

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 8

Lobster Bisque or our Soup of the Day

CHILI & CHIPS 10½

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 14½

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

CALAMARI 14

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

SMOKED SALMON 13½

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

SPINACH & ARTICHOKE DIP 14½

Served w/ Tortilla Chips & Salsa

“NEW ORLEANS STYLE” CAJUN SHRIMP 14

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

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, & Candied Pecans tossed in a Classic Vinaigrette

BRENTWOOD SALAD 18¾

(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 18

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* 21

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* 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

STEAKS AND PORK

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*

20oz. - 44 16oz. - 38 12oz. - 32

Aged Beef, slow roasted and Served with 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

PORK CHOPS 25

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

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 & 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

SIDES

BRG FRIES4½ COLESLAW.....4½

BROCCOLI5 MASHED POTATOES5¼

ASPARAGUS.....5 LOADED BAKER.....6

CREAMED SPINACH6 BLAZIN' SADDLE BEANS.....6

MAC & CHEESE w/ HAM.....6

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



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.

BRG gift cards available!

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