

# BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



## lunch

### 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 Jalapeño 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 Jalapeño 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 10

(with Cheese & Bacon add \$1)

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

#### CAESAR SALAD 10

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

#### MIXED GREENS SALAD 10

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

Fresh Mixed Greens, with Tomato, Mango, and candied Pecans tossed in a Classic Vinaigrette

#### SOUP & SALAD COMBO 13½

One of our homemade soups and your choice of a smaller sized Caesar, House, or Mixed Greens Salad

#### PACIFIC RIM CHICKEN SALAD 13½

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

#### BRENTWOOD SALAD 14¾

(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

#### AHI TUNA SALAD\* 16

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

### STEAKS AND MORE

All steaks served with choice of side. Small starter salads are available for \$6¾

#### ROASTED PRIME RIB\*

16oz. - 25¾ 12oz. - 20¾ 10oz. - 18¼

Aged Beef, slow roasted and Served with Au Jus

#### PEPPER STEAK\* 21¾

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

#### RIBEYE STEAK\* 21¾

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

#### FILET MIGNON\* 22¼

Center cut, seasoned 8 oz. Filet

#### NEW YORK STRIP STEAK\* 21¾

14 oz. Aged Beef Strip Steak, seasoned and grilled

#### BARBEQUE BABY BACK RIBS 21¼

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

#### MAMA'S MEATLOAF 13¼

Two slices of our Traditional Style Meatloaf, served over Mashed Potatoes with Mushroom Gravy

### BURGERS AND SANDWICHES (served w/ BRG Fries)

#### ROYALE WITH CHEESE\* 12 (with Bacon add \$1)

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

#### BRG BURGER\* 12¼

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

#### THE LEESBURGER\* 12½

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

#### B.L.T. 9½

Bacon, Lettuce, Tomato, and Mayo on Texas Toast... Why? 'Cause Bacon Tastes Good!

#### GRILLED CHEESE 9½ (with Ham or Bacon add \$1)

Classic Grilled Cheese with Tomato served on Texas Toast

#### CHICKEN SANDWICH 12

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

#### STEAK & CHEESE SANDWICH 15 (while they last)

Sliced NY Strip and Ribeye Steak grilled and seasoned with Melted Monterey Jack Cheese, Grilled Red & Yellow Peppers, Red Onions, Mayo, Lettuce and Tomato on a soft white Baguette

#### PULLED PORK SANDWICH 10

Pulled Pork Shoulder in a Carolina Style BBQ Sauce, topped with Fried Onion Straws and served with a ramekin of Coleslaw on a Toasted Brioche Bun

#### THE HUNT CLUB 10¾

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

#### VEGETARIAN PHILLY CHEESE STEAK 13

Marinated and Grilled Portabella Mushrooms with Lettuce, Tomato, Grilled Red and Yellow Peppers, Red Onion, and Monterey Jack Cheese with a Guacamole Spread on a soft white Baguette

#### CRAB CAKE SANDWICH 16¼

Jumbo Lump Crab Cake with Lettuce, Tomato, and Rémoulade Sauce on a Toasted Brioche Bun

#### PRIME RIB SANDWICH\* 17½

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

#### NEW ENGLAND LOBSTER ROLL 19¾

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

### CHICKEN AND SEAFOOD

#### CRISPY CHICKEN TENDERS PLATTER 14¼

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

#### NORTHSTAR CHICKEN & PASTA 15¼

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

#### CHICKEN PICCATA 15¼

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

#### SHADY SIDE CRAB CAKES 22¾

Fresh Jumbo Lump Crabmeat, seasoned & lightly sauteed, served with BRG Fries, a ramekin of Coleslaw, and Remoulade Sauce

#### KING STREET CREOLE PASTA 15

Chicken, Shrimp, and Andouille Sausage sauteed with Tomatoes and Scallions tossed with Penne Pasta in a Creole Sauce, Garnished with Parmesan Cheese

#### SIMPLY GRILLED SALMON 15½

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

#### AHI TUNA STEAK\* 16¾

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

#### JUMBO FRIED SHRIMP PLATTER 19¼

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

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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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