

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



lunch

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

SOUP & SALAD COMBO 16¾
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 18¼
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 18½ (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* 21¼
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
Add a single Crabcake to any entree for MKT

ROASTED PRIME RIB*
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 28¾
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* 15¼ (w/ Bacon +1½)
Seasoned Hamburger w/ Melted Cheddar Cheese, Mustard, Mayo, Lettuce, Tomato, Onion, and Pickle on a toasted Brioche Bun

BRG BURGER* 15¾
Seasoned Hamburger topped w/ Canadian Ham, BRG Sauce, Grated Cheddar Cheese, and Onion on a toasted Brioche Bun

THE LEESBURGER* 16½
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

B.L.T. 13
Bacon, Lettuce, Tomato, and Mayo on Texas Toast...Why?
'Cause Bacon tastes good!

GRILLED CHEESE 13 (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* 24¼
Slow Roasted and Thinly Sliced Prime Rib on a Soft White Baguette w/ Monterey Jack Cheese 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 18¾
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, and Capers

KING STREET CREOLE PASTA 19¼
Chicken, Shrimp, and Andouille Sausage sautéed with Tomatoes and Scallions, tossed with Penne Pasta in a Creole Sauce, garnished with Parmesan

SIMPLY GRILLED SALMON* 20¼
Hand Cut Fresh Filet, seasoned and served w/ choice of side

AHI TUNA STEAK* 21¼
Seasoned & seared rare, drizzled w/ Soy Sauce & Cilantro Vinaigrette, served w/ choice of side

JUMBO FRIED SHRIMP PLATTER 23¾
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		

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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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