



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

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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

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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
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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.

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 Brasserie Saint James Red Headed Stranger Deschutes Fresh Squeezed 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 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		22 oz
Lost Coast Great White		22 oz