

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### SOUP 7<sup>3</sup>/<sub>4</sub>

Lobster Bisque or our Soup of the Day

#### CHILI & CHIPS 10<sup>1</sup>/<sub>4</sub>

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

#### GUACAMOLE 13<sup>3</sup>/<sub>4</sub>

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

#### CALAMARI 13

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

#### BRUSCHETTA 12

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

#### STEAK & CHEESE EGGROLLS 12<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

#### SMOKED SALMON 12<sup>1</sup>/<sub>2</sub>

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

#### SPINACH & ARTICHOKE DIP 14

Served w/ Tortilla Chips & Salsa

#### “NEW ORLEANS STYLE” CAJUN SHRIMP 13<sup>1</sup>/<sub>4</sub>

Shrimp sautéed in a Tomato Creole Sauce served with Toasted Garlic Bread

### ENTREE SALADS

ADD TO ANY SALAD:

Grilled Chicken +7<sup>1</sup>/<sub>4</sub>, Shrimp +9<sup>1</sup>/<sub>4</sub>, Grilled Salmon +11

#### BLUE RIDGE HOUSE SALAD 12<sup>1</sup>/<sub>4</sub> (w/ Cheese & Bacon +1<sup>1</sup>/<sub>2</sub>)

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

#### CAESAR SALAD 12<sup>1</sup>/<sub>4</sub>

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

#### MIXED GREENS SALAD 12<sup>1</sup>/<sub>4</sub> (w/ Bleu or Goat Cheese +1<sup>1</sup>/<sub>2</sub>)

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

#### BRENTWOOD SALAD 18

(Substitute 8 oz Grilled Chicken +2<sup>1</sup>/<sub>2</sub>)

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

#### PACIFIC RIM CHICKEN SALAD 17<sup>1</sup>/<sub>4</sub>

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

#### AHI TUNA SALAD\* 19<sup>3</sup>/<sub>4</sub>

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\* 15 (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\* 15<sup>1</sup>/<sub>2</sub>

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

#### THE LEESBURGER\* 16<sup>1</sup>/<sub>4</sub>

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

#### CHICKEN SANDWICH 15

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

#### PRIME RIB SANDWICH\* 22<sup>1</sup>/<sub>2</sub>

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

### STEAKS AND PORK

All steaks served with choice of side

Small starter salads are available for \$7<sup>3</sup>/<sub>4</sub>

Add a single Crabcake to any entree for MKT

#### ROASTED PRIME RIB\*

20oz. - 42 16oz. - 36 12oz. - 30

Aged Beef, slow roasted and Served with Au Jus

#### RIBEYE STEAK\* 32

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 33<sup>3</sup>/<sub>4</sub>

Center cut, seasoned, 8 oz. Filet

#### NEW YORK STRIP STEAK\* 33

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

#### BARBEQUE BABY BACK RIBS 28

Whole Rack of Ribs, slow cooked and finished on the grill, served w/ BRG Fries and a ramekin of Blazin' Saddle Beans

#### PORK CHOPS 22

Two 8 oz. French Cut Rosemary Citrus Marinated Pork Chops, served with Mashed Potatoes and Mushroom Gravy

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 17<sup>1</sup>/<sub>2</sub>

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

#### BACKYARD BBQ CHICKEN 18<sup>1</sup>/<sub>2</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

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

#### CHICKEN PICCATA 19

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 19<sup>3</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\* 20<sup>3</sup>/<sub>4</sub>

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

#### AHI TUNA STEAK\* 21<sup>1</sup>/<sub>2</sub>

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

#### JUMBO FRIED SHRIMP PLATTER 23<sup>3</sup>/<sub>4</sub>

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

### SIDES

BRG FRIES .....4<sup>1</sup>/<sub>4</sub> COLESLAW .....4<sup>1</sup>/<sub>2</sub>

BROCCOLI .....4<sup>3</sup>/<sub>4</sub> MASHED POTATOES .....5

ASPARAGUS .....4<sup>3</sup>/<sub>4</sub> LOADED BAKER .....6

CREAMED SPINACH .....5<sup>3</sup>/<sub>4</sub> BLAZIN' SADDLE BEANS .....5<sup>3</sup>/<sub>4</sub>

MAC & CHEESE w/ HAM .....5<sup>3</sup>/<sub>4</sub>

### WINE & DINE MONDAY

Every Monday 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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