**Starters**

- **Shrimp Cocktail**
  Poached Jumbo Gulf Shrimp & Spicy Horseradish Cocktail Sauce

- **Crab Cakes**
  Seasoned Louisiana Lump Crab, Onions, Peppers, Bread Crumbs & House-Made Remoulade Sauce

- **Biloxi Seafood Gumbo**
  Gulf Shrimp, Louisiana Crawfish Tails & Local Blue Crab, Okra & Sausage in a Rich Seafood Broth

- **Tomato Basil Soup**
  Vine Ripened Tomatoes Stewed with Garden Fresh Basil & Finished with Cream

- **Loaded Baked Potato Soup**
  Topped with Bacon Bits & Shredded Cheddar

- **Chicken Noodle Soup**
  Noodles & Carrots

**SOUPS**

- **French Onion Soup**
  Traditional Beef Broth, Sautéed Onions, French Bread Croutons & Melted Gruyère

- **Biloxi Seafood Gumbo**
  Gulf Shrimp, Louisiana Crawfish Tails & Local Blue Crab, Okra & Sausage in a Rich Seafood Broth

- **Tomato Basil Soup**
  Vine Ripened Tomatoes Stewed with Garden Fresh Basil & Finished with Cream

**ENTREES**

- **Gulf Black Grouper**
  Mashed Potatoes & Lemon Caper Sauce

- **Local Shrimp Scampi**
  Angel Hair, Cherry Tomatoes, Fresh Parsley & Scampi Sauce

- **Seared Atlantic Salmon**
  Seared Rice, Marinated Cucumber Salad & Teriyaki Glaze

- **Pan Seared White Sea Bass**
  Steamed Rice, Steamed Broccoli & Fresh Tomato Tarragon Sauce

**Specials**

- **Pan Seared White Sea Bass**
  Steamed Rice, Steamed Broccoli & Fresh Tomato Tarragon Sauce

- **Seared Atlantic Salmon**
  Steamed Rice, Marinated Cucumber Salad & Teriyaki Glaze

- **Pan Seared White Sea Bass**
  Steamed Rice, Fresh Broccoli & Fresh Tomato Tarragon Sauce

**ENTREES**

- **Center Cut Filet Mignon**
  Baked Potato, Braised Green Beans, & Béarnaise Sauce

- **Butcher Select Ribeye**
  Mashed Potatoes, Asparagus & Port Wine Reduction

- **Rotisserie Chicken**
  1/2 Roasted Chicken with Rosemary Potatoes, Braised Green Beans & Natural Jus

- **Deep Fried Buffalo Wings**
  Jumbo Wings Tossed in Buffalo Sauce with Crisp Celery & Carrots

- **Our Famous Chicken Pot Pie**
  Chicken, Carrots, Pearl Onions, Green Peas & Mushrooms Baked in Puff Pastry

**Desserts**

- **Banana Pudding**
  Sweet Meringue Topping

- **Triple Chocolate Cake**
  Milk Chocolate Mousse Chocolate Butter Cream

- **New York Cheesecake**
  Fresh Raspberry Purée & Fresh Berries

**BURGERS**

- **BR Burger**
  Prime Beef, Cheddar Cheese & BR Sauce

- **Turkey Burger**
  Fresh Ground Turkey Breast & Your Choice of American, Swiss, Cheddar, Blue or Pepper Jack Cheese

**PIZZAS**

- **San Marzano Tomato Sauce & Shredded Mozzarella Cheese**

- **Crispy Pepperoni**

- **Traditional Cheese**
  Sausage & Wild Mushrooms

**SANDWICHES**

- **Beau Rivage Club**
  Country Ham, Roasted Turkey, American Cheese, Thick Sliced Bacon, Lettuce, Tomato & Creole Honey Mustard Dressing on Wheat Berry Bread

- **Biloxi Steak**
  Shaved Sirloin Steak, Caramelized Onions, Mushrooms, Jalapeños & American Cheese on French Loaf

- **Blackened Chicken**
  Lettuce, Tomato & Avocado with Spicy Mayonnaise on Brioche Bun

- **Po Boy**
  Your Choice of Crispy Fried Shrimp, Oyster or Triggerfish with Mayonnaise, Pickles, Lettuce & Tomato on French Loaf

- **Reuben**
  Corned Beef, Saurerbrat, Thousand Island Dressing & Swiss Cheese on Buttered Rye Bread

**DRINKS**

- **Smart Plate | 700 calories or less.**

- **Gluten Free. Please be aware that there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.**

- **Banana Pudding**
  Sweet Meringue Topping

- **Triple Chocolate Cake**
  Milk Chocolate Mousse Chocolate Butter Cream

- **New York Cheesecake**
  Fresh Raspberry Purée & Fresh Berries

- **Key Lime Pie**
  Fresh Mango Purée

- **Crème Brûlée**
  Caramelized Brown Sugar Seasonal Berries

- **Häagen-Dazs Ice Cream**
  Chocolate, Vanilla or Strawberry

**STUFF**

- **Soup of the Day**
  Traditional Beef Broth, Sautéed Onions, French Bread Croutons & Melted Gruyère

**Specials**

- **Pan Seared White Sea Bass**
  Steamed Rice, Steamed Broccoli & Fresh Tomato Tarragon Sauce

- **Seared Atlantic Salmon**
  Steamed Rice, Marinated Cucumber Salad & Teriyaki Glaze

- **Pan Seared White Sea Bass**
  Steamed Rice, Fresh Broccoli & Fresh Tomato Tarragon Sauce

**DAILY PLATES**

- **Add cup of soup or side house salad**

**SUNDAY**

- **BBQ Ribs**

- **Baked Beans & Cole Slaw**

**MONDAY**

- **Red Beans & Rice**
  Andouille Sausage & Jalapeño Cornbread

**TUESDAY**

- **Crispy Fried Pork Chops**
  Macaroni & Cheese, Vegetables

**WEDNESDAY**

- **Country Fried Steak**
  Sausage Gravy, Mashed Potatoes & Green Beans

**THURSDAY**

- **Crawfish & Shrimp Étouffée**
  Steamed Rice

**FRIDAY**

- **Fried Catfish Plate**
  Hushpuppies & French Fries

**SATURDAY**

- **Salsbury Steak**
  Mashed Potato & Gravy

**Salads**

- Add a Cup of Soup

- **Terrace House or Caesar Salad**
  Add Chicken

  “Derby” Cobb Salad
  Grilled Chicken, Crisp Romaine, Diced Tomatoes, Eggs, Bacon, Onion, Blue Cheese Crumbles, Avocado & Blue Cheese Dressing

  **Buffalo Chicken Salad**
  Deep Fried Chicken Tenders Tossed in Buffalo Sauce, Chilled Iceberg, Diced Tomatoes, English Cucumbers & Ranch Dressing

  **Asian Chicken Salad**
  Grilled Chicken, Chilled Iceberg, Crisp Romaine, Shredded Napa Cabbage, Chopped Pears & Sesame Ginger Dressing

**SANDWICHES**

- **Beau Rivage Club**
  Country Ham, Roasted Turkey, American Cheese, Thick Sliced Bacon, Lettuce, Tomato & Creole Honey Mustard Dressing on Wheat Berry Bread

- **Biloxi Steak**
  Shaved Sirloin Steak, Caramelized Onions, Mushrooms, Jalapeños & American Cheese on French Loaf

- **Blackened Chicken**
  Lettuce, Tomato & Avocado with Spicy Mayonnaise on Brioche Bun

- **Po Boy**
  Your Choice of Crispy Fried Shrimp, Oyster or Triggerfish with Mayonnaise, Pickles, Lettuce & Tomato on French Loaf

- **Reuben**
  Corned Beef, Saurerbrat, Thousand Island Dressing & Swiss Cheese on Buttered Rye Bread

**PIZZAS**

- **San Marzano Tomato Sauce & Shredded Mozzarella Cheese**

- **Crispy Pepperoni**

- **Traditional Cheese**
  Sausage & Wild Mushrooms

**SANDWICHES**

- **Beau Rivage Club**
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  Your Choice of Crispy Fried Shrimp, Oyster or Triggerfish with Mayonnaise, Pickles, Lettuce & Tomato on French Loaf

- **Reuben**
  Corned Beef, Saurerbrat, Thousand Island Dressing & Swiss Cheese on Buttered Rye Bread
SPECIALTY COCKTAILS

Lady Germain  
*St. Germain Liquor, Michelle Brut, Grapefruit Juice*

Raspberry Passion  
*Absolut Raspberry, Pineapple Juice, Monin Raspberry Syrup, Fresh Raspberries*

The Ruby Rita  
*El Jimador Blanco Tequila, Cointreau, Monin Syrup, Fresh Sour, Sugar Rim and Raspberry*

The Classic Margarita  
*El Jimador Anejo Tequila, Cointreau, Fresh Sour, Salted Rim and Lime Wedge*

Le Melon Collins  
*Grey Goose Le Melon Vodka, Club Soda, Fresh Sour, Grenadine, Maraschino Cherry*

Fallen Oak Bloody Mary  
*Absolut Peppar, Beau Rivage Signature Bloody Mary Mix, D. Dixie Dust Rim, Full Garden Garnish*

**Lemongrass Margarita**  
*El Jimador Blanco Tequila, Cointreau, Fresh Sour, Salted Rim, Lemongrass and Lemon Wedge*

**SODA**
- Coca-Cola
- Diet Coke
- Sprite
- Barq’s Root Beer
- Mr. Pibb

**JUICE**
- Apple
- Cranberry
- Pineapple
- Tomato
- V8 Vegetable

**WATER**
- Beau Rivage Spring (200ml)
- Fiji Artesian (500ml / 1 Ltr)
- Pernod (200ml)
- San Pellegrino (1 Ltr)

**TEA**
- Leroy Hill Iced Tea
  - Sweet or Unsweet

**FRESH SQUEEZED ORANGE JUICE**
- SM/LRG

**WINE**

**BOTTLE**
- Brut, Michelle, Columbia Valley
- Moscato, Caposaldo, Lombardy
- Prosecco, La Marca, Veneto

**WHITE**
- Chardonnay, Rodney Strong, Sonoma
- Pinot Grigio, Esperto, Delle Venezie
- Riesling, Chateau Ste. Michelle, Columbia Valley
- Sauvignon Blanc, Kim Crawford, Marlborough

**RED**
- Cabernet Sauvignon, Liberty School, Paso Robles
- Malbec, Layer Cake, Mendosa
- Merlot, Sebastiani, Sonoma
- Pinot Noir, Edna Valley, Central Coast

**GLASS**
- Terracafe

**SPARKLING**
- Brut, Michelle, Columbia Valley
- Moscato, Caposaldo, Lombardy
- Prosecco, La Marca, Veneto

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SANDWICHES

Served with your choice of Potato Chips or French Fries

Beau Rivage Club
Country Ham, Roasted Turkey, American Cheese, Thick Sliced Bacon, Lettuce, Tomato & Creole Honey Mustard Dressing on Wheat Berry Bread

Blackened Chicken
Lettuce, Tomato & Avocado with Spicy Mayonnaise on Brioche Bun

Reuben
Corned Beef, Sauerkraut, Thousand Island Dressing & Swiss Cheese on Buttered Rye Bread

Biloxi Seafood Gumbo
Gulf Shrimp, Louisiana Crawfish Tails & Local Blue Crab,Okra & Sausage in a Rich Seafood Broth

Blackened Chicken
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Lettuce, Tomato & Avocado with Spicy Mayonnaise on Brioche Bun

Reuben
Corned Beef, Sauerkraut, Thousand Island Dressing & Swiss Cheese on Buttered Rye Bread

EGGS & OMELETS

Served with your choice of Breakfast Potatoes or Grits

EGG WHITE SUBSTITUTE

BUILD YOUR OWN OMELET*
Three Egg Omelet With Your Choice Of Cheddar, American Or Pepper Jack Cheese, Up To Three Choices: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes, Spinach or Jalapeños & White, Wheat or Rye Toast

STEAK & EGGS*
New York Strip, Three Eggs Any Style & White, Wheat or Rye Toast

THE GRIDDLE

Add Berries

BUTTERMILK PANCAKES
Three Fluffy Pancakes Served with Maple Syrup

DESSERTS

Banana Pudding
Sweet Meringue Topping

Triple Chocolate Cake
Milk Chocolate Mousse Chocolate Butter Cream

New York Cheesecake
Fresh Raspberry Purée & Fresh Berries

Crème Brûlée
Caramelized Brown Sugar Seasonal Berries

Key Lime Pie
Fresh Mango Purée

Häagen-Dazs Ice Cream
Chocolate, Vanilla or Strawberry

*Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry or shellfish) reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

**Build Your Own Omelet* includes your choice of 3 eggs any style, your choice of 2 toppings: bacon, sausage, ham, onion, pepper, tomato, spinach, jalapeños & white, wheat or rye toast. Add crawfish, shrimp or crab.

Our Famous Chicken Pot Pie
Chicken, Carrots, Pearl Onions, Green Peas & Mushrooms Baked in Puff Pastry

Butcher Select Ribeye*
Mashed Potatoes, Asparagus & Port Wine Reduction

Seared Atlantic Salmon*
Steamed Rice, Marinated Cucumber Salad & Teriyaki Glaze

BUILD YOUR OWN OMELET* Three Egg Omelet With Your Choice Of Cheddar, American Or Pepper Jack Cheese, Up To Three Choices: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes, Spinach or Jalapeños & White, Wheat or Rye Toast

STEAK & EGGS* New York Strip, Three Eggs Any Style & White, Wheat or Rye Toast

THE GRIDDLE Add Berries BUTTERMILK PANCAKES Three Fluffy Pancakes Served with Maple Syrup DESSERTS Banana Pudding Sweet Meringue Topping Triple Chocolate Cake Milk Chocolate Mousse Chocolate Butter Cream New York Cheesecake Fresh Raspberry Purée & Fresh Berries Crème Brûlée Caramelized Brown Sugar Seasonal Berries Key Lime Pie Fresh Mango Purée Häagen-Dazs Ice Cream Chocolate, Vanilla or Strawberry *Thoroughly cooking foods of animal origin (such as beef, eggs, fish, lamb, pork, poultry or shellfish) reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Our Famous Chicken Pot Pie Chicken, Carrots, Pearl Onions, Green Peas & Mushrooms Baked in Puff Pastry

Butcher Select Ribeye* Mashed Potatoes, Asparagus & Port Wine Reduction

Seared Atlantic Salmon* Steamed Rice, Marinated Cucumber Salad & Teriyaki Glaze

BUILD YOUR OWN OMELET* Three Egg Omelet With Your Choice Of Cheddar, American Or Pepper Jack Cheese, Up To Three Choices: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes, Spinach or Jalapeños & White, Wheat or Rye Toast

STEAK & EGGS* New York Strip, Three Eggs Any Style & White, Wheat or Rye Toast

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Absolut Raspberry, Pineapple Juice, Monin Raspberry Syrup, Fresh Raspberries

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El Jimador Blanco Tequila, Cointreau, Monin Syrup, Fresh Sour, Sugar Rim and Raspberry

The Classic Margarita
El Jimador Anejo Tequila, Cointreau, Fresh Sour, Salted Rim and Lime Wedge

Le Melon Collins
Grey Goose Le Melon Vodka, Club Soda, Fresh Sour, Grenadine, Maraschino Cherry

Lemongrass Margarita
El Jimador Blanco Tequila, Cointreau, Fresh Sour, Salted Rim, Lemongrass and Lemon Wedge

Fallen Oak Bloody Mary
Absolut Peppar, Beau Rivage Signature Bloody Mary Mix, Dusty Rim, Full Garden Garnish

SODA
Coca-Cola
Diet Coke
Sprite
Barq's Root Beer
Mr. Pibb

JUICE
Apple
Cranberry
Pineapple
Tomato
Vegetable

WATER
Beau Rivage Spring (500ml)
Fiji Artesian (500ml / 1 Ltr)
Perrier (200ml)
San Pellegrino (1 Ltr)

RED BULL
Regular or Sugar Free

LATE NIGHT MENU

SPARKLING
Brut, Michelle, Columbia Valley
Moscato, Caposaldo, Lombardy
Prosecco, La Marca, Veneto

WHITE
Chardonnay, Rodney Strong, Sonoma
Pinot Grigio, Esperto, Delle Venezie
Riesling, Chateau Ste. Michelle, Columbia Valley
Sauvignon Blanc, Kim Crawford, Marlborough

RED
Cabernet Sauvignon, Liberty School, Paso Robles
Malbec, Layer Cake, Mendoza
Merlot, Sebastiani, Sonoma
Pinot Noir, Edna Valley, Central Coast

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