

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## lunch

### 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

#### SOUP & SALAD COMBO 16½

Lobster Bisque or our Soup of the Day and your choice of a small starter Caesar, House, or Mixed Greens Salad

#### PACIFIC RIM CHICKEN SALAD 18

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 18¼ (Substitute 8 oz Grilled Chicken +2½)

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

#### AHI TUNA SALAD\* 21

Seared Rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette served over Mixed Greens w/ Tomato, Mango, Red Onion, Sesame Seeds, & Ginger tossed in a Classic Vinaigrette

### STEAKS AND PORK

All steaks served with choice of side. Small starter salads are available for \$8½

#### ROASTED PRIME RIB\*

16oz. - 37 12oz. - 31

Aged Beef, slow roasted and Served with Au Jus

#### RIBEYE STEAK\* 33

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

#### FILET MIGNON\* 35

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 CHOP\* 17¾

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

### BURGERS AND SANDWICHES

(served w/ BRG Fries)

#### ROYALE WITH CHEESE\* 15 (w/ Bacon +1½)

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

#### BRG BURGER\* 15½

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

#### THE LEESBURGER\* 16¼

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

#### B.L.T. 12¾

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

#### GRILLED CHEESE 12¾ (w/ Bacon +1½, Ham +2)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

#### HUNT CLUB 14¾

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

#### CRAB CAKE SANDWICH MKT

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

#### PRIME RIB SANDWICH\* 24

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

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 17½

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

#### BACKYARD BBQ CHICKEN 18½

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 19¼

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

#### CHICKEN PICCATA 19¼

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

#### KING STREET CREOLE PASTA 19

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

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

#### AHI TUNA STEAK\* 21

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

#### JUMBO FRIED SHRIMP PLATTER 23½

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.....	5	MASHED POTATOES.....	5¼
ASPARAGUS.....	5	LOADED BAKER.....	6
CREAMED SPINACH.....	6	BLAZIN' SADDLE BEANS.....	6
MAC & CHEESE w/ HAM.....	6		

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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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