



| Starters | | | |
|---|----|---|----|
| Tempura Coconut Prawns | 24 | Dungeness Crab Stuffed Mushrooms | 24 |
| Guava-Lime Plantain Salad, Brown Sugar-Rum Dipping Sauce | | Romanesco, Hollandaise, Basil Oil | |
| Half Dozen Fresh Oysters* | 23 | Chilled Jumbo Shrimp | 28 |
| Cocktail Sauce, Mignonette Granita, Tabasco | | Remoulade, Cocktail Sauce | |
| Parfait of Dungeness Crab and Ahi Poke | 24 | Oysters Rockefeller | 25 |
| English Cucumber, Radish, Crispy Wonton, Wasabi Cream | | Creamed Spinach, Pernod, Hollandaise Sauce, Bacon, Parmesan Gratin | |
| Seared Foie Gras and American Wagyu Filet Rossini* | 40 |  Chef's Farmstead Cheese Board | 27 |
| Butter Fried Crouton, Freshly Grated Black Truffle, Chive Flower, Sauce Madeira | | Honeycomb, Pickled Fruit, Preserved Fruit, Candied and Toasted Nuts, Bakery Breads | |
| Pan Seared Diver Scallops | 27 | Classic Escargot | 24 |
| Truffle Mashed Potatoes, Shaved Asparagus Salad, Truffle Vinaigrette | | Jumbo Escargot, Maître d' Butter, Chardonnay | |

| Soups and Salads | | | |
|---|----|--|---------------|
| French Onion Soup En Croute | 14 | Lobster Bisque | 17 |
| Caramelized Onions, Aged Sherry, Gruyère, Beef Broth, Puff Pastry Crust | | Maine Lobster, Micro Herbs, Croutons | |
| Butter Lettuce Salad | 16 | Classic Caesar Salad | 16 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 | |
| Bimini House Salad | 14 |  Red and Yellow Sugar Beets and Arugula Salad | 17 |
| Baby Greens, Grape Tomatoes, Radish, Cucumber, French Bread Croutons | | Pickled Shallots, California Goat Cheese, Pistachios, Pancetta, Honey Dijon Vinaigrette | |

| Signature Dishes | | | |
|--|-------|----|----------|
| Roasted Prime Rib of Beef* | 12 oz | 48 | 18 oz 58 |
| Creamy Horseradish, Au Jus | | | |
| Vegetarian Cottage Pie | | | 39 |
| Layers of Organic and Hand Picked Vegetables, Sweet Potato Crust, Focaccia Crumble, Fresh Herb Salad, Extra Virgin Olive Oil | | | |
| Grilled Fillet of Ōra King Salmon* | | | 56 |
| Warm Mélange of Artichoke, Asparagus, Kalamata Olives, Heirloom Tomato, Cracked Fingerling Potatoes, Tarragon Citrus Vinaigrette | | | |
| Pan Seared Pacific Swordfish Steak | | | 58 |
| French Green Lentils, Garden Vegetables, Coastal Citrus Vinaigrette | | | |
| Steakhouse Diane* (prepared tableside) | | | 68 |
| Petite Prime Beef Medallions, Brandy, Shiitake Mushrooms, Dijon Mustard Demi-Glace | | | |
| Jumbo Lobster Tail | | | MP |
| Lemon, Warm Sweet Butter | | | |
| Steamed King Crab Legs | | | MP |
| Lemon, Warm Sweet Butter | | | |
| Bone-In Double Colorado Lamb Chops | | | 58 |

 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 |  | 74 |
| 22 oz Prime Bone-in Ribeye Aged 35 Days | | 82 |
| 26 oz Prime Tomahawk Ribeye Aged 35 Days | | 88 |

Certified Angus Beef® Prime

| | | |
|--|---|----|
| 16 oz Prime Dry Aged New York Striploin Aged 42 Days |  | 76 |
| 22 oz Prime Dry Aged Bone-in Ribeye Aged 42 Days | | 86 |
| 8 oz Prime Filet Mignon Aged 28 Days | | 60 |
| 12 oz Prime Filet Mignon Aged 28 Days | | 74 |



AUSTRALIAN AND JAPANESE WAGYU STEAKS*



| | |
|---|-----|
| 8 oz Australian Wagyu Filet Mignon Aged 28 Days | 74 |
| 16 oz Australian Wagyu New York Strip Aged 35 Days | 86 |
| 8 oz A5 Japanese Wagyu Filet Mignon Ozaki Farms, Aged 28 Days | 212 |

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

184

ENHANCE YOUR STEAK SELECTION

| | | | |
|--------------------|----|----------------------|----|
| Jumbo Lobster Tail | MP | Dungeness Crab Oscar | 30 |
| 16 oz King Crab | MP | Colossal Prawn | 9 |
| Seared Foie Gras | 23 | Seared Diver Scallop | 12 |

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 | 15 | Sautéed Baby Spinach Pancetta Bacon, Crispy Fried Shallots | 13 |
| Three Cheese Au Gratin Potatoes Yukon Gold Potatoes, Cream, Imported Cheeses | 13 | Forest Mushrooms Garlic, Herbs, Chardonnay, Sweet Butter | 12 |
| Bimini Baker Sour Cream, Chives, Cheddar Cheese, Bimini Bacon, Sweet Butter | 10 | Crispy Fried Brussels Sprouts Zesty Honey-Soy Glaze, Crisp Pancetta, Shishito Peppers | 12 |
| Truffle Mac and Cheese Campanelle Pasta, Cream, Aged Cheddar, Truffle | 14 | Grilled Asparagus Freshly Grated French Truffles, Classic Hollandaise | 13 |
| Hand Cut French Fries Garlic Butter, Parmigiano Reggiano | 12 | Broccolini and Caulilini Polonaise Toasted Breadcrumbs, Egg, Capers, Italian Parsley | 15 |

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 | 29 |
| Monterey Farm Raised Baby Abalone Ossetra Caviar, Dill Butter Sauce, Lemon and Lime Zest, Crème Fraîche | 76 |
| Housemade Potato Gnocchi Pomodoro Micro Basil, Tomato, Garlic, Nibs of Fresh Buffalo Mozzarella | 24 |
| Roasted Veal Bone Marrow Shallot Marmalade, Buttered Toast | 29 |

SOUP AND SALAD

| | |
|--|----|
| Pumpkin Coconut Soup Crème Fraîche, Fried Ginger Straw | 16 |
| Baby Kale and Red Quinoa Salad Tart Cherries, Candied Pecans, Cherry Vinaigrette | 19 |

MAIN COURSES

| | |
|---|----|
| Pan Seared Diver Scallops Dungeness Crab Tarragon Risotto, Baby Vegetables, Hollandaise Drizzle | 55 |
| Miso Poached Chilean Sea Bass Shiitake Mushroom, Shishito Pepper, Caulilini and Carrot Salad, Sesame Seeds, Baby Bok Choy, Rice Noodles, Miso Broth, Sesame Oil, Ginger | 58 |
| Marinated Pan Roasted Half Chicken Forest Mushrooms, Tomato, Cipollini Onion, Potato Purée, Tarragon Chardonnay Jus | 39 |
| Long Island Duck Breast Black and White Sesame Jasmine Rice, Honey-Ginger Glaze | 47 |
| 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 | 61 |

DESSERT

| | |
|---|----|
| Apple Cider Panna Cotta Vanilla Bean Panna Cotta, Apple Cider Gel, Spiced Donut, Cinnamon Glaze | 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.

| Tableside Cocktails | | |
|---|----|---|
| WhistlePig Farmstock Rye Old Fashioned WhistlePig Farmstock Rye, Barrel Aged Maple Syrup, Bitters, Orange Peel, Brandied Cherry | 35 |  |
| Elijah Craig Barrel Proof Old Fashioned Elijah Craig Barrel Proof, House Vanilla Syrup, Bitters, Orange Peel, Brandied Cherry | 28 |  |
| Smokey Old Fashioned Russell's Reserve Rye, House Vanilla Syrup, Bitters, Orange Peel, Brandied Cherry | 22 |  |
| Pear Blossom Vanilla-Infused Frey Ranch Bourbon, House Pear Syrup, Orange Blossom Water, Orange Bitters, Clarified Pear Rose | 22 |  |
| Lavender Lemon Drop Grey Goose Essences Watermelon & Basil, House Mint and Lavender Syrup, Fresh Lemon Juice | 22 |  |

| Bimini Specialty Drinks and Martinis | | |
|--|----|---|
| Bimini Manhattan George Dickel Rye, Cinzano 1757 Vermouth de Torino, Bitters | 18 |  |
| Bimini Old Fashioned Woodford Reserve, Sugar, Bitters, Orange Peel | 18 |  |
| Hand-Shaken Daiquiri Don Q Cristal Rum, Lime, Sugar | 18 |  |
| Moscow Mule New Amsterdam Citron Vodka, Lime, Ginger Beer | 18 |  |
| Sparkling Peach Cosmo Ciroc Peach Vodka, Stirrings Peach, Peach, Prosecco | 18 |  |
| Bimini Margarita Patrón Añejo, Cointreau, Lime, Agave, Salt | 18 |  |
| Dirty Tito's Tito's Vodka, Fresh Blue Cheese-Stuffed Olives | 18 |  |
| Italicus Vesper Malfy Gin con Limone, Italicus Rosolio di Bergamotto, Absolut Elyx | 18 |  |
| Pineapple Patrón Margarita Pineapple-Infused Patrón, Lime, Agave | 18 |  |

| Draft Beer | | |
|--|--|--|
| 10.50 | | |
| 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 9 Import 10 | | |
| Bud Light Coors Light Miller Lite Corona | Heineken Heineken 0.0 (non-alcoholic) Michelob Ultra Modelo Especial | Lagunitas IPS North Coast Thelonious Ale Stella Artois |

| Large Format Bottled Beer | | |
|--|----------------|--|
| Domestic 17 Import 24 | | |
| Black Rabbit Mead B.L. Bliss Lost Coast Great White | 22 oz 22 oz | |