

Bimini Steakhouse

2707 S Virginia St 89502-4213 · +17756897111 · Updated: Jan 14, 2026

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SOUPS AND SALADS 6

French Onion Soup Gratinée \$9.00

beef broth, caramelized onions, sourdough, gruyere

Lobster Bisque \$9.50

tio pepe sherry, vanilla bean creme fraiche

New Wave Wedge \$8.00

crisp iceberg, smoked bacon, scallions, grilled tomato crostini, avocado

Baby Romaine Caesar \$8.00

garlic-anchovy dressing, aged parmesan and focaccia croutons

Bimini House Salad \$8.00

baby greens, grape tomatoes, watermelon radish, golden beets, spring peas, sourdough croutons

Spinach Salad \$8.00

baby spinach, shiitake mushrooms, sweet onions, hot bacon dressing, hard boiled egg

SAUCES 10

Bone In Ribeye \$38.00

Bone In Porterhouse \$43.00

Cab New York \$37.00

Bone In Veal Chop \$39.00

Bone In Double Lamb Chops \$39.00

Boneless Filet Mignon \$39.00

Boneless Filet Mignon \$33.00

Boneless Filet Mignon & 10 Oz. Australian Lobster Tail \$90.00

Boneless Filet Mignon & 16 Oz. Alaskan Red King Crab \$65.00

Bone In Free Range Chicken Breast \$28.00

SMALL PLATES 12

Lump Crab And Maine Lobster Cake	\$14.00
key lime bearnaise, brunoise of tropical fruits	
Rum Battered Coconut Prawns	\$14.00
palette of three dipping sauces	
Wild Mushroom Fettuccine	\$12.50
sun dried tomatoes, marsala wine, garlic cream, fresh herbs	
Charred Filet And Lobster Roll	\$15.00
sushi rice, avocado, mango and macadamias, shoyu	
Demi Dozen Of East Meets West Oysters	\$15.00
spicy champagne mignonette, cocktail sauce, horseradish granite, tabasco	
Ahi Tuna Tartare	\$16.00
avocado, crisp shallots, potato crisps, soy-citrus dressing	
Citrus Poached Chilled Jumbo Shrimp	\$14.00
joes mustard sauce, cocktail sauce and caramelized lemon	
Lump Crabmeat Stuffed Mushrooms	\$14.00
hollandaise sauce, fresh herbs	
Potted Escargot	\$14.50
roasted garlic, herb butter, puff pastry	
Stack Of Shellfish	\$22.00
jumbo shrimp, oysters, king crab, lobster claws on ice	
Oysters Rockefeller	\$16.50
creamed spinach, pernod, hollandaise, parmesan gratin	
Kobe Beef Sliders	\$16.50
blue cheese aioli, applewood smoked bacon, shoestring potatoes	

SIGNATURE DISHES 5

Roasted Prime Rib Of Beef	\$27.00
creamed horseradish, beef jus	
Pesto Herb Crusted Rack Of Lamb	\$41.00
rosemary & garlic fingerling potatoes, port wine essence	
Twin Australian Lobster Tails	\$99.00
caramelized lemon, sweet butter fondue	
Lemongrass Steamed Alaskan Red King Crab Legs	\$49.00
caramelized lemon, sweet butter fondue	
Steakhouse Dianne	\$37.00
twin filets, brandy shiitake mushrooms, dijon mustard demi-glace	

Bimini Baker	\$5.00
sour cream, chives, cheddar cheese, pancetta, sweet butter	
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Maine Lobster Whipped Potatoes	\$8.00
yukon gold potatoes, olive oil, chives	
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Butter Roasted Fingerling Potatoes	\$5.00
rosemary, roasted garlic, italian parsley	
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Scalloped Potatoes Au Gratin	\$8.00
cheddar cheese, creme fraiche, smoky bacon essence	
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Spray Of Steamed Asparagus	\$6.50
hollandaise sauce	
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White Cheddar Mac And Cheese	\$8.50
brunoise of smoked black forest ham	
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Creamed Corn	\$6.50
french fried shoestring onions	
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Creamed Spinach	\$7.50
parmesan, smoked bacon, maui onion	
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Steamed Broccolini	\$6.50
roasted garlic, aged goat cheese	
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Braised Button Mushrooms	\$6.00
cabernet sauvignon, sweet butter, demi-glace	
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Spinach Saute	\$6.00
roasted garlic	
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Roasted Sweet Potato	\$6.50
whipped cinnamon butter	