BOURBON STEAK

PRIVATE DINING

LUNCH
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. 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
130 TOTAL SEAT COUNT
DINING ROOM 90
LOUNGE 40

RECEPTION CAPACITY
FULL RESTAURANT 200
DINING ROOM 100
LOUNGE 50
SALON + PATIO 50

PRIVATE DINING ROOM
24 SEATED (1 LONG TABLE)

THE SALON
14 SEATED
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 TRUFFLED 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 PRAWN 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 THREE OF THE FOLLOWING:

DUCK SPRING ROLLS
CILANTRO, MINT, GINGER CHILI DIPPING SAUCE

CAESAR SALAD
BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

MIXED GREENS SALAD
RADISH, CUCUMBER, CABERNET VINAIGRETTE

AHI TUNA TARTARE (6.5 PER PERSON SUPPLEMENT)
ASIAN PEAR, SCOTCH BONNET, MINT, SESAME

CHILLED PRAWN (6.5 PER PERSON SUPPLEMENT)
GIN-SPIKED COCKTAIL SAUCE, ESPELETTE, LEMON

SECOND COURSE

CHOICE OFTHE FOLLOWING:

8 OZ FILET MIGNON

PAN-ROASTED CHICKEN

7 OZ GRILLED SALMON

CALIFORNIA BURGER
LETTUCE, TOMATO, CARAMELIZED ONION, GOUDA, SECRET SAUCE

TRUFFLED PASTA

BRUSSELS SPROUTS, MUSHROOM, PARMESAN

SIDES
TUSCAN FINGERLING POTATO
EARLY GREY STEAMED BROCCOLI
BRUSSELS SPROUTS, CHILI, SOY CARAMEL

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE
MARKET STRAWBERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE
BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

$65 PER PERSON
TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

BOURBON STEAK LOS ANGELES IS AVAILABLE TO RESERVE IN ITS ENTIRETY AND IS PLEASED TO WELCOME RECEPTION OR BUFFET-STYLE EVENTS OF UP TO 200 GUESTS.

BUFFET IS AVAILABLE FOR A MINIMUM OF 40 GUESTS AND FULL RESTAURANT BUYOUTS.

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

CAPTAIN'S BUFFET

$75 PER PERSON

MARKET SALADS

PLEASE SELECT TWO

BABY ICEBERG 'WEDGE' SMOKED BLUE CHEESE, BACON, EGG

CAESAR SALAD BABY GEM LETTUCE, GARLIC STREUSEL

MIXED GREENS SALAD RADISH, CUCUMBER, CABERNET VINAIGRETTE

CARVING BLOCK

PLEASE SELECT FOUR

ROASTED PRIME RIB

WHOLE BEEF TENDERLOIN

ORGANIC CHICKEN

OAK-GRILLED FISH

DUROC PORK LOIN

BOURBON STEAK SAUCE | CREAMY HORSERADISH | CHIMICHURRI

SIDES

PLEASE SELECT THREE

PARMESAN CREAMED SPINACH

CRUSHED FINGERLING POTATOES

BLACK TRUFFLE MAC & CHEESE

STEAMED MARKET VEGETABLES

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY







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.