

BOURBON STEAK

at home

- SALADS**
- THE 'WEDGE'**

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

16
- MIXED GREEN SALAD**
- ENDIVE, RADISH, CUCUMBER, CABERNET VINAIGRETTE
- 14
- CAESAR SALAD**
- BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL
- 16

- BURGERS**
- CALIFORNIA**

LETTUCE, TOMATO, ONION, GOUDA, SECRET SAUCE, PICKLE

18
- 'SMOKEY' BACON**
- JARLSBERG, SMOKED AÏOLI, PEPPER JELLY
- 18
- BOURBON STEAK**
- BLUE CHEESE, ONION JAM, MUSHROOM DUXELLE, STEAK SAUCE
- 18

FROM THE GRILL

SELECTION SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY

- BLACK ANGUS BEEF**
- 8 oz. FILET MIGNON

57
- 12 oz. BARREL-CUT FILET MIGNON

74
- 16 oz. DELMONICO RIBEYE

62

- PRIME BONE- IN CUTS**
- 18 oz. BONE-IN NEW YORK STRIP

74
- 20 oz. COWBOY RIB EYE

84
- 32 oz. PORTERHOUSE FOR TWO

139
- 38 oz. DOUBLE-CUT RIBEYE FOR TWO

159

- FROM THE SEA**
- 7 oz. FAROE ISLAND ATLANTIC SALMON

39
- 10 oz. MEDITERRANEAN BRANZINO

46

SAUCE TRIO

PLEASE SELECT THREE : 6 or 2 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | GREEN PEPPERCORN | MINT CHIMICHURRI

MARKET SIDES

- VEGETABLE

ASPARAGUS, FINES HERB BUTTER

12

SOY-MIRIN GLAZED TRIO OF MUSHROOMS

16

BRUSSELS, SHISHITO, CHINESE SAUSAGE, CASHEW

12

BROCCOLINI, ALMOND, CALABRIAN CHILI, MANCHEGO

12
- CLASSIC

CLASSIC POTATO PUREE

14

BLACK TRUFFLE MAC & CHEESE

16

CRUSHED FINGERLING, BACON, ROSEMARY SALT

14

CREAMED SPINACH, FETA CHEESE, CRISPY ONION

14

SEE DINE L.A. MENU FOR
DELIVERY/TAKE-OUT
MEAL PACKAGES FOR TWO
STARTING AT \$65

SEPTEMBER 1 - SEPTEMBER 18, 2020
OPEN DAILY 5:00PM - 9:00PM



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES