

TABLESIDE COCKTAILS

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

BIMINI SPECIALTY DRINKS AND MARTINIS

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

MOCKTAILS

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

STARTERS

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

SOUPS AND SALADS

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

SIGNATURE DISHES

Roasted Prime Rib of Beef* Creamy Horseradish, Au Jus	12 oz 50	18 oz 60
Vegetarian Cottage Pie Layers of Organic and Hand Picked Vegetables, Sweet Potato Crust, Focaccia Crumble, Fresh Herb Salad, Extra Virgin Olive Oil		40
Grilled Fillet of Ōra King Salmon* Warm Mélange of Artichoke, Asparagus, Kalamata Olives, Heirloom Tomato, Cracked Fingerling Potatoes, Tarragon Citrus Vinaigrette		58
Black and White Sesame Crusted Ahi Tuna Loin Warm Rice Noodle, Shiitake Mushroom, Shishito Peppers, Mini Bell Peppers, Wakame Seaweed, Honey Soy Garlic Broth		59
Steakhouse Diane* (prepared tableside) Petite Prime Beef Medallions, Brandy, Shiitake Mushrooms, Dijon Mustard Demi-Glace		69
Jumbo Lobster Tail Lemon, Warm Sweet Butter		MP
Steamed King Crab Legs Lemon, Warm Sweet Butter		MP
Bone-In Double Colorado Lamb Chops		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*	186
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	

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

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

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

SEASONAL DISHES

STARTERS

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

SOUP AND SALAD

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

MAIN COURSES

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

DESSERT

Noir Chocolate Posset Ruby Chocolate Crèmeux, Sweet Whipped Mascarpone, Strawberries	16
--	----

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

*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
Farmers Sun Up
'til Sun Down IPA
Guinness
Great Basin Icky IPA

Lead Dog DIPA
Pigeon Head Pilsner
Rogue Dead Guy Ale
Revision Disco Ninja Hazy IPA
Sierra Nevada Hazy Little Thing

Stone IPA
Tonopah Mucker Irish Red Ale
Trumer Pils

BOTTLED BEER

Domestic 10 Import 10.50

Bud Light
Coors Light
Miller Lite
Corona

Heineken
Michelob Ultra
Modelo Especial
Lagunitas IPS

North Coast Thelonious Ale
Stella Artois

LARGE FORMAT BOTTLED BEER

Domestic 17.50 Import 24.50

Black Rabbit Mead B.L. Bliss
Lost Coast Great White

22 oz
22 oz

NON-ALCOHOLIC BEER

10.50

Corona
Heineken 0.0
No Mo Hazy
Upside Dawn