

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## dinner

### APPETIZERS

#### HOMEMADE SOUPS 6¾

Lobster Bisque or Soup of the Day

#### CHILI & CHIPS 8¾

Topped with Cheddar Cheese and served with Tortilla Chips

#### BRUSCHETTA 10¼

Marinated Tomatoes, Basil, and Onion, topped with Goat Cheese and served with Toasted Garlic Bread

#### SMOKED SALMON 10

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

#### STEAK & CHEESE EGGROLLS 10¾

Seasoned Steak Grilled with Peppers and Onions, mixed with Monterey Jack and Cheddar Cheese, Rolled in a Jalapeno Cheddar Tortilla, Flash Fried and served with a Queso Dipping Sauce

#### CALAMARI 11

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

#### SPINACH & ARTICHOKE DIP 12

Served with Tortilla Chips and Salsa

#### GUACAMOLE 11¾

Made to Order with Ripe Avocados, Homemade Pico de Gallo and served with Tortilla Chips

#### “NEW ORLEANS STYLE” CAJUN SHRIMP 11½

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

#### ENTREE SALADS ADD TO ANY SALAD:

Grilled Chicken +5¾, Shrimp +7½, Grilled Salmon +8½

#### BLUE RIDGE HOUSE SALAD 11

(with Cheese & Bacon add \$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

(with Bleu Cheese or Goat Cheese add \$1)

Mesclun Mix, with Tomato, Mango, and candied Pecans tossed in a Classic Vinaigrette

#### BRENTWOOD SALAD 15¾

(Substitute 8 oz. Grilled Chicken add \$2½)

Romaine, lightly fried Chicken, Corn, Tomato, Cucumber, topped with Cheese, Bacon, Avocado, and Croutons tossed in our Homemade Ranch Dressing

#### PACIFIC RIM CHICKEN SALAD 15

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

#### AHI TUNA SALAD\* 17¾

Seared Rare, drizzled with Cilantro Soy Vinaigrette served over Mixed Greens, Tomato, Mango, Red Onion, Sesame Seeds, and Ginger tossed in a Classic Vinaigrette

### BURGERS AND SANDWICHES

(served w/ BRG Fries)

#### ROYALE WITH CHEESE\* 12¾ (with Bacon add \$1)

Seasoned Hamburger with Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a Toasted Brioche Bun

#### BRG BURGER\* 13

Seasoned Hamburger topped with Canadian Bacon, BRG sauce, Grated Cheddar Cheese, and Onion on a Toasted Brioche Bun

#### THE LEESBURGER\* 13¼

Seasoned Hamburger with Grilled Virginia Ham, BBQ sauce, Monterey Jack Cheese, Lettuce, and Onion on a Toasted Brioche Bun

#### NEW ENGLAND LOBSTER ROLL 22

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

#### CHICKEN SANDWICH 12¾

Marinated grilled Chicken Breast with Leaf Lettuce, Tomato, Onion, Mayo, and Monterey Jack Cheese served on a Baguette

#### PRIME RIB SANDWICH\* 18½

Slow Roasted and Thinly Sliced on a French Baguette, with Monterey Jack Cheese, and Au Jus

### STEAKS AND RIBS

All steaks served with choice of side. Small starter salads are available for \$6¾. Add a Crab Cake to any of these entrees for \$10.

#### FILET MIGNON\* 25½

Center cut, seasoned 8 oz. Filet

#### RIBEYE STEAK\* 24¾

Hand cut 14 oz. Aged Beef Ribeye, seasoned and grilled

#### ROASTED PRIME RIB\* 16oz. – 27¾ 12oz. – 22¾

Aged Beef, slow roasted and Served with Au Jus

#### PEPPER STEAK\* 24¾

Grilled 14oz. Marinated Ribeye lightly crusted with fresh Cracked Pepper

#### NEW YORK STRIP STEAK\* 25

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

#### PORK CHOPS 19½

Two French cut, 8 oz. Marinated Pork Chops, grilled and served over Mashed Potatoes with Mushroom Gravy

#### BARBEQUE BABY BACK RIBS 23½

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

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 16½

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

#### CHICKEN PICCATA 17

Chicken Breast dipped in Egg Parmesan Batter and sautéed, served over Angel Hair Pasta with Marinara, Lemon Butter Sauce, Capers, and Parmesan Cheese

#### NORTHSTAR CHICKEN & PASTA 17

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

#### 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 Cheese

#### SIMPLY GRILLED SALMON 19

Hand Cut Fresh Filet, seasoned and served with choice of side

#### AHI TUNA STEAK\* 20

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

#### SHADY SIDE CRAB CAKES 24¾

Fresh Jumbo Lump Crabmeat, seasoned and lightly sautéed, served with French Fries, a ramekin of Coleslaw and Rémoulade Sauce

#### JUMBO FRIED SHRIMP PLATTER 21¾

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

### SIDES

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

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

TODAY'S VEGETABLE ..... 4 LOADED BAKER ..... 5

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

MAC & CHEESE w/ HAM ..... 5

### WINE AND DINE NIGHT

Every Monday, Open - 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!

LD1219