








TABLESIDE COCKTAILS


<b>WhistlePig Farmstock Rye Old Fashioned</b> WhistlePig Farmstock Rye, Barrel Aged Maple Syrup, Bitters, Orange Peel, Brandied Cherry	36	
<b>Elijah Craig Barrel Proof Old Fashioned</b> Elijah Craig Barrel Proof, House Vanilla Syrup, Bitters, Orange Peel, Brandied Cherry	29	
<b>Smokey Old Fashioned</b> Russell's Reserve Rye, House Vanilla Syrup, Bitters, Orange Peel, Brandied Cherry	23	
<b>Pear Blossom</b> Vanilla-Infused Frey Ranch Bourbon, House Pear Syrup, Orange Blossom Water, Orange Bitters, Clarified Pear Rose	23	
<b>Lavender Lemon Drop</b> Grey Goose Essences Watermelon & Basil, House Mint and Lavender Syrup, Fresh Lemon Juice	23	


BIMINI SPECIALTY  
DRINKS AND MARTINIS

<b>Bimini Manhattan</b> George Dickel Rye, Cinzano 1757 Vermouth de Torino, Bitters	19	
<b>Bimini Old Fashioned</b> Woodford Reserve, Sugar, Bitters, Orange Peel	19	
<b>Hand-Shaken Daiquiri</b> Don Q Cristal Rum, Lime, Sugar	19	
<b>Moscow Mule</b> New Amsterdam Citron Vodka, Lime, Ginger Beer	19	
<b>Sparkling Peach Cosmo</b> Ciroc Peach Vodka, Stirrings Peach, Peach, Prosecco	19	
<b>Bimini Margarita</b> Patrón Añejo, Cointreau, Lime, Agave, Salt	19	
<b>Dirty Tito's</b> Tito's Vodka, Fresh Blue Cheese-Stuffed Olives	19	
<b>Italicus Vesper</b> Malfy Gin con Limone, Italicus Rosolio di Bergamotto, Absolut Elyx	19	
<b>Pineapple Patrón Margarita</b> Pineapple-Infused Patrón, Lime, Agave	19	

MOCKTAILS

<b>White Linen</b> Housemade Cucumber Syrup, Fresh Lime Juice, Dash of Cracked Black Pepper, Rogue Citrus Cucumber Soda	10	
<b>Tropical Sour</b> Coconut Cream, Housemade Yuzu-Lime Syrup, Ginger Beer	10	
<b>Spicy Mango Cooler 10</b> Housemade Spicy Chili Syrup, Mango Syrup, Fresh Lime Juice, Splash of Soda	10	

Starters			
<b>Tempura Coconut Prawns</b>	25	<b>Dungeness Crab Stuffed Mushrooms</b>	25
Mango-Lime Plantain Salad, Brown Sugar-Rum Dipping Sauce		Romanesco, Hollandaise, Basil Oil	
<b>Half Dozen Fresh Oysters*</b>	24	<b>Chilled Jumbo Shrimp</b>	29
Cocktail Sauce, Mignonette Granita, Tabasco		Remoulade, Cocktail Sauce	
<b>Parfait of Dungeness Crab and Ahi Poke</b>	25	<b>Oysters Rockefeller</b>	28
English Cucumber, Radish, Crispy Wonton, Wasabi Cream		Creamed Spinach, Pernod, Hollandaise Sauce, Bacon, Parmesan Gratin	
<b>Seared Foie Gras and American Wagyu Filet Rossini*</b>	42	 <b>Chef's Farmstead Cheese Board</b>	28
Butter Fried Crouton, Freshly Grated Black Truffle, Chive Flower, Sauce Madeira		Honeycomb, Pickled Fruit, Preserved Fruit, Candied and Toasted Nuts, Bakery Breads	
<b>Pan Seared Diver Scallops</b>	28	<b>Classic Escargot</b>	25
Truffle Mashed Potatoes, Shaved Asparagus Salad, Truffle Vinaigrette		Jumbo Escargot, Maître d' Butter, Chardonnay	

Soups and Salads			
<b>French Onion Soup En Croute</b>	15	<b>Lobster Bisque</b>	18
Caramelized Onions, Aged Sherry, Gruyère, Beef Broth, Puff Pastry Crust		Maine Lobster, Micro Herbs, Croutons	
<b>Butter Lettuce Salad</b>	16	<b>Classic Caesar Salad</b>	18 per person
Butter Lettuce, Blue Cheese Crumbles, Hard Cooked Egg, Cucumber, Radish, Avocado, Red Onion, Tomato, Kalamata Olives, Pancetta Morsels, Blue Cheese Vinaigrette		(for two, prepared tableside) Romaine, Aged Parmigiano-Reggiano, Focaccia Croutons	
<b>Bimini House Salad</b>	14	 <b>Red and Yellow Sugar Beets and Arugula Salad</b>	18
Baby Greens, Grape Tomatoes, Radish, Cucumber, French Bread Croutons		Pickled Shallots, California Goat Cheese, Pistachios, Pancetta, Honey Dijon Vinaigrette	

Signature Dishes			
<b>Roasted Prime Rib of Beef*</b>	12 oz 50	18 oz 60	
Creamy Horseradish, Au Jus			
<b>Vegetarian Cottage Pie</b>			40
Layers of Organic and Hand Picked Vegetables, Sweet Potato Crust, Focaccia Crumble, Fresh Herb Salad, Extra Virgin Olive Oil			
<b>Grilled Fillet of Ōra King Salmon*</b>			58
Warm Mélange of Artichoke, Asparagus, Kalamata Olives, Heirloom Tomato, Cracked Fingerling Potatoes, Tarragon Citrus Vinaigrette			
<b>Black and White Sesame Crusted Ahi Tuna Loin</b>			59
Warm Rice Noodle, Shiitake Mushroom, Shishito Peppers, Mini Bell Peppers, Wakame Seaweed, Honey Soy Garlic Broth			
<b>Steakhouse Diane*</b> (prepared tableside)			69
Petite Prime Beef Medallions, Brandy, Shiitake Mushrooms, Dijon Mustard Demi-Glace			
<b>Jumbo Lobster Tail</b>			MP
Lemon, Warm Sweet Butter			
<b>Steamed King Crab Legs</b>			MP
Lemon, Warm Sweet Butter			
<b>Bone-In Double Colorado Lamb Chops</b>			60

 contains nuts

Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish, and shellfish.

BIMINI’S FEATURED PRIME STEAKS\*

At Bimini Steakhouse, we are proud to serve only the finest American beef, selected from ranchers who have a passion for their craft, dedication to their animals and respect for the land. These ranchers produce superior quality beef with rich marbling and delicate flavor. Only 3 percent of cattle produced qualify for the USDA Prime Beef Grade. Our steaks are aged a minimum of 28 days to ensure maximum flavor and tenderness, then simply prepared with kosher salt and fresh black pepper, grilled over white oak and lightly basted with butter for that undeniable flavor.

WHITE OAK-GRILLED PRIME STEAKS\*

Niman Ranch – All Natural Prime

16 oz Prime New York Striploin Aged 35 Days		76
22 oz Prime Bone-in Ribeye Aged 35 Days		84
26 oz Prime Tomahawk Ribeye Aged 35 Days		90

Certified Angus Beef® Prime

16 oz Prime Dry Aged New York Striploin Aged 42 Days		78
22 oz Prime Dry Aged Bone-in Ribeye Aged 42 Days		90
8 oz Prime Filet Mignon Aged 28 Days		62
12 oz Prime Filet Mignon Aged 28 Days		76



AUSTRALIAN AND JAPANESE WAGYU STEAKS\*



8 oz Australian Wagyu Filet Mignon Aged 28 Days	75
16 oz Australian Wagyu New York Strip Aged 35 Days	88
8 oz A5 Japanese Wagyu Filet Mignon Ozaki Farms, Aged 28 Days	214

We recommend that you order your A5 Japanese Wagyu steak no more than medium and have it sauteed to enhance the delicate nature of this remarkable steak

**FLIGHT OF FILET MIGNON MEDALLIONS\***

4 oz each of Certified Angus Beef® Prime, Westholme Australian Wagyu, A5 Japanese Wagyu Served with Forestiere, Béarnaise and Roasted Garlic-Cabernet Sauces, Potato Puree and Vegetable Garnish

186

ENHANCE YOUR STEAK SELECTION

Jumbo Lobster Tail	MP	Dungeness Crab Oscar	32
16 oz King Crab	MP	Colossal Prawn	10
Seared Foie Gras	26	Seared Diver Scallop	14

Sauces: Chimichurri, Béarnaise, Creamy Horseradish, Roasted Garlic-Cabernet, Whole Grain Mustard  
All Steaks Come with One Complimentary Sauce; Each Additional Sauce Will Be a 3.00 Charge

SIDES

<b>Maine Lobster Whipped Potatoes</b> Russet Potatoes, Chives	16	<b>Sautéed Baby Spinach</b> Pancetta Bacon, Crispy Fried Shallots	13
<b>Three Cheese Au Gratin Potatoes</b> Yukon Gold Potatoes, Cream, Imported Cheeses	14	<b>Forest Mushrooms</b> Garlic, Herbs, Chardonnay, Sweet Butter	12
<b>Bimini Baker</b> Sour Cream, Chives, Cheddar Cheese, Bimini Bacon, Sweet Butter	11	<b>Baby Bok Choy</b> Spiced Honey Glaze, Black and White Sesame Seeds	12
<b>Truffle Mac and Cheese</b> Campanelle Pasta, Cream, Aged Cheddar, Truffle	15	<b>Grilled Asparagus</b> Freshly Grated French Truffles, Classic Hollandaise	14
<b>Hand Cut French Fries</b> Garlic Butter, Parmigiano Reggiano	13	<b>Broccolini and Caulilini Polonaise</b> Toasted Breadcrumbs, Egg, Capers, Italian Parsley	16

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# SEASONAL DISHES

## STARTERS

<b>Butter Basted Lobster Cake</b> Crispy Lobster Cake, Apple Fennel Salad, Tarragon Pistou, Micro Anise Hyssop	30
<b>Monterey Farm Raised Baby Abalone</b> Ossetra Caviar, Dill Butter Sauce, Lemon and Lime Zest, Crème Fraîche	78
<b>Housemade Potato Gnocchi</b> Langoustine Lobster, Ketel One Vodka Sauce, Freshly Grated Reggiano Parmigiano Cheese, Micro Basil	25
<b>Roasted Veal Bone Marrow</b> Shallot Marmalade, Buttered Toast	30

## SOUP AND SALAD

<b>Housemade Vegetarian Borscht</b> Beets, Cabbage, Potato, Caraway, Crème Fraîche	16
<b>Red Quinoa Salad</b> Feta Cheese, Kalamata Olives, Cucumber, Red Onions, Arugula, Baby Heritage Tomatoes, Fresh Lemon Vinaigrette	19

## MAIN COURSES

<b>Pan Seared Diver Scallops</b> Dungeness Crab Tarragon Risotto, Baby Vegetables, Hollandaise Drizzle	58
<b>Maine Lobster Crusted Chilean Sea Bass</b> Sautéed Red Bell Pepper-Caper, Oregano Israeli Couscous, Golden Pepper Coulis	60
<b>Marinated Pan Roasted Half Chicken</b> Forest Mushrooms, Tomato, Cipollini Onion, Potato Purée, Tarragon Chardonnay Jus	40
<b>Pan Seared Long Island Duck Breast</b> Duck Leg Confit, Fresh Pappardelle Noodles, Pearl Onions, Shiitake Mushrooms, Spinach Leaves, Sun-Dried Tomatoes, Madeira Wine Jus	48
<b>Braised Australian Wagyu Short Rib</b> Slow Braised in Port Wine, Bone Marrow Potato Puree, Roasted Cipollini Onions, Farm Picked Baby Vegetables, Frisée, Crisp Potato Straw Salad	64

## DESSERT

<b>Noir Chocolate Posset</b> Ruby Chocolate Crèmeux, Sweet Whipped Mascarpone, Strawberries	16
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\*The Washoe County District Health Department advises that eating raw, under cooked 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.

DRAFT BEER		
11		
Blue Moon Wheat	Lead Dog DIPA	Stone IPA
Farmers Sun Up	Pigeon Head Pilsner	Tonopah Mucker Irish Red Ale
'til Sun Down IPA	Rogue Dead Guy Ale	Trumer Pils
Guinness	Revision Disco Ninja Hazy IPA	
Great Basin Icky IPA	Sierra Nevada Hazy Little Thing	
BOTTLED BEER		
Domestic 10   Import 10.50		
Bud Light	Heineken	North Coast Thelonious Ale
Coors Light	Michelob Ultra	Stella Artois
Miller Lite	Modelo Especial	
Corona	Lagunitas IPS	
LARGE FORMAT BOTTLED BEER		
Domestic 17.50   Import 24.50		
Black Rabbit Mead B.L. Bliss		22 oz
Lost Coast Great White		22 oz
NON-ALCOHOLIC BEER		
10.50		
Corona		
Heineken 0.0		
No Mo Hazy		
Upside Dawn		