

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



lunch

APPETIZERS

SOUP 7

Lobster Bisque or our Soup of the Day

CHILI & CHIPS 9½

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 12½

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

CALAMARI 11¾

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

BRUSCHETTA 10¾

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

STEAK & CHEESE EGGROLLS 11½

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 11

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

SPINACH & ARTICHOKE DIP 13

Served w/ Tortilla Chips & Salsa

“NEW ORLEANS STYLE” CAJUN SHRIMP 12

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

ENTREE SALADS

ADD TO ANY SALAD:

Grilled Chicken +6¾, Shrimp +8½, Grilled Salmon +9½

BLUE RIDGE HOUSE SALAD 10½ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 10½

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

MIXED GREENS SALAD 10½ (w/ Bleu or Goat Cheese +1)

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

SOUP & SALAD COMBO 14½

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 15¼

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 16 (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* 17½

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 \$7½.

ROASTED PRIME RIB*

16oz. - 30 12oz. - 25 10oz. - 22

Aged Beef, slow roasted and Served with Au Jus

RIBEYE STEAK* 26

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 26¾

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 26

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

BARBEQUE BABY BACK RIBS 23½

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

PORK CHOP 15¼

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* 13¼ (w/ Bacon +1)

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

BRG BURGER* 13½

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

THE LEESBURGER* 14¼

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

CHICKEN SANDWICH 13¼

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

B.L.T. 10½

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

GRILLED CHEESE 10½ (w/ Ham or Bacon +1)

Classic Grilled Cheese w/ Tomato, served on Texas Toast

HUNT CLUB 12

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 19¾

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 15¾

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

BACKYARD BBQ CHICKEN 16¾

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 16¾

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

CHICKEN PICCATA 17

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 16¾

Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions, tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

SIMPLY GRILLED SALMON* 17½

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

AHI TUNA STEAK* 18½

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

JUMBO FRIED SHRIMP PLATTER 21

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	COLESLAW.....	4
BROCCOLI.....	4¼	EDAMAME MEDLEY.....	4¼
ASPARAGUS.....	4¼	MASHED POTATOES.....	4¼
CREAMED SPINACH.....	5½	LOADED BAKER.....	5½
MAC & CHEESE w/ HAM.....	5	BLAZIN' SADDLE BEANS.....	5¼

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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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