

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 8

Lobster Bisque or Soup of the Day

CHILI & CHIPS 10½

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 14½

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

CALAMARI 14

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

BRUSCHETTA 12¾

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

STEAK & CHEESE EGGROLLS 13

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

ASIAN CHILI SHRIMP 14

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

SPINACH & ARTICHOKE DIP 14½

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

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 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, and Capers

KING STREET CREOLE PASTA 20

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

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

AHI TUNA STEAK* 22

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

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



STEAKS AND RIBS

All steaks served with choice of side

Small starter salads are available for \$8½

Add a single Crabcake to any entree for MKT

ROASTED PRIME RIB*

20 OZ.- 44 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 29

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 +11¼

BLUE RIDGE HOUSE SALAD 12¾ (w/ Cheese & Bacon +1½)

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

CAESAR SALAD 12¾

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

MIXED GREENS SALAD 12¾ (w/ Bleu or Goat Cheese +1½)

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

BRENTWOOD SALAD 18¾ (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

PACIFIC RIM CHICKEN SALAD 18

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

GRILLED CHICKEN SALAD 20¼

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

AHI TUNA SALAD* 21

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* 15½ (w/ Bacon +1½)

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

BRG BURGER* 16

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

THE LEESBURGER* 16¾

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

CHICKEN SANDWICH 15½

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

PRIME RIB SANDWICH* 25

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

SIDES

BRG FRIES.....	4½	MASHED POTATOES.....	5¼
COLESLAW.....	4½	CREAMED SPINACH.....	6
BROCCOLI.....	5	LOADED BAKER.....	6
ASPARAGUS.....	5	BLAZIN' SADDLE BEANS.....	6
BRUSSELS SPROUTS w/		CARAMELIZED ONION & BACON.....	5¾
RISOTTO w/ ASPARAGUS & LOBSTER SAUCE.....			6
MAC & CHEESE w/ HAM.....			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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