

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



dinner

APPETIZERS

SOUP 8

Lobster Bisque or our Soup of the Day

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

CHILI & CHIPS 10¾
Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 14¾
Made to order w/ ripe Avocados, homemade Pico de Gallo, served with Tortilla Chips

CALAMARI 14¼
Lightly fried Calamari Rings over Marinara and Lemon Butter Sauce w/ Smoked Corn & Pepper 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

SMOKED SALMON 13½
Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

SPINACH & ARTICHOKE DIP 14¾
Served w/ Tortilla Chips & Salsa

BRETON BAY CRAB DIP 16¾
Creamy Blue Crab Dip served with Toasted Garlic Bread

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, & Candied Pecans tossed in a Classic Vinaigrette

BRENTWOOD SALAD 19
(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 18¼
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* 21¼
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* 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

STEAKS AND PORK

All steaks served with choice of side
Add a single Crabcake to any entree for MKT

ROASTED PRIME RIB*
20oz. - 45 16oz. - 39 12oz. - 33
Aged Beef, slow roasted and Served with 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

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 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 & 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

SIDES

BRG FRIES	4½	COLESLAW	4½
BROCCOLI	5¼	MASHED POTATOES	5¼
ASPARAGUS	5¼	LOADED BAKER	6
CREAMED SPINACH	6	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!

LD0725