

## lunch

#### **APPETIZERS**

SOUPS 8

Lobster Bisque or Soup of the Day

CHILI & CHIPS 101/2

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

**GUACAMOLE 14**½

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 12<sup>3</sup>/<sub>4</sub>

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 141/2

Served w/ Tortilla Chips & Salsa

#### CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 171/2

Batter-dipped fried Chicken Tenderloins and BRG Fries, served with Honey Dijon and BRG Sauce

BACKYARD BBQ CHICKEN 181/2

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 191/4

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

CHICKEN PICCATA 191/4

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 19

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

SIMPLY GRILLED SALMON\* 20

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

**AHI TUNA STEAK\* 21** 

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

JUMBO FRIED SHRIMP PLATTER 23½

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 \$81/2

ROASTED PRIME RIB\*
16 oz.-\$37 12 oz.-\$31
Aged Certified Beef, slow roasted and served w/ Au Jus

RIBEYE STEAK\* 33

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON\* 35

Center cut, seasoned, 8 oz. Filet

**NEW YORK STRIP STEAK\* 33**Hand cut, 14 oz. Certified Beef Strip Steak, seasoned and grilled

BARBEQUE BABY BACK RIBS 28

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 +71/2, Shrimp +91/2, Grilled Salmon +111/4

BLUE RIDGE HOUSE SALAD 12<sup>3</sup>/<sub>4</sub> (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)

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 123/4 (w/ Bleu or Goat Cheese +11/2)

Fresh Mixed Greens w/ Tomato, Mango, and Candied Pecans

tossed in a Classic Vinaigrette

SOUP & SALAD COMBO 16½

Lobster Bisque or Soup of the Day and your choice of a small starter Caesar, House, or Mixed Greens Salad

PACIFIC RIM CHICKEN SALAD 18

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

**BRENTWOOD SALAD** 181/4 (Substitute 8 oz Grilled Chicken +21/2)

Lightly Fried Chicken over Romaine, Corn, Tomato and Cucumber, topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our homemade Ranch Dressing

GRILLED CHICKEN SALAD 201/4

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

### **BURGERS AND SANDWICHES**

(served w/ BRG Fries)

BRG BURGER\* 15½

ROYALE WITH CHEESE\* 15 (w/ Bacon +1½)

Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce. Tomato.

Onion, and Pickle on a toasted Brioche Bun

Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce,

Grated Cheddar Cheese, & Onion on a toasted Brioche Bun

MUSHROOM SWISS BURGER\* 161/4

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

TURKEY BURGER 151/4

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

B.L.T. 12<sup>3</sup>/<sub>4</sub>

Bacon, Lettuce, Tomato, & Mayo on Texas Toast...Why? 'Cause Bacon tastes good!

**GRILLED CHEESE** 12<sup>3</sup>/<sub>4</sub> (w/ Bacon +1½, Ham +2)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

STEAK & EGG BURRITO 161/2

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 CRAB CAKE SANDWICH MKT

Jumbo Lump Crab Cake w/ Lettuce, Tomato, and Remoulade Sauce on a toasted Brioche Bun

PRIME RIB SANDWICH\* 24

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

IDE9

BRG FRIES4½	COLESLAW4½
BROCCOLI5	MASHED POTATOES51/4
ASPARAGUS5	LOADED BAKER6
CREAMED SPINACH 6	BLAZIN' SADDLE BEANS6
MAC & CHEESE w/ HAM 6	

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON ....... 53/4

# **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.