

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



drinks

SEASONAL BEERS

PLEASE ASK YOUR SERVER FOR DETAILS

DRAFT BEER

BLUE MOON 6¼	DESCHUTES FRESH SQUEEZED IPA 8¼
DB VIENNA LAGER 7¼	LOST RHINO FACE PLANT IPA 7¼
MILLER LITE 5½	SOLACE BREWING COMPANY 7¼
STELLA ARTOIS 7¼	BELLS TWO HEARTED ALE 7½

BOTTLED BEER

BUDWEISER 5½	KALIBER, N/A 5¾
BUD LIGHT 5½	GUINNESS CAN 8
COORS LIGHT 5½	HEINEKEN 7
CORONA 6½	PERONI 7¼
CORONA LIGHT 6½	PORT CITY PORTER 7¼
MICHELOB ULTRA 5½	SIERRA NEVADA PALE ALE 6½
MILLER LITE 5½	FLYING DOG PALE ALE 7
PABST BLUE RIBBON 5	YUENGLING 5½
OMISSION ULTIMATE LIGHT 7¼	
ANGRY ORCHARD HARD CIDER 6½	

WINES

CHARDONNAY

	GLASS	BOTTLE
A BY ACACIA California	8¼	27
WILLIAM HILL California	9¼	30
KENDALL JACKSON California	10¼	34
FERRARI CARANO Sonoma County	13¼	43
JEKEL Monterey, California		34
FESS PARKER Santa Barbara County		40
SONOMA CUTRER Russian River Valley		46

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, NZ	11¼	37
BABICH Marlborough, NZ	8¼	29
CAKEBREAD Napa Valley		56

OTHER WHITE VARIETALS

MEZZA CORONA Pinot Grigio Italy	8	26
SANTA MARGHERITA Pinot Grigio Italy		47
CHATEAU STE. MICHELLE Riesling Washington State	8¼	27
VALLEY OF THE MONKEY Riesling Germany		35
BONTERRA Viognier California	9¼	32
CAYMUS CONUNDRUM California		49
JEAN-LUC COLOMBO Rose Provence, France	8¾	29
BERINGER White Zinfandel California	7¼	24
LA MARCA Prosecco Italy	9¼	30
FREIXENET Sparkling Spain	9	
CHANDON BRUT Sparkling California		42
VEUVE CLICQUOT Champagne France		95

MERLOT

HOGUE California	8¾	29
14 HANDS Washington State	9½	31
COPPOLA California		35
STERLING California		37
FREEMARK ABBEY Napa Valley		55

CABERNET SAUVIGNON

CANOE RIDGE Washington	9	30
ESTANCIA California	10	33
GAME RESERVE South Africa	11	36
75 WINE COMPANY Napa Valley	14	46
RODNEY STRONG Sonoma County		37
STARMONT Napa Valley		47
KITH + KIN Napa Valley		65
OCTAGON Barboursville Virginia		85
JORDAN Alexander Valley		95

OTHER RED VARIETALS

CARTLIDGE & BROWNE Pinot Noir California	9¼	31
DUCKHORN DECOY Pinot Noir Sonoma County		55
ROSENBLUM CUVÉE Zinfandel California	8½	28
CLINE LIVE OAK Zinfandel Contra Costa County		56
GRGICH HILLS Zinfandel Napa/Sonoma		67
ALAMOS Malbec Argentina	8¾	29
STAGS LEAP Petite Syrah Napa Valley		76

SPECIALTY DRINKS \$9½

WHITE PEACH SANGRIA

White Wine with Peach Vodka, Cranberry, OJ, 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

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, Sour

PAMARITA

Pomegranate Liqueur, Herradura, Cointreau, Sour

SODA & NON-ALCOHOLIC DRINKS

COKE, DIET COKE, COKE ZERO, SPRITE, LEMONADE, ICED TEA 2¾
OLD DOMINION ROOT BEER BOTTLED 3
GINGERALE 2¾
MILK 3
OJ, APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3
COFFEE 2¾
ACQUA PANNA SPRING WATER 3
PELLEGRINO SPARKLING MINERAL WATER 3

CALL AHEAD SEATING AVAILABLE
703-327-1047

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 7

Lobster Bisque or Cajun Red Beans & Rice

CHILI & CHIPS 9

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

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 16¾

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

BACKYARD BBQ CHICKEN 17¼

Grilled Chicken Breast with Virginia Ham smothered in BBQ Sauce topped with melted Monterey Jack Cheese, served with BRG Fries and a ramekin of Coleslaw

NORTHSTAR CHICKEN & PASTA 17¼

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

CHICKEN PICCATA 17½

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 18½

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

SIMPLY GRILLED SALMON* 19

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

AHI TUNA STEAK* 19¾

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

JUMBO FRIED SHRIMP PLATTER 22¼

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

SHADY SIDE CRAB CAKES 25

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

Add a single Crabcake to any entree for \$10

ROASTED PRIME RIB*

20 oz.—\$34½ 16 oz.—\$29½ 12 oz.—\$24½

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

RIBEYE STEAK* 26¼

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 27

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 26¼

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

BARBEQUE BABY BACK RIBS 24½

Whole Rack of Ribs, slow cooked and finished on the grill, served w/ BRG Fries and a ramekin of Coleslaw

ENTREE SALADS

ADD TO ANY SALAD: Grilled Chicken +6, Shrimp +7¾, Grilled Salmon +8¾

BLUE RIDGE HOUSE SALAD 11¼ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 11¼

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

MIXED GREENS SALAD 11¼ (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 16 (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

PACIFIC RIM CHICKEN SALAD 15½

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

GRILLED CHICKEN SALAD 17¼

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

AHI TUNA SALAD* 17¾

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* 13½ (w/ Bacon +1)

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

BRG BURGER* 13¾

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

THE LEESBURGER* 14

Seasoned Hamburger w/ Grilled Virginia Ham, BBQ Sauce, Monterey Jack Cheese, Lettuce, and Onion on a toasted Brioche Bun

CHICKEN SANDWICH 13½

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

PRIME RIB SANDWICH 19½

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 MASHED POTATOES.....4

ASPARAGUS.....4 LOADED BAKER.....5

CREAMED SPINACH.....5 MAC & CHEESE w/ HAM.....5

BRUSSELS SPROUTS w/ CARAMELIZED ONION AND BACON..5

WINE AND DINE TUESDAY

Every Tuesday until 9:00 PM

Enjoy a HALF PRICE Bottle of Wine with the purchase of any two entrees.

Some restrictions may apply

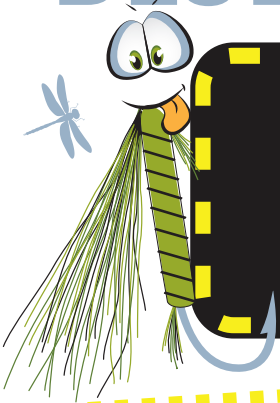


BRGRILL.COM

*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.

BRG gift cards available!

BLUERIDGEGRILL



Just For Kids

Ages 10 & Under

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

Kids Special!

Grilled Salmon \$7.50

1/2 Rack Ribs \$9.50

Kid Filet \$12.75

All served with Fries or Fruit



mmm...Dessert!

Single Scoop

Ice Cream

Sundae \$2.75

Pasta with Butter \$5

Pasta with Marinara \$5

Mac & Cheese w/Ham \$5.50

Grilled Cheese \$5.75

\$6

Fried Shrimp

Chicken Tenders

Hamburger or Cheeseburger

Grilled Chicken Breast

All served with Fries or Fruit

