

A Taste Of The Beau: Summer Early Dining Features Now Available



Chef-curated menus offered at signature restaurants from 4:30 to 6 p.m. through July 31

BILOXI, Miss. (June 17, 2025) –This summer, guests can get a taste of MGM Resorts’ Beau Rivage with early dining special features, perfect for wrapping up a day of coastal fun, before a night out, or for those simply skipping the dinner rush. Available from 4:30 to 6 p.m. on select nights through July 31, these special offerings provide an opportunity to sample the resort’s award-winning cuisine.

“These early dining menus provide local residents and first-time visitors alike the opportunity to enjoy unique fine dining features,” said Executive Chef Kristian Wade. “There’s an option on the menu to suit every budget.”

Guests can enjoy a three-course summer menu at [Stalla](#) for \$45. Available Sundays – Tuesdays, the menu includes a choice of **Panzanella** with tomato, basil, shallots, cucumber, and garlic crouton with balsamic vinaigrette, or the **Chef’s Soup of the Day**. For the main course, choose from **Butter Roasted Hangar Steak** with creamed potatoes, fresh vegetables and truffle vinaigrette; **Stuffed Shells** with braised pork sugo, ricotta, lemon, fresh parsley, parmesan and mozzarella; or **Rainbow Trout** with piccata, spaghetti and garlic spinach. Creamy **Tiramisu** for dessert rounds out the meal.

[Salt & Ivy](#) features a three-course prix fixe meal for \$35 designed for every palate, available Friday, Saturday, and Sunday. Diners can begin with a choice of **Summer Gazpacho Salad** with tomatoes, cucumbers, bell peppers, onion, spinach, croutons, and lemon honey vinaigrette; or **Tomato Basil Soup** made with San Marzano tomatoes, fresh basil, and cream. Guests can choose from three entrées, including **Surf & Turf Brochette** with filet mignon, tiger shrimp, mashed potatoes, mixed vegetables and garlic butter; **Pecan Crusted Chicken** with rice & pasta pilaf, mixed vegetables and a honey bourbon sauce; or **Blackened Redfish** with steamed rice, mixed vegetables and crawfish etouffee. For dessert, savor an indulgent **Strawberry Cheesecake**.

[BR Prime Steakhouse](#) offers a decadent **Trio of Filet Mignon** for \$92, Tuesday through Thursday. The Trio includes Lobster Oscar, Steak Diane, and Truffle Butter Filet Mignon.

For \$38, guests can enjoy a **Salmon & Apple Poke Bowl** every Wednesday and Thursday at [Jia](#). This dish includes salmon belly, honey crisp apple, cucumber, shallot, Fresno chilis, scallions, cilantro, avocado, edamame, seaweed salad, carrot, Daikon and sesame.

Oyster lovers can enjoy **Pearls & Prosecco** for \$42 at [Coraline’s](#) every Monday, Thursday and Sunday. This dining feature includes one dozen chargrilled oysters and a prosecco toast for two.

For reservations and more information, please visit beaurivage.com or call 888.750.7111.

Photos and assets can be found in the [A Taste of Beau - Summer 2025 Press Kit](#) and [the Beau Rivage Digital Newsroom](#).

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ABOUT BEAU RIVAGE

Already known as the crown jewel of the Gulf Coast, Beau Rivage Resort & Casino continues to raise the bar. MGM Resorts International's AAA Four Diamond beachfront resort recently completed \$130 million in capital projects, including a \$55 million room remodel of 1,733 elegantly appointed guest rooms and suites. The resort is home to 13 restaurants, four bars and lounges, and an 85,000-square-foot gaming area that includes the Buffalo Zone and BetMGM Book Bar and Grill, Mississippi's full-service sports betting and entertainment destination. The resort also offers live entertainment in its 1,550-seat theatre, an upscale shopping promenade with LUX Lounge and MGM Golf, a world-class spa & salon and Fallen Oak, a Tom Fazio-designed championship golf course. For more information and reservations, call (888) 567-6667 or visit beaurivage.com.

CONTACT

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