

BIMINI STEAKHOUSE

MOTHER'S DAY DINING

Sunday, May 12, 2024

5:30pm-9:30pm

Regular menu also available

First Course

CREAMY CAULIFLOWER BISQUE

House Smoked Salmon, Crème Fraîche,
Snipped Chives, Chive Oil

OR

BABY ARUGULA SALAD

Sugar-Crusted Pecans, Dry Tart Cherries, Sliced Fresh
Apple, Pickled Shallot Apple Cider Vinaigrette

Second Course

PAN-ROASTED FILET OF CHILEAN SEA BASS

Two Colossal Prawns Sautéed, Crushed Fingerling
Potatoes, Broken Herb Vinaigrette, Romanesco Purée,
Baby Vegetables, Shaved Radish

Third Course

SPRING MERINGUE TARTLET

Raspberry, Elderflower, Peach Meringue, Fresh Lavendar

\$82 Per Guest

Tax and gratuity not included

Reservations 775.689.7000

Items are prepared in facilities that process nuts and peanuts.

*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.