISH HEAD (ROTATING) MKT	SOLACE PARTLY CLOUDY 7¼
FEATURED SEASONAL MKT	STELLA ARTOIS 7¼
LOST RHINO FACE PLANT 7¼	YUENGLING 5½

BOTTLED BEER

ANGRY ORCHARD 6½	MIC. ULTRA 5½
BUDWEISER 5½	MILLER LITE 5½
BUD LIGHT 5½	PABST BLUE RIBBON 5
COORS LIGHT 5½	PERONI 7¼
CORONA 6½	PORT CITY PORTER 7¾
CORONA LIGHT 6½	SIERRA NEVADA 6½
DB VIENNA LAGER 7¼	ST. PAULI GIRL, N/A 5¼
GUINNESS 8	

WINES

CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA, CALIFORNIA	\$8¼	\$27
WILLIAM HILL, CENTRAL COAST	9¼	30
KENDALL JACKSON, CALIFORNIA	10¼	34
FERRARI CARANO, SONOMA COUNTY	13¼	43
FESS PARKER, SANTA BARBARA COUNTY		40
SONOMA CUTRER, RUSSIAN RIVER VALLEY		46
DUCKHORN-MIGRATION, RUSSIAN RIVER VALLEY		61
GRGICH HILLS CHARD, NAPA VALLEY		75

SAUVIGNON BLANC

BABICH, MARLBOROUGH, NZ	8¾	29
KIM CRAWFORD, MARLBOROUGH, NZ	11¼	37
CAKEBREAD, NAPA VALLEY		56

OTHER WHITE VARIETALS

MEZZA CORONA PINOT GRIGIO, ITALY	8	26
SANTA MARGHERITA PINOT GRIGIO, ITALY		47
JEAN-LUC COLOMBO ROSE, PROVENCE FRANCE	8¾	29
BERINGER WHITE ZINFANDEL, CALIFORNIA	7¼	24
CHATEAU ST. MICHELLE RIESLING, WASHINGTON	8¼	27
FREIXENET SPARKLING, SPAIN	9	
LA MARCA PROSECCO, ITALY	9½	
CHANDON BRUT SPARKLING, CALIFORNIA		42
VEUVE CLICQUOT CHAMPAGNE, FRANCE		95

MERLOT

MONDAVI, CALIFORNIA	8½	28
14 HANDS, WASHINGTON STATE	9½	31
COPPOLA, CALIFORNIA		35
STERLING, SONOMA COUNTY		37

CABERNET

CANOE RIDGE, WASHINGTON STATE	9	30
ESTANCIA, CALIFORNIA	10	33
GAME RESERVE, SOUTH AFRICA	11	36
75 WINE COMPANY, NAPA VALLEY	14	46
UPPERCUT, NAPA VALLEY		50
OCTAGON, BARBOURSVILLE, VIRGINIA		85
JORDAN CAB, ALEXANDER VALLEY		95

PINOT NOIR

CARTLIDGE & BROWNE, CALIFORNIA	9¼	31
TORTOISE CREEK, CALIFORNIA	10	33
DUCKHORN DECOY, SONOMA COUNTY		55

ZINFANDEL

ROSENBLUM CUVÉE ZINFANDEL, CALIFORNIA	8½	28
GNARLY HEAD ZINFANDEL, CALIFORNIA	9	30
GRGICH HILLS ZINFANDEL, NAPA/SONOMA		67

OTHER RED VARIETALS

TRIVENTO MALBEC, ARGENTINA	8¾	29
HUNTSMAN CAB/MERLOT, WASHINGTON STATE		42
STAGS LEAP PETITE SYRAH, NAPA VALLEY		71

SPECIALTY DRINKS \$9½

WHITE PEACH SANGRIA

White Wine with Peach Vodka, Cranberry, Orange Juice, Triple Sec, and a splash of Ginger Ale

AUSTIN MULE

Tito's, Fever Tree Ginger Beer, Lime

COSMOPOLITAN

Absolut Citron, Cointreau, Cranberry

APPLE MARTINI

Stoli, Sour Apple Pucker, Sprite

ORANGE MARTINI

Stoli Orange Vodka, Grand Marnier, OJ

WHITE CHOCOLATE MARTINI

Godiva White, Baileys, Stoli Vanilla, Cream

PAMA MARTINI

Pomegranate Liqueur, Ketel One, Cointreau, Sprite

DIRTY MARTINI

Ketel One, Olive Brine

BRG MARGARITA

Herradura, Grand Marnier, Blue Curacao, Margarita Mix

PAMARITA

Pomegranate Liqueur, Herradura, Cointreau, Margarita Mix

SODA & NON-ALCOHOLIC DRINKS

COKE, SPRITE, DIET COKE, ICED TEA, LEMONADE 2¾
OLD DOMINION ROOT BEER BOTTLED 3
BOTTLED GINGER ALE 2¾
OJ, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3
MILK 3
COFFEE 2¾
ACQUA PANNA SPRING WATER 3
PELLEGRINO SPARKLING MINERAL WATER 3

CALL AHEAD SEATING AVAILABLE
703-729-0100

BLUERIDGEGRILL

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dinner

APPETIZERS

SOUPS 7

Lobster Bisque or The Soup of the Day

GUACAMOLE 12

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

CALAMARI 11½

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

BRUSCHETTA 10½

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

STEAK & CHEESE EGGROLLS 11

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 11¾

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 12½

Served w/ Tortilla Chips & Salsa

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 16¾

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

BACKYARD BBQ CHICKEN 17¼

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 17¼

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

CHICKEN PICCATA 17½

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 18½

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

SIMPLY GRILLED SALMON* 19

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

AHI TUNA STEAK* 19¾

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

JUMBO FRIED SHRIMP PLATTER 22¼

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

SHADY SIDE CRAB CAKES 25

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 \$6¾

Add a single Crabcake to any entree for \$10

ROASTED PRIME RIB*

20 oz.—\$34¼ 16 oz.—\$29¼ 12 oz.—\$24¼

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

RIBEYE STEAK* 26¼

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 27

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 26¼

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

BARBEQUE BABY BACK RIBS 24½

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 +6, Shrimp +7¼, Grilled Salmon +8¼

BLUE RIDGE HOUSE SALAD 11¼ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 11¼

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

MIXED GREENS SALAD 11¼ (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 16 (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

PACIFIC RIM CHICKEN SALAD 15½

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 17¼

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

AHI TUNA SALAD* 17¾

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

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 13½ (w/ Bacon +1)

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

BRG BURGER* 13¾

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

MUSHROOM SWISS BURGER* 14¼

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

CHICKEN SANDWICH 13½

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

PRIME RIB SANDWICH* 19½

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

SIDES

BRG FRIES.....4	COLESLAW.....4
BROCCOLI.....4	EDAMAME MEDLEY.....4
ASPARAGUS.....4	MASHED POTATOES.....4
CREAMED SPINACH.....5	LOADED BAKER.....5
MAC & CHEESE w/ HAM....5	BLAZIN' SADDLE BEANS.....5
BRUSSELS SPROUTS w/ CARAMELIZED ONION AND 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



BRGRILL.COM

*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!

BLUERIDGEGRILL



Just For Kids Ages 10 & Under

All kid meals include a kid beverage: Soda, Juice, or Milk

Kids Special!

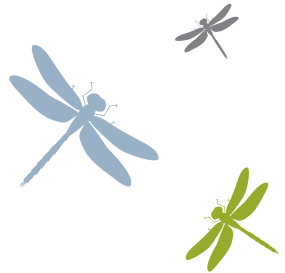
Mac & Cheese w/ Ham \$5.50

Grilled Salmon \$7.50

1/2 Rack Ribs \$9.50

Kid Filet \$12.75

served with BRG Fries or Fresh Fruit



mmm...Dessert!

Single Scoop
Ice Cream Sundae
\$2.75

\$5
Penne Pasta with
Marinara or Butter

\$6
Fried Shrimp
Grilled Cheese
Chicken Tenders
Hamburger or Cheeseburger
Grilled Chicken Breast

served with BRG Fries or Fresh Fruit

