

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



lunch

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 & Spicy Chili Sauce, Asian Peanut Slaw, & crispy fried Green Beans

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 14½

Batter-dipped fried Chicken Tenderloins and BRG Fries, served with Honey Dijon and BRG Sauce

NORTHSTAR CHICKEN & PASTA 15¼

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

CHICKEN PICCATA 15¼

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 15

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

SIMPLY GRILLED SALMON 15½

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

AHI TUNA STEAK* 16¾

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

JUMBO FRIED SHRIMP PLATTER 19¼

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

SHADY SIDE CRAB CAKES 22¾

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

ROASTED PRIME RIB*

16 oz.—\$25¾ 12 oz.—\$20¾ 10 oz.—\$18¼

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

RIBEYE STEAK* 21¾

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

TERIYAKI STEAK* 21¾

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

FILET MIGNON* 22¼

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 21¾

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

BARBEQUE BABY BACK RIBS 21¼

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 10 (w/ Cheese & Bacon +1)

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

CAESAR SALAD 10

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

MIXED GREENS SALAD 10 (w/ Bleu or Goat Cheese +1)

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

SOUP & SALAD COMBO 13½

One of our homemade Soups and your choice of a small starter Caesar, House or Mixed Greens Salad

PACIFIC RIM CHICKEN SALAD 13½

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

BRENTWOOD SALAD 14¾ (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

GRILLED CHICKEN SALAD 15¾

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

AHI TUNA SALAD* 16

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* 12 (w/ Bacon +1)

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

BRG BURGER* 12¼

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

THE LEESBURGER* 12½

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

CHICKEN SANDWICH 12

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

B.L.T. 9½

Bacon, Lettuce, Tomato, & Mayo on Texas Toast...Why? 'Cause bacon tastes good!

TILAPIA B.L.T. 13½

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

GRILLED CHEESE 9½ (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato served on Texas Toast

PULLED PORK SANDWICH 10

Slow Roasted Pulled Pork Shoulder in a Carolina BBQ Sauce, topped w/ Fried Onion Straws and served w/ a ramekin of Coleslaw on a toasted Brioche Bun

HUNT CLUB 10¾

Virginia Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Monterey Jack, and Cheddar Cheese served on 100% Whole Wheat

CRAB CAKE SANDWICH 16¼

Jumbo Lump Crab Cake w/ Lettuce, Tomato, and Remoulade Sauce on a toasted Brioche Bun

PRIME RIB SANDWICH 17½

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

NEW ENGLAND LOBSTER ROLL 19¾

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

*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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