



Welcome to the Mississippi Delta & 662 Bistro, where we combine genuine Southern Hospitality with Traditional Southern Cuisine along with a palate-pleasing variety of other cuisines. You will find our Chefs using seasonal products to enhance dishes and delight your appetite.

662 Bistro Menu is a compilation of recipes from many different experiences in our culinary journeys. We have a heavy influence of Southern and Creole flavors in many of our dishes, as two of our team members are from the Great State of Louisiana. You will see and taste the influences of many other cultures that we have garnered along the way from Italian, Greek, Indian, Spanish and French cuisines in the dishes offered on our menu. We want to take our guests on a journey each time they dine with us and make them feel like they have stepped into our kitchen during that journey—tasting and enjoying the love that is put into our food while enjoying our Southern Hospitality. Please make your reservation now to get a seat in our new restaurant and join us for a culinary journey!

### Morsels

12 Short Rib Wontons with Sweet Chili Sauce & Wasabi Cream

11 Avocado Toast-Rye Crostini's topped with Avocado, Tomato Relish, Sunny Side Up Quail Eggs & Sprouts

15 BBQ Shrimp-Cajun Style with Sweet Potato Cornbread

12 Mussels Meniere -Black Mussels' sautéed in White Wine Garlic Sauce with Tomatoes & French Bread

10 Eggplant Hummus with Warm Naan Bread

12 Pomegranate Glazed Chicken Lollipops – Served with Asian Slaw

### Fork

8 Gold Coast Salad-Mixed Fresh Greens with Dried Cherries, Blue Cheese Crumbles, Spiced Pecans & Cherry Vinaigrette

10 Green Envy Salad-Romaine Lettuce with Mixed Greens, Grape Tomatoes, Seedless Cucumbers, Mandarin Oranges, Red Onions, Ricotta Salada Cheese, House Made Croutons & Your Choice of Dressing

12 Mesa Verde Salad- Grilled Chicken, Romaine Lettuce, Pico de Gallo, Red Onions, Avocado, Black Beans, Roasted Corn, Cotija Cheese & Lemon Vinaigrette

9 Panzanella Salad-House Made Croutons, Grape Tomatoes, Roasted Brussel Sprouts, Kalamata Olives, Diced Red Onion, Capers tossed in Dijon Vinaigrette

### Spoon

8 Smoked Tomato Basil Bisque with Boursin Cheese Points

8 Soup Du jour

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

A service charge of 20% will be added to parties of 8 or more.

## Land

**23 Butter Chicken with Jollof Rice & Crispy Plantains**

**25 Spicy Turkey Meatballs Marinara with Orzo & Ratatouille**

**28 Oxtail Bourguignon, Roasted Red Pepper & Asiago Polenta, Natural Pan Gravy**

**32 Steak Au Poivre-New York Strip with Horseradish Potato Puree & Madeira Wine Peppercorn Sauce**

**26 Marinated Lamb Kabobs, Roasted Garlic and Herb Potatoes, Tzatziki Sauce**

**24 Our House Recipe Smoked Rib Tips, Baked Beans, Coleslaw**

## Sea

**24 Blackened Salmon, Orange Marmalade Dijon Glaze, Asparagus Wild Rice**

**30 Lobster & Roasted Tomato Pasta with Creamy White Wine Sauce & Basil Pesto Crumbs**

**22 Salmon Croquette Sandwich on Grilled Roll, Remoulade, Chow Chow Relish & Sweet Potato Fries**

**28 Horseradish Encrusted Halibut, Crawfish Sauce, Spicy Rice & Fried Okra**

## Garden & Grain

**22 Wild Mushroom Ragout over Creamy Polenta and Crispy Leeks**

**20 Pan Fried Falafel Bowl with Tomato Herb Vinaigrette and Quinoa**

## Trimmings

**6 Baked Potato with Butter, Bacon, Sour Cream & Cheese**

**6 Baked Sweet Potato with Honey Cinnamon Butter**

**8 Asparagus**

**6 Sautéed Spinach**

**6 Vegetable Du Jour**

## Sweets

**12 Our Famous Death By Chocolate** – Chocolate Cake with Cream Cheese & Topped with Chocolate Oreó Truffles

**8 Cheesecake Du Jour**

**12 Fresh Fruit Tart**

**7 Mason Jar Explosion (Strawberry Shortcake or Lemon Tiramisu)**

**10 Fall Pear Tart**

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