

BLUERIDGEGRILL

ASHBURN • BRAMBLETON • LEESBURG



drinks

DRAFT BEER

YUENGLING LAGER 5½	ARTICLE ONE AMBER 6¾
BLUE MOON 6¾	FACE PLANT IPA 7¼
STELLA ARTOIS 6¾	PARTLY CLOUDY IPA 7¼

BOTTLED BEER

BUDWEISER 5½	MILLER LITE 5½
BUD LIGHT 5½	CORONA 6½
COORS LIGHT 5½	ANGRY ORCHARD 7½
GUINNESS CAN 8	

SPECIALTY DRINKS \$9½

COSMOPOLITAN
Absolut Citron, Cointreau, Cranberry

PEACH SANGRIA
Absolut Peach, White Zinfandel and Fruit Juices

AUSTIN MULE
Tito's, Fever Tree Ginger Beer, Lime

APPLE MARTINI
Stoli, Sour Apple Puckers

ORANGE MARTINI
Stoli Orange Vodka, Grand Marnier, OJ

PAMA MARTINI
Pomegranate Liqueur, Ketel One, Cointreau, Sprite

WHITE CHOCOLATE MARTINI
Godiva White, Baileys, Stoli Vanilla, Cream

DIRTY MARTINI
Ketel One, Olive Brine

BRG MARGARITA
Herradura, Grand Marnier, Blue Curacao, Sour

PAMARITA
Pomegranate Liqueur, Herradura, Cointreau, Sour

NON-ALCOHOLIC DRINKS

MILK 3
COFFEE 2¾
ICED TEA 2¾
LEMONADE 2¾
COKE, SPRITE, DIET COKE 2¾
JUICE OJ, CRANBERRY, GRAPEFRUIT, PINEAPPLE 3
GINGER ALE 10 OUNCE BOTTLE 2¾
ACQUA PANNA SPRING WATER, 500 ML 3
PELLEGRINO SPARKLING WATER, 500 ML 3
OLD DOMINION ROOT BEER BOTTLED 3

WINES

CHARDONNAY	GLASS	BOTTLE
A BY ACACIA, California	\$8¼	\$27
WILLIAM HILL, Central Coast	9¼	30
JEKEL, Monterey	10¼	34
KENDALL JACKSON, California	10¼	34
FESS PARKER, Santa Barbara County		40
JORDAN, Russian River Valley		59

OTHER WHITE VARIETALS

BERINGER WHITE ZINFANDEL, California	7¼	24
JEAN-LUC COLOMBO ROSE, France	8¼	29
MEZZA CORONA PINOT GRIGIO, Italy	8	26
ACROBAT PINOT GRIS, Oregon	10¼	27
CHATEAU ST. MICHELLE RIESLING, Washington State	8¼	27
BABICH SAUVIGNON BLANC, New Zealand	8¼	29
CHASING VENUS SAUVIGNON BLANC, New Zealand		38
SANTA MARGHERITA PINOT GRIGIO, Italy		47
CAKEBREAD SAUVIGNON BLANC, Napa Valley		56

SPARKLING

FREIXENET, Spain	9	
LA MARCA PROSECCO, Italy	9½	
VEUVE CLICQUOT PONSARDIN, France		95

MERLOT

ROBERT MONDAVI, California	8½	28
14 HANDS, Washington State	9½	31
J. LOHR, PASO ROBLES, California		33
STERLING, Sonoma County		37
FREEMARK ABBEY, Napa Valley		55

PINOT NOIR

LUCKY STAR, California	8¼	29
TORTOISE CREEK, California	10	33
DUCKHORN DECOY, Sonoma County		55

CABERNET SAUVIGNON

CANOE RIDGE, Washington State	9	30
SPELLBOUND, Napa Valley	10	33
ESTANCIA, California	10	33
75 WINE COMPANY, Napa Valley	14	46
RODNEY STRONG, Sonoma County		37
ROUND POND KITH & KIN, Napa Valley		65
OCTAGON, Barboursville Virginia		85
STAGS' LEAP, Napa Valley		85

OTHER RED VARIETALS

GNARLY HEAD ZINFANDEL, California	9	30
TRAPICHE MALBEC, Argentina	8¼	29
RED DIAMOND SHIRAZ, Washington	8	26
YANGARRA PARK SHIRAZ, Australia		41
CLINE CELLARS ZINFANDEL, Sonoma County		56

CALL AHEAD SEATING AVAILABLE
703-669-5505

BLUERIDGEGRILL

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dinner

APPETIZERS

SOUPS 7

Lobster Bisque or our Soup of the Day

CHILI & CHIPS 9

Topped w/ Cheddar Cheese & served w/ Tortilla Chips

GUACAMOLE 12

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

CALAMARI 11½

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

BRUSCHETTA 10½

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

STEAK & CHEESE EGGROLLS 11

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 10½

Smoke Shack Salmon served with Toast Points and BRG Chef Sauce

SPINACH & ARTICHOKE DIP 12½

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 +6, Shrimp +7½, Grilled Salmon +8½

BLUE RIDGE HOUSE SALAD 11¼ (w/ Cheese & Bacon +1)

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

CAESAR SALAD 11¼

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

MIXED GREENS SALAD 11¼ (w/ Bleu or Goat Cheese +1)

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

BRENTWOOD SALAD 16

(Substitute 8 oz Grilled Chicken +2½)

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

PACIFIC RIM CHICKEN SALAD 15½

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

AHI TUNA SALAD* 17¾

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

BURGERS AND SANDWICHES

(served w/ BRG Fries)

ROYALE WITH CHEESE* 13½ (w/ Bacon +1)

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

BRG BURGER* 13¾

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

THE LEESBURGER* 14

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

CHICKEN SANDWICH 13½

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

PRIME RIB SANDWICH 19½

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

STEAKS AND PORK

All steaks served with choice of side

Small starter salads are available for \$6¼

Add a single Crabcake to any entree for \$10

ROASTED PRIME RIB*

16oz. - 29¼ 12oz. - 24¼

Aged Beef, slow roasted and Served with Au Jus

RIBEYE STEAK* 26¼

Hand cut and seasoned, 14 oz. Certified Beef Ribeye

FILET MIGNON* 27

Center cut, seasoned, 8 oz. Filet

NEW YORK STRIP STEAK* 26¼

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

BARBEQUE BABY BACK RIBS 24½

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

PORK CHOPS 19¾

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

CHICKEN AND SEAFOOD

CRISPY CHICKEN TENDERS PLATTER 16¾

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

BACKYARD BBQ CHICKEN 17¼

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 17¼

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

CHICKEN PICCATA 17½

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

KING STREET CREOLE PASTA 18½

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

SIMPLY GRILLED SALMON* 19

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

AHI TUNA STEAK* 19¾

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

JUMBO FRIED SHRIMP PLATTER 22¼

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

SHADY SIDE CRAB CAKES 25

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

SIDES

BRG FRIES4 EDAMAME MEDLEY 4

BROCCOLI4 COLESLAW 4

ASPARAGUS.....4 MASHED POTATOES..... 4

CREAMED SPINACH5 LOADED BAKER..... 5

MAC & CHEESE w/ HAM....5 BLAZIN' SADDLE BEANS 5

WINE AND DINE MONDAY

Every Monday until 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!

BLUERIDGEGRILL



just
For Kids
Ages 10 & Under

All kid meals include a kid beverage:
Soda, Juice, or Milk

Kids Special!

Grilled Salmon \$7.50
1/2 Rack ribs \$9.50
Kid Filet \$12.75

All served with Fries or Fruit



mmm...Dessert!

Single Scoop
Ice Cream
Sundae \$2.75

Pasta with Butter \$5
Pasta with Marinara \$5
Mac & Cheese w/Ham \$5.50
Grilled Cheese \$5.75

\$6
Fried Shrimp
Chicken Tenders
Hamburger or Cheeseburger
Grilled Chicken Breast

All served with Fries or Fruit

