BR Prime introduces new items to its menu, just in time for summer



BILOXI, Miss. (June 22, 2026) – Just in time for summer, BR Prime has enhanced its dining experience with seasonal ingredients and signature dishes on the menu that will have diners eager to try.

Executive Chef Nicholas Wright-Bodine revamped the starters, introduced new salads and signature entrées, and added chilled seafood fare to tempt every palate.

“We have the opportunity to use some of the best ingredients in the world, which is rare, and it’s an honor to be able to prepare them for the guests who choose us to feed them,” said Chef Nicholas. “We are excited to introduce some new concepts at BR Prime that focus on innovation and creativity while maintaining the classic elegance and decadence of a world-class steakhouse.”

Starting with the appetizers, Chef Nicholas changed up the scallops to domestic caught with pepper, brown butter, and Meyer lemon. Crispy pork belly is added, along with bone marrow, steak tartare, and Hen of the Woods mushrooms, with a truffle yogurt sauce smoked tableside. The popular blue crab cake remains on the menu as well.

Lightened up for summer, the chowder is now a corn and shaved summer truffle fare, along with lobster bisque and French onion.

Salads include the Caesar and beet salads, and BR Prime has added a Baby Gem Salad with candied bacon, pickled onion, cheddar cheese, and a peppercorn range, as well as a beefsteak tomato house salad with ricotta, olive oil, and Thai basil tomato vinegar.

Three items have been added to the chilled seafood. In addition to the tuna tartare, half dozen oysters, grand seafood tower, and the BR Prime shrimp cocktail, Chef Nicholas has added poached lobster carpaccio, shrimp salad, and a caviar service with traditional garnishes.

In addition to BR Prime’s steaks and chops, as well as the 40-day bone-in dry-aged beef that is still on the menu, Chef Nicholas offers a signature entrée of pistachio-crusted Mayura Station Wagyu brisket, which is cured and then cooked in smoked beef tallow before being pressed and crusted, yielding a brisket that is tender and juicy while still maintaining just the right amount of chew.

Also new on the menu are a Double-Cut Iberico pork chop and Mishima Reserve Wagyu Hanger Steak with a black truffle bearnaise. A decadent Seared Foie Gras and a Black Truffle Butter have been included in the add-ons to the steaks.

New, thoughtful presentations of sides include smoked carrots and Chef Nicholas has added his flair to the Brussels sprouts and onion rings on the menu.

BR Prime is open Tuesday through Thursday, from 4:30 p.m. to 9:30 p.m. and Friday and Saturday from 4:30 p.m. to 10 p.m. Reservations can be made online at BR Prime.

High-resolution artwork can be found at 2026 BR Prime menu, and for the latest resort news, visit the Beau Rivage Digital Newsroom.

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