

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## lunch

### 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 17½

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

#### BACKYARD BBQ CHICKEN 18¾

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 19½

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

#### CHICKEN PICCATA 19½

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 19¼

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

#### SIMPLY GRILLED SALMON\* 20¼

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

#### AHI TUNA STEAK\* 21¼

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

#### JUMBO FRIED SHRIMP PLATTER 23¾

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\*

16 oz.—\$38 12 oz.—\$32

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

#### RIBEYE STEAK\* 34

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 36

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 34

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

#### BARBEQUE BABY BACK RIBS 28¾

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, and Candied Pecans tossed in a Classic Vinaigrette

#### SOUP & SALAD COMBO 16¾

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

#### "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!* 😊

#### PACIFIC RIM CHICKEN SALAD 18¼

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

#### BRENTWOOD SALAD 18½ (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 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 & 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\* 15¼ (w/ Bacon +1½)

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

#### BRG BURGER\* 15¾

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

#### MUSHROOM SWISS BURGER\* 16½

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

#### TURKEY BURGER 15½

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

#### B.L.T. 13

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

#### GRILLED CHEESE 13 (w/ Bacon +1½, Ham +2)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

#### 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

#### CRAB CAKE SANDWICH MKT

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

#### PRIME RIB SANDWICH\* 24¼

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

### SIDES

BRG FRIES ..... 4½

BROCCOLI ..... 5¼

ASPARAGUS..... 5¼

CREAMED SPINACH ..... 6

MAC & CHEESE w/ HAM ..... 6

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON ..... 6

COLESLAW ..... 4½

MASHED POTATOES ..... 5¼

LOADED BAKER..... 6

BLAZIN’ SADDLE BEANS ..... 6

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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.

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