

## SMALL PLATES

<b>Lump Crab and Maine Lobster Cake</b> <i>Key Lime Béarnaise, Brunoise of Tropical Fruits</i>	14.00
<b>Rum battered Coconut Prawns</b> <i>Palette of three dipping sauces</i>	14.00
<b>Wild Mushroom Fettuccine</b> <i>Sun dried Tomatoes, Marsala Wine, Garlic Cream, fresh Herbs</i>	12.50
<b>Charred Filet and Lobster Roll</b> <i>Sushi Rice, Avocado, Mango and Macadamias, Shoyu</i>	15.00
<b>Demi Dozen of East meets West Oysters</b> <i>Spicy Champagne Mignonette, Cocktail Sauce, Horseradish Granite, Tabasco</i>	15.00
<b>Ahi Tuna Tartare</b> <i>Avocado, crisp Shallots, Potato Crisps, Soy-Citrus dressing</i>	16.00
<b>Citrus poached chilled Jumbo Shrimp</b> <i>Joe's Mustard Sauce, Cocktail Sauce, Lemon</i>	14.00
<b>Lump Crabmeat stuffed Mushrooms</b> <i>Hollandaise Sauce, fresh Herbs</i>	14.00
<b>Potted Escargot</b> <i>Roasted Garlic, Herb Butter, Puff Pastry</i>	14.50
<b>Stack of Shellfish</b> <i>Jumbo Shrimp, Oysters, King Crab, Lobster Claws on Ice, fresh Ceviche</i>	22.00
<b>Oysters Rockefeller</b> <i>Creamed Spinach, Pernod, Hollandaise, Parmesan Gratin</i>	16.50
<b>Kobe Beef Sliders</b> <i>Blue Cheese Aioli, Applewood Smoked Bacon, Garlic Parmesan Fries</i>	16.50

## SOUPS AND SALADS

<b>French Onion Soup Gratinee</b> <i>Beef Broth, caramelized Onions, Sourdough, Gruyère</i>	9.00
<b>Lobster Bisque</b> <i>Tio Pepe Sherry, Vanilla Bean Crème Fraiche</i>	9.50
<b>New Wave Wedge</b> <i>Crisp Iceberg, Smoked Bacon, Scallions, Grilled Tomato Crostini, Avocado</i>	8.00
<b>Baby Romaine Caesar</b> <i>Garlic-Anchovy dressing, aged Parmesan, Focaccia Croutons</i>	8.00
<b>Bimini House Salad</b> <i>Baby Greens, Grape Tomatoes, Watermelon Radish, Golden Beets, Spring Peas, Sourdough Croutons</i>	8.00
<b>Spinach Salad</b> <i>Baby Spinach, Shiitake Mushrooms, Sweet Onions, Hot Bacon dressing, Hard Boiled Egg</i>	8.00

PLEASE no cigar or pipe smoking. An 18% gratuity will be added to parties of 8 or more.

The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens ( such as meat, poultry, eggs, milk, seafood or shellfish ) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness.

For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs

# FROM THE WOOD BURNING GRILLS

All Bimini steaks are USDA Certified Angus Beef, wet aged 28 days or more. Our meats are served on the bone, unless specified otherwise to retain the juiciness of the meat. Steaks are seasoned with our special house spices and cooked over Cherry and Oak Hardwood and served with house sauce of your choice.

## SAUCES

*Tortuga Rum Peppercorn, Key Lime Béarnaise, Creamy Horseradish,  
Bimini Steak Sauce, Roasted Shallot-Cabernet*

22 oz. Bone In Ribeye	38.00
24 oz. Bone In Porterhouse	43.00
14 oz. CAB New York	37.00
14 oz. Bone In Veal Chop	39.00
18 oz. Bone In Double Lamb Chops	39.00
12 oz. Boneless Filet Mignon	39.00
8 oz. Boneless Filet Mignon	33.00
12 oz. Boneless Filet Mignon & 10 oz. Australian Lobster Tail	90.00
8 oz. Boneless Filet Mignon & 16 oz. Alaskan Red King Crab	65.00
12 oz. Bone In Free Range Chicken Breast	28.00

## SIGNATURE DISHES

16 oz. Roasted Prime Rib of Beef <i>Creamed Horseradish, Beef Jus</i>	27.00
Pesto Herb Crusted Rack of Lamb <i>Rosemary &amp; Garlic Fingerling Potatoes, Port Wine Essence</i>	41.00
Twin Australian Lobster Tails <i>Caramelized Lemon, Sweet Butter Fondue</i>	99.00
Lemongrass Steamed Alaskan Red King Crab Legs <i>Caramelized Lemon, Sweet Butter Fondue</i>	49.00
Steakhouse Dianne <i>Twin Filets, Brandy Shiitake Mushrooms, Dijon Mustard Demi-Glace</i>	37.00

## SIDES

Bimini Baker <i>Sour Cream, Chives, Cheddar Cheese, Pancetta, Sweet Butter</i>	5.00	Creamed Corn <i>French fried Shoestring Onions</i>	6.50
Maine Lobster Whipped Potatoes <i>Yukon Gold Potatoes, Olive Oil, Chives</i>	8.00	Creamed Spinach <i>Parmesan, Smoked Bacon, Maui Onion</i>	7.50
Butter roasted Fingerling Potatoes <i>Rosemary, roasted Garlic, Italian Parsley</i>	5.00	Steamed Broccolini <i>Roasted Garlic, aged Goat Cheese</i>	6.50
Scalloped Potatoes au Gratin <i>Cheddar Cheese, Crème Fraiche, smoky Bacon Essence</i>	8.00	Braised Button Mushrooms <i>Cabernet Sauvignon, Sweet Butter, Demi-Glace</i>	6.00
Spray of Steamed Asparagus <i>Hollandaise Sauce</i>	6.50	Spinach Sauté <i>Roasted Garlic</i>	6.00
White Cheddar Mac and Cheese <i>Brunoise of Smoked Black Forest Ham</i>	8.50	Roasted Sweet Potato <i>Whipped Cinnamon Butter</i>	6.50