

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 8

Lobster Bisque or Soup of the Day

SMALL STARTER SALAD 8¾ (w/ Cheese & Bacon +1½)
House, Ceasar, or Mixed Greens (w/ Bleu or Goat Cheese +1½)

GUACAMOLE 14¾

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

CALAMARI 14¼

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 13½

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 16¾

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 14¼

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

SPINACH & ARTICHOKE DIP 14¾

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 19¼

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 19¾

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

CHICKEN PICCATA 19¾

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 20¼

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

SIMPLY GRILLED SALMON* 21¼

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

AHI TUNA STEAK* 22¼

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.– 45 16 OZ.– 39 12 OZ.– 33

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

RIBEYE STEAK* 35

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 37

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 35

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

BARBEQUE BABY BACK RIBS 29¾

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 +11½

BLUE RIDGE HOUSE SALAD 13

(w/ Cheese & Bacon +1½)

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 +1½)

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

Classic Vinaigrette

“THE GRANDE” WEDGE SALAD 16½

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 +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 18¼

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 20½

Marinated and Grilled Chicken Breast served over your choice of our House, Caesar,

or Mixed Greens Salad

AHI TUNA SALAD* 21¼

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* 15¾

(w/ Bacon +1½)

Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato,

Onion, and Pickle on a toasted Brioche Bun

BRG BURGER* 16¼

Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce,

Grated Cheddar Cheese, and Onion on a toasted Brioche Bun

THE LEESBURGER* 17

Seasoned Hamburger w/ Grilled Virginia Ham, BBQ Sauce, Monterey Jack Cheese,

Lettuce, and Onion on a toasted Brioche Bun

CHICKEN SANDWICH 15¾

Marinated Grilled Chicken Breast w/ Lettuce, Tomato, Onion, Mayo,

and Monterey Jack Cheese on a Soft White Baguette

PRIME RIB SANDWICH* 25¼

Slow Roasted and Thinly Sliced Prime Rib on a Soft White Baguette

w/ Monterey Jack Cheese served w/ Au Jus

SIDES

BRG FRIES4½

COLESLAW4½

BROCCOLI5¼

ASPARAGUS.....5¼

BRUSSELS SPROUTS w/ CARAMELIZED ONION & BACON6

RISOTTO w/ ASPARAGUS & LOBSTER SAUCE.....6

MAC & CHEESE w/ HAM6

MASHED POTATOES5¼

CREAMED SPINACH6

LOADED BAKER6

BLAZIN’ SADDLE BEANS.....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



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.