

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



lunch

APPETIZERS

SOUPS 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 15¾

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

BACKYARD BBQ CHICKEN 16¾

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 16¾

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

CHICKEN PICCATA 17

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 16¾

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

SIMPLY GRILLED SALMON 17½

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

AHI TUNA STEAK* 18½

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

JUMBO FRIED SHRIMP PLATTER 21

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

ROASTED PRIME RIB*

16 oz.—\$30 12 oz.—\$25 10 oz.—\$22

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

RIBEYE STEAK* 26

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 26¾

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 26

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

BARBEQUE BABY BACK RIBS 23½

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 10½ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 10½

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

MIXED GREENS SALAD 10½ (w/ Bleu or Goat Cheese +1)

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

SOUP & SALAD COMBO 14½

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

PACIFIC RIM CHICKEN SALAD 15¼

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 16 (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

GRILLED CHICKEN SALAD 17¼

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

AHI TUNA SALAD* 17½

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)

ROYALE WITH CHEESE* 13¼ (w/ Bacon +1)

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

BRG BURGER* 13½

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

MUSHROOM SWISS BURGER* 14

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

TURKEY BURGER 13½

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

CHICKEN SANDWICH 13¼

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

B.L.T. 10½

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

GRILLED CHEESE 10½ (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

STEAK & EGG BURRITO 15½

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* 19¾

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 4¼ EDAMAME MEDLEY 4¼

ASPARAGUS 4¼ MASHED POTATOES 4¼

CREAMED SPINACH 5½ LOADED BAKER 5½

MAC & CHEESE w/ HAM 5 BLAZIN' SADDLE BEANS 5¼

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON 5

BRGRILL.COM

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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.