

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### SOUPS 6¾

Lobster Bisque or Soup of the Day

#### CHILI & CHIPS 8¾

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

#### GUACAMOLE 11¾

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

#### CALAMARI 11

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

#### BRUSCHETTA 10¼

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

#### STEAK & CHEESE EGGROLLS 10¾

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 11¼

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 12

Served w/ Tortilla Chips & Salsa

#### ASIAN CHILI SHRIMP 11½

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

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 16½

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

#### NORTHSTAR CHICKEN & PASTA 17

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

#### CHICKEN PICCATA 17

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 18

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

#### SIMPLY GRILLED SALMON\* 18¾

Hand Cut Fresh Filet, seasoned & 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 21¾

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

#### SHADY SIDE CRAB CAKES 24¾

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.-\$32¾ 16 oz.-\$27¾ 12 oz.-\$22¾

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

#### RIBEYE STEAK\* 24¾

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### TERIYAKI STEAK\* 24¾

14 oz. Ribeye Marinated w/ Pepper, Soy, Ginger and Pineapple

#### FILET MIGNON\* 25½

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 25

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

#### BARBEQUE BABY BACK RIBS 23½

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 +5¾, Shrimp +7½, Grilled Salmon +8½

#### BLUE RIDGE HOUSE SALAD 11 (w/ Cheese & Bacon +1)

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

#### CAESAR SALAD 11

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

#### MIXED GREENS SALAD 11 (w/ Bleu or Goat Cheese +1)

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

#### BRENTWOOD SALAD 15¾ (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 15

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 16¾

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\* 12¾ (w/ Bacon +1)

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

#### BRG BURGER\* 13

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

#### THE LEESBURGER\* 13¼

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

#### CHICKEN SANDWICH 12¾

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

#### TILAPIA B.L.T. 15½

Blackened Grilled Tilapia with Bacon, Lettuce, Tomato, & Tartar Sauce on a toasted Soft White Baguette

#### PRIME RIB SANDWICH 18½

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

#### NEW ENGLAND LOBSTER ROLL 22

Maine Lobster lightly dressed with a Tarragon Cream Sauce served in a Butter Toasted Potato Roll

### SIDES

BRG FRIES ..... 4 COLESLAW ..... 4

BROCCOLI ..... 4 MASHED POTATOES ..... 4

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

BLAZIN' SADDLE BEANS ..... 5 CREAMED SPINACH ..... 5

BRUSSELS SPROUTS w/ CARAMELIZED ONION AND BACON ..... 5

RISOTTO w/ ASPARAGUS & LOBSTER SAUCE ..... 5

MAC & CHEESE w/ HAM ..... 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\*



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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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