

BIMINI STEAKHOUSE

NEW YEAR'S EVE DINING

Sunday, Dec. 31, 2023
5pm-10pm

Regular menu also available

First Course

**AUSTRALIAN WAGYU AND
PORCINI MUSHROOM GNOCCHI**
Tomato Vodka Sauce, Reggiano Parmigiano

OR

**BUFFALO MOZZARELLA AND
VINE RIPENED TOMATO SALAD**
Buffalo Mozzarella, Vine Ripened Tomatoes, Micro Herbs,
5 Year Old Balsamic Vinegar, Extra Virgin Olive Oil

Second Course

**PETITE FILET OF AUSTRALIAN WAGYU AND
POACHED CANADIAN LOBSTER TAIL**
Cognac Truffle Sauce, Béarnaise Drizzle, Dungeness Crab
Mashed Potatoes, Baby Vegetable Mélange

Third Course

NEW YEAR'S EVE SAMPLER
Variety of Sweet Confections

\$135 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.