

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### SOUP 8

Lobster Bisque or Soup of the Day

#### SMALL STARTER SALAD 8<sup>3</sup>/<sub>4</sub> (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)

House, Ceasar, or Mixed Greens (w/ Bleu or Goat Cheese +1<sup>1</sup>/<sub>2</sub>)

#### GUACAMOLE 14<sup>3</sup>/<sub>4</sub>

Made to order w/ ripe Avocados and homemade Pico de Gallo, served with Tortilla Chips

#### CALAMARI 14<sup>1</sup>/<sub>4</sub>

Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Pepper & Corn Salsa and fried Jalapeno Slices

#### BRUSCHETTA 13

Marinated Tomatoes, Basil, and Onion, topped w/ Goat Cheese and served w/ toasted Garlic Bread

#### STEAK & CHEESE EGGROLLS 13<sup>1</sup>/<sub>2</sub>

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

#### BRETON BAY CRAB DIP 16<sup>3</sup>/<sub>4</sub>

Creamy Blue Crab Dip served with Toasted Garlic Bread

#### 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

#### ASIAN CHILI SHRIMP 14<sup>1</sup>/<sub>4</sub>

Fried Shrimp plated w/ Sweet & Spicy Chili Sauce, Asian Peanut Slaw, and Crispy Fried Green Beans

#### SPINACH & ARTICHOKE DIP 14<sup>3</sup>/<sub>4</sub>

Served w/ Tortilla Chips & Salsa

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 18

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

#### BACKYARD BBQ CHICKEN 19<sup>1</sup>/<sub>4</sub>

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 19<sup>3</sup>/<sub>4</sub>

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

#### CHICKEN PICCATA 19<sup>3</sup>/<sub>4</sub>

Chicken Breast dipped in Egg Parmesan Batter, sautéed and served over Angel Hair Pasta w/ Marinara, Lemon Butter Sauce, Parmesan, and Capers

#### KING STREET CREOLE PASTA 20<sup>1</sup>/<sub>4</sub>

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

#### SIMPLY GRILLED SALMON\* 21<sup>1</sup>/<sub>4</sub>

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

#### AHI TUNA STEAK\* 22<sup>1</sup>/<sub>4</sub>

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

#### JUMBO FRIED SHRIMP PLATTER 24

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\*

20 OZ.- 52 16 OZ.- 44 12 OZ.- 36

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

#### RIBEYE STEAK\* 38

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 39

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 37

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

#### BARBEQUE BABY BACK RIBS 29<sup>3</sup>/<sub>4</sub>

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 +7<sup>1</sup>/<sub>2</sub>, Shrimp +9<sup>1</sup>/<sub>2</sub>, Grilled Salmon +11<sup>1</sup>/<sub>2</sub>

#### BLUE RIDGE HOUSE SALAD 13 (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)

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 +1<sup>1</sup>/<sub>2</sub>)

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

#### "THE GRANDE" WEDGE SALAD 16<sup>1</sup>/<sub>2</sub>

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!* 😊

#### BRENTWOOD SALAD 19 (Substitute 8 oz. Grilled Chicken +2<sup>1</sup>/<sub>2</sub>)

Lightly Fried Chicken over Romaine, Corn, Tomato, and Cucumber topped w/ Cheese, Bacon, Avocado, and Croutons tossed in our homemade Ranch Dressing

#### PACIFIC RIM CHICKEN SALAD 18<sup>1</sup>/<sub>4</sub>

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

#### GRILLED CHICKEN SALAD 20<sup>1</sup>/<sub>2</sub>

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

#### AHI TUNA SALAD\* 21<sup>1</sup>/<sub>4</sub>

Seared Rare, drizzled w/ Soy Sauce & Cilantro 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\* 16<sup>3</sup>/<sub>4</sub> (w/ Bacon +1<sup>1</sup>/<sub>2</sub>)

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

#### BRG BURGER\* 17<sup>1</sup>/<sub>4</sub>

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

#### THE LEESBURGER\* 18

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

#### CHICKEN SANDWICH 15<sup>3</sup>/<sub>4</sub>

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

#### PRIME RIB SANDWICH\* 28<sup>1</sup>/<sub>4</sub>

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

### SIDES

BRG FRIES .....	4 <sup>1</sup> / <sub>2</sub>	MASHED POTATOES .....	5 <sup>1</sup> / <sub>4</sub>
COLESLAW .....	4 <sup>1</sup> / <sub>2</sub>	CREAMED SPINACH.....	6
BROCCOLI .....	5 <sup>1</sup> / <sub>4</sub>	LOADED BAKER .....	6
ASPARAGUS.....	5 <sup>1</sup> / <sub>4</sub>	BLAZIN' SADDLE BEANS.....	6
BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON.....	6		
RISOTTO w/ ASPARAGUS & LOBSTER SAUCE.....	6		
MAC & CHEESE w/ HAM.....	6		

### 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\*



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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.