



BOURBON STEAK

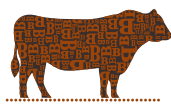


PRIVATE DINING

DINNER
2020

A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

LOS ANGELES

ENCOMPASSING ALL THE TRADITION OF A CLASSIC STEAKHOUSE WITH CHEF MICHAEL MINA'S MODERN FLAIR, BOURBON STEAK IS THE STEAKHOUSE GREATER LOS ANGELES HAS BEEN WAITING FOR. ANTIQUE MIRRORS AND BRUSHED BRASS ADORN THE DINING ROOM WHERE GUESTS ARE TREATED TO IMPECCABLE TABLESIDE SERVICE.

PRIVATE DINING

IDEAL FOR LEISURE OR BUSINESS EVENTS, OUR PRIVATE DINING ROOM ACCOMMODATES 24 GUESTS AT ONE LONG TABLE. THE PRIVATE SALON IS PERFECT FOR INTIMATE DINNERS OR COCKTAIL RECEPTIONS. THE RESTAURANT IS AVAILABLE TO RESERVE IN ITS' ENTIRETY. BOURBON STEAK IS ALSO AVAILABLE FOR PRIVATE LUNCH EVENTS.

LOCATION

THE AMERICANA AT BRAND
237 S. BRAND BOULEVARD
GLENDALE, CA 91204
TEL: 818.839.4130



MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
DENNIS BERNARDO

GENERAL MANAGER
JUSTIN SANFORD

SOMMELIER
KRISTEN RADZIECKI

SEATING CAPACITY
140 TOTAL SEAT COUNT
DINING ROOM 100
LOUNGE 40

RECEPTION CAPACITY
FULL RESTAURANT 180
DINING ROOM 100
LOUNGE 40
SALON + PATIO 40

PRIVATE DINING ROOM
24 SEATED (1 LONG TABLE)

THE SALON
12 SEATED (1 LONG TABLE)
14-16 SEATED (2 PARALLEL TABLES)
20 RECEPTION



BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH
A SELECTION OF DELECTABLE TRAY-PASSED CANAPÉS

PASSED CANAPES

PRICED PER DOZEN

- HEIRLOOM TOMATO & MOZZARELLA BRUSCHETTA** AGED SABA 30
- DUCK SPRING ROLLS** GINGER CHILI DIPPING SAUCE, SHITAKE 45
- AHI TUNA TARTARE POPPERS** ASIAN PEAR, PINE NUTS, PEPPERS 42
- MUSHROOM ARANCINI** TRUFFLE AÏOLI, PARSLEY 32
- WOOD-GRILLED BEEF SKEWERS** SMOKED SEA SALT 38
- CLASSIC DEVILED EGGS** CRISPY SHALLOT 26
- SWEET ITALIAN MEATBALLS** SAN MARZANO TOMATO, PARMESAN 26
- CHEESEBURGER SLIDERS** CHEDDAR, LOUIE SAUCE 46
- BLUE CHEESE SLIDERS** CARAMELIZED ONION, MUSHROOM 46
- CLASSIC CRAB CAKE** REMOULADE, CHIVE 38
- BAKED POTATO BITES** CRÈME FRAÎCHE, BACON MARMALADE 24
- SMOKED SALMON BLINI** SALMON ROE, AMERICAN STURGEON 42

ICE COLD SHELLFISH

- OYSTERS ON THE HALF SHELL** CHAMPAGNE MIGNONETTE 48
- CHILLED PRAWNS** GIN-SPIKED COCKTAIL SAUCE 38 PER 1/2 DOZEN

FAMILY-STYLE CHILLED SHELLFISH PLATTER

SEASONAL SELECTION | SERVES 3-4 GUESTS 89. PER PLATTER

LARGE FORMAT DISPLAYS

- ARTISANAL CHEESE BOARD** LOCAL HONEY, GRAIN MUSTARD 145. (SERVES 10)
- CHARCUTERIE BOARD** TRADITIONAL ACCOMPANIMENTS 145. (SERVES 10)
- VEGETABLE CRUDITÉ** BUTTERMILK RANCH 60. (SERVES 10)



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

ADobo, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

MIXED GREENS SALAD

RADISH, CUCUMBER, CABERNET VINAIGRETTE

CAESAR SALAD

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

BABY ICEBERG WEDGE

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

SECOND COURSE

CHOICE OF THE FOLLOWING:

8 OZ FILET MIGNON

PAN-ROASTED CHICKEN

7 OZ GRILLED SALMON

TRUFFLED PASTA

SHAVED BRUSSELS, MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC & CHEESE

CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

89 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

ADobo, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT THREE OF THE FOLLOWING:

CAESAR SALAD

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

DUCK SPRING ROLLS

GINGER-CHILI DIPPING SAUCE, SHITAKE, CILANTRO, SCALLION

BABY ICEBERG WEDGE

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

SECOND COURSE

CHOICE OF THE FOLLOWING:

16 OZ DELMONICO RIBEYE

8 OZ FILET MIGNON

PAN-ROASTED ORGANIC CHICKEN

7 OZ GRILLED SALMON

TRUFFLED PASTA

SHAVED BRUSSELS, MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC & CHEESE

CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

109 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

ADOBO, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

DUCK SPRING ROLLS

GINGER-CHILI DIPPING SAUCE, SHITAKE, CILANTRO, SCALLION

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

CHILLED PRAWN

GIN-SPIKED COCKTAIL SAUCE, LEMON

SECOND COURSE

SERVED FAMILY STYLE

SELECT ONE OF THE FOLLOWING:

CAESAR SALAD

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

BABY ICEBERG 'WEDGE'

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

MIXED GREENS SALAD

RADISH, CUCUMBER, CABERNET VINAIGRETTE

THIRD COURSE

CHOICE OF THE FOLLOWING:

16 OZ DELMONICO RIBEYE

8 OZ FILET MIGNON

18 OZ BONE-IN NEW YORK STRIP

PAN-ROASTED CHICKEN

7 OZ GRILLED SALMON

TRUFFLED PASTA

SHAVED BRUSSELS SPROUTS, MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC & CHEESE

CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

DESSERT

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

124 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENU UPGRADES

ACCOMPANIMENTS

LOBSTER POT PIE TO SHARE (SERVES 2-3)	94
GRILLED PRAWNS (TWO PIECES)	26
ROASTED BONE MARROW	18
SMOKED MOODY BLUE CHEESE CRUST	6
HORSERADISH CRUST	5

SAUCE TRIO (SERVES 2-3) 6

PLEASE SELECT THREE : BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI
CREAMY HORSERADISH | GREEN PEPPERCORN







Bourbon Steak Los Angeles – Chef Michael Mina’s love letter to the classic American steakhouse experience – offers a unique blend of classic Americana infused with Chef Michael Mina’s arsenal of world flavors and signature flair for the dramatic. Offering the best steak, seafood, and wine selection in the greater Los Angeles area, Bourbon Steak allows guests to indulge in the most luxurious, aromatic, and craveable creations set to its own soundtrack, courtesy of the signature piano bar.

Whether celebrating anything from a special occasion all the way to simply making it through another day at the office – whatever the occasion, step into a world of modern vintage and celebrate in style with Bourbon Steak. And no stop at Bourbon Steak would be complete without partaking in one-of-a-kind whiskey and cocktail experience courtesy of MINA’s signature whiskey cart.

