

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



drinks

DRAFT BEER

| | |
|-----------------------------|-------------------------|
| BLUE MOON 6% | MILLER LITE 5½ |
| DESCHUTES FRESH SQUEEZED 7% | SAM ADAMS SEASONAL 6% |
| 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 |

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CALL AHEAD SEATING AVAILABLE
703-729-0100

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



lunch

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 15

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

BACKYARD BBQ CHICKEN 15¾

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 15¾

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

CHICKEN PICCATA 15¾

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 15½

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

SIMPLY GRILLED SALMON 16

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

AHI TUNA STEAK* 17½

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

JUMBO FRIED SHRIMP PLATTER 19¾

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

SHADY SIDE CRAB CAKES 23

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

ROASTED PRIME RIB*

16 oz.—\$27¼ 12 oz.—\$22¼ 10 oz.—\$19¾

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

RIBEYE STEAK* 23¼

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 23¾

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 23¼

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

BARBEQUE BABY BACK RIBS 22¼

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 +7¾, Grilled Salmon +8¾

BLUE RIDGE HOUSE SALAD 10¼ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 10¼

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

MIXED GREENS SALAD 10¼ (w/ Bleu or Goat Cheese +1)

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

SOUP & SALAD COMBO 13¾

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

PACIFIC RIM CHICKEN SALAD 14½

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 15 (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 16¼

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

AHI TUNA SALAD* 16¾

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* 12½ (w/ Bacon +1)

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

BRG BURGER* 12¾

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

MUSHROOM SWISS BURGER* 13¼

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

CHICKEN SANDWICH 12½

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

B.L.T. 10

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

GRILLED CHEESE 10 (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

CRAB CAKE SANDWICH 16¾

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

PRIME RIB SANDWICH* 18½

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

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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.

BRG gift cards available!

BLUERIDGEGRILL



Just For Kids Ages 10 & Under

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

Kids Special!

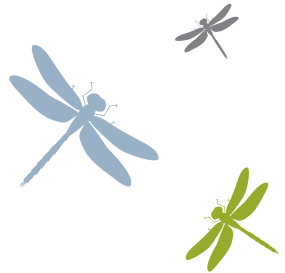
Mac & Cheese w/ Ham \$5.50

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

