



APPETIZERS

Mozzarella Sticks (V) | \$7.50

(6) Creamy mozzarella cheese sticks dressed in Italian breadcrumbs & served with authentic marinara sauce.

O-Ring Basket (V) | \$10

Thick cut, beer battered onion rings served with your choice of BBQ, ranch &/or sweet & sour sauce.

Jumbo Pretzel (V) | \$12

Bavarian salted soft pretzel served with queso sauce.

Fried Mushroom Basket (V) | \$8

Beer battered button mushrooms fried golden & served with creamy horseradish sauce or ranch.

Chicken & Cheese Quesadilla | \$11

Southwest marinated grilled chicken breast Monterey jack & cheddar cheese, served with salsa & sour cream.

Add southwest veggies +\$1.

Beef Brisket Quesadilla | \$13.50

Tender smoked beef, grilled onions, bacon, BBQ sauce, jalapenos, cheddar cheese, served with salsa, sour cream &/or ranch.

Veggie Quesadilla (V) | \$10

Sautéed onion, red & green pepper, broccoli, squash, carrots, melted Monterey jack cheese, served with salsa & sour cream.

Bacon Cheese Fries | \$8

Crispy coated fries topped with melted cheddar cheese & bacon bits, served with ranch.

Garlic Parmesan Fries (V) | \$8

Crispy coated fries topped with garlic, Parmesan cheese, & butter sauce.

Loaded Potato Skins | \$10

(4) Crispy russet potato boats topped with crumbled bacon, melted Monterey jack & cheddar cheese, scallions, & served with a side of sour cream.

Veggie Skins (V) | \$10

(4) Crispy russet potato boats topped with sautéed onions, red & green peppers, squash, carrots, broccoli, melted Monterey Jack cheese, scallions, & served with ranch.

Southwest Chicken Nachos | \$13.50

Tortilla chips with southwest marinated grilled chicken breast queso sauce, southwest corn & black bean mix, tomatoes, onions, black olives, cheddar cheese, & jalapenos. Served with sour cream & salsa. Add guacamole +\$1.

BBQ Beef Brisket Nachos | \$15

Tortilla chips with shredded smoked beef brisket, BBQ sauce, crumbled bacon, southwest corn & black bean mix, queso sauce, tomatoes, onions, black olives, cheddar cheese, & jalapenos. Served with sour cream & salsa. Add guacamole +\$1.

WINGS

6 PK. Regular or 1/2# Boneless | \$9.50

12 PK. Regular or 1# Boneless | \$16

24 CS. Regular or 2# Boneless | \$36

Signature Sauces: Mild buffalo, hot buffalo, sweet honey BBQ, 7-pepper dry, garlic parmesan, mango habanera, smoky BBQ, teriyaki BBQ, spicy Thai, Jamaican jerk, dragon's breath fire sauce, smoked chipotle, honey chipotle, or plain/no sauce.

SALAD & SOUP

Mediterranean Salad (V & GF) | \$10

House garden salad with roasted red peppers, pepperoncini, artichoke hearts, tomatoes, cucumbers, black olives, red onions, feta cheese, with feta herb dressing & served with a yeast roll.

Southwestern Salad (V & GF) | \$10

Freshly torn, crisp greens topped with diced tomatoes cucumbers, peppers, onions, corn, black beans, red onions, mixed cheeses, with a garlic roasted red pepper dressing & served with a yeast roll.

Caesar Salad (V) | \$10

Romaine lettuce with tomatoes, cucumbers, carrots, onions, croutons, parmesan cheese, with a creamy Caesar dressing & served with a yeast roll.

Garden Salad (V) | \$10

Mixed lettuce with tomatoes, cucumbers, carrots, onions, eggs, croutons, with a choice of dressing, 1000 island, ranch, blue cheese, feta herb, garlic roasted red pepper, balsamic or French, & served with a yeast roll.

Spinach Salad | \$10

Spinach, tomatoes, cucumbers, egg, bacon, red onions, cheddar cheese, topped with hot bacon dressing & served with a yeast roll.

Salad Toppers

Lemon Pepper Grilled Chicken \$6

Seared Fresh Salmon (GF) \$8

Fried Chicken Tenders \$4

Grilled Shrimp Skewer \$7

*Grilled Rib-Eye Steak \$7

Crab Cake \$8

French Onion Soup | \$8

Chef Shawn's take on a classic, baked in a crock with Blue Ridge made croutons & melted provolone cheese. GF without croutons.

Loaded Baked Potato Soup | \$8

Creamy potato soup with bacon, onion, celery, cheese, & scallions.

BYO BURGER

Build your own burger. Served on a house brioche bun with a choice of side.

Choice of Meat

*6oz Angus Beef Patty \$11.50

*6oz Local Beef Patty \$12.50

Lemon Pepper Grilled Chicken Breast \$10

Buttermilk Fried Chicken Breast \$10

Chipotle Black Bean Burger (V) \$9

Turkey Burger \$9

Choice of Cheese +\$1

Monterey Jack, sharp cheddar, pepper jack, provolone, American, feta, swiss, or pepper jack.

Burger Add Toppings

Sautéed mushrooms, grilled onions, roasted red peppers, onion straws, salsa, &/or guacamole.

\$1.25 each

Applewood smoked bacon, ham, turkey, &/or *fried egg.

\$2 each

Garlic aioli, sriracha sauce, mayo, Dijon mustard, BBQ sauce, lettuce, tomato, red onions, jalapenos, banana peppers, fresh spinach.

(V) is for our vegetarian options. (GF) is for our gluten free options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HANDHELDS

Served with a choice of side.

*Rodeo Burger | \$14

Angus burger topped with BBQ sauce, crumbled bacon, Monterey jack cheese, onion straws, green leaf lettuce, tomato, & mayo on a brioche roll. Upgrade to a local beef patty +\$2.

Blue Ridge BLT | \$10.50

Applewood smoked bacon, green leaf lettuce, tomatoes, & mayo on toasted 9-grain bread.

Monte Cristo | \$12

Danish ham, smoked turkey, American cheese, & mayo stacked on Texas bread, dipped in egg batter, & grilled, served with raspberry sauce.

Blue Ridge Country Club | \$12

Danish ham, smoked turkey, American cheese, Applewood smoked bacon, green leaf lettuce, tomato, & mayo on toasted 9-grain bread.

*Rib-Eye Steak Sandwich | \$13.50

Hand cut angus rib-eye steak, grilled & served with green leaf lettuce, tomato, & mayo on brioche roll. Add sautéed onions & mushrooms +\$1.

French Dip | \$13

Sliced, tender roast beef piled high and topped with provolone cheese, baked in French bread, served with au jus & creamy horseradish on the side. Add sautéed onions & mushrooms +\$1.

Chicken Rio Sandwich | \$12

Lemon pepper chicken breast grilled & topped with BBQ sauce, crumbled bacon, cheddar cheese & Monterey jack cheeses, lettuce, tomato, mayo & onion straws on a brioche bun.

BLT Chicken Caesar Wrap | \$12

Golden fried chicken tenders and Applewood smoked bacon served in a flour tortilla with romaine lettuce, tomato, Caesar dressing & parmesan cheese.

Toasted Reuben Sandwich | \$12

Seared strips of corned beef with melted swiss, sauerkraut, & 1000 island dressing on a buttery grilled thick rye bread.

Philly Cheese Steak | \$13

Steered Philly beef steak with onions, green & red peppers, & provolone cheese served on a toasted hoagie bun. Add LTM +\$1.

AGED STEAKS

*Rib-Eye Steak (GF) | \$26 - \$40

Well marbled & prized for its flavor. 12oz cut \$26, 16oz cut \$32, or 20oz cut \$40, & served with a choice of 2 sides. Add shrimp skewer +\$7 or crab cake +\$8.

*Top Sirloin Steak (GF) | \$20

8oz lean strip cut steak that is juicy, tender, & flavorful. Served with a choice of 2 sides. Add shrimp skewer +\$7 or crab cake +\$8.

*Chopped Sirloin Steak | \$15

6oz lean strip cut steak that is juicy, tender, & flavorful. Served with a choice of 2 sides. Make it a double, 12oz, for \$22. GF without gravy.

SIDES

Garden salad, Cole slaw, steamed broccoli, vegetable medley, green beans, fresh fruit cup, baked potato, French fries, rice pilaf, roasted garlic mashed potatoes, chips.

Caesar salad +\$1, spinach salad +\$1, loaded baked potato +\$1, loaded mashed potato +\$1, mac & cheese +\$2, sweet potato tots +\$2

ENTREES

Chicken & Broccoli Alfredo | \$18

Cavatappi pasta tossed with steamed broccoli, creamy alfredo sauce, & topped with grilled chicken breast. Served with a choice of 2 sides.

St. Louis Style Ribs (GF) | \$20

Cooked low & slow, the grilled & smothered in BBQ sauce. Served with a choice of 2 sides.

Liver & Onions | \$15

Tender beef calf liver pan fried with bacon, sliced onions, gravy & served with a choice of 2 sides.

Country Fried *Steak or Chicken | \$15

Tenderized beef steak or buttermilk battered chicken breast fried golden brown, topped with white country pepper gravy & served with a choice of 2 sides.

Blue Ridge Meatloaf | \$16

Chef Shawn's recipe with ground chuck blended with fresh vegetables & spices. Baked with honey glaze, covered with gravy & topped with onion straws, served with a choice of 2 sides.

Fried Shrimp Platter | \$15

Lightly breaded gulf shrimp, flash fried golden & served with a choice of 2 sides & a side of cocktail sauce.

Seared Fresh Lemon Salmon | \$20

6oz Skinless salmon filet seasoned & seared, served with a lemon herb butter sauce & a choice of 2 sides.

Blue Ridge Crab Cake Dinner | \$24

6oz Skinless salmon filet seasoned & seared, served with a lemon herb butter sauce & a choice of 2 sides.

Blue Ridge Fish Fry | 1pc \$13 - 2 pc \$16

Flakey white cod, dipped in beer batter, flash fried golden brown, & served with a choice of 2 sides & a side of tartar sauce.

Chicken Rio Dinner | \$16

Lemon pepper chicken breast grilled & topped with BBQ sauce, crumbled bacon, cheddar & Monterey jack cheese, crispy onion straws & green onions. Served with a choice of 2 sides

Greek Chicken Dinner (GF) | \$16

Lemon pepper chicken breast grilled & topped with tomatoes, roasted red peppers, artichoke hearts, red onions, black olives, feta & Greek sauce. Served with a choice of 2 sides.

Chicken Tender Platter | \$12.50

Country breaded chicken tenders served with a choice of BBQ, honey mustard, or ranch & a choice of 2 sides.

12 & Under Kids Meal | \$8

Choice of Entrée: Corkscrew pasta with marinara sauce, & parmesan cheese, corkscrew pasta with butter, cheeseburger, fried chicken tenders, or grilled chicken strips.

Kids meals come with a choice of side, small fountain drink or milk, & vanilla ice cream.

DESSERTS

Save room for dessert! Ask your server about our seasonal & featured desserts.

BEVERAGES

Freshly brewed iced tea, or sweet tea, lemonade, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Ginger Ale, Sierra Mist, freshly brewed coffee or decaf, hot tea, or bottled water.

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