

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## lunch

### 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

### CHICKEN AND SEAFOOD

#### ROASTED CHICKEN 15½

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

#### CRISPY CHICKEN TENDERS PLATTER 14½

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

#### NORTHSTAR CHICKEN & PASTA 15¼

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

#### CHICKEN PICCATA 15¼

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 15

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

#### SIMPLY GRILLED SALMON\* 15½

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

#### AHI TUNA STEAK\* 16¾

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

#### JUMBO FRIED SHRIMP PLATTER 19¼

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 22¾

Fresh Jumbo Lump Crabmeat, seasoned & lightly sauteed, 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

#### ROASTED PRIME RIB\*

16 oz. – \$25¾ 12 oz. – \$20¾ 10 oz. – \$18¼

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

#### RIBEYE STEAK\* 21¾

Hand cut & seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 22¼

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 21¾

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

#### BARBEQUE BABY BACK RIBS 21¼

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 10 (w/ Cheese & Bacon +1)

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

#### CAESAR SALAD 10

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

#### MIXED GREENS SALAD 10 (w/ Bleu or Goat Cheese +1)

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

#### SOUP & SALAD COMBO 13½

One of our Homemade Soups and your choice of a smaller sized Caesar, House, or Mixed Greens Salad

#### BRENTWOOD SALAD 14¾

(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 15¾

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

#### PACIFIC RIM CHICKEN SALAD 13½

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\* 16

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

### BURGERS AND SANDWICHES (served w/ BRG Fries)

#### ROYALE WITH CHEESE\* 12 (w/ Bacon +1)

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

#### BRG BURGER\* 12¼

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

#### MUSHROOM SWISS BURGER\* 12¾

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

#### TURKEY BURGER 12¼

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 12

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

#### CUBAN SANDWICH 12¾

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

#### B.L.T. 9½

Bacon, Lettuce, Tomato, and Mayo on Texas Toast

#### GRILLED CHEESE 9½ (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato served on Texas Toast

#### PULLED PORK SANDWICH 10

Slow Roasted Pulled Pork Shoulder in a Carolina BBQ Sauce, topped w/ Fried Onion Straws on a Toasted Brioche Bun and served w/ a ramekin of Coleslaw

#### STEAK & EGG BURRITO 15

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

#### CRAB CAKE SANDWICH 16¼

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

#### PRIME RIB SANDWICH\* 17½

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

#### NEW ENGLAND LOBSTER ROLL 19¾

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

### 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.