

# BOURBON STEAK **BUTCHER'S BLOCK**

- COOK LIKE A STEAKHOUSE CHEF AT HOME -PACKAGED SETS INCLUDE EVERYTHING YOU NEED TO PREPARE THE PERFECT STEAK DINNER AT HOME.

## - SIGNATURE PACKAGES -

ALL STEAKS ARE UNCOOKED, COME DRESSED AND VACUUM SEALED WITH ROSEMARY, THYME & OLIVE OIL

PACKAGES FOR TWO WILL INCLUDE:

RED WINE FINISHING BUTTER, BOURBON STEAK SAUCE, PARKER HOUSE ROLLS & ROSEMARY BUTTER

#### COLORADO

\$154

2 EA. 12 OZ. BLACK ANGUS FILETS **CLASSIC POTATO PUREE BROCCOLI FLORETS** 

CALABRIAN CHILI, MANCHEGO, ALMOND

WINE PAIRING SUPPLEMENT \$80

MARTINELLI 'BELLA VIGNA' PINOT NOIR, SONOMA COAST 2017

# **BROADWAY**

\$224

32 oz. PRIME PORTERHOUSE **HERITAGE SQUASH SOUP** 

ALASKAN KING CRAB SALAD, GRANNY SMITH APPLE

**JUMBO HEIRLOOM ASPARAGUS** 

FINES HERB, PRESERVED LEMON

WINE PAIRING SUPPLEMENT \$100

LEVIATHAN CABERNET BLEND. SONOMA/NAPA VALLEY 2018 DIDIER CHAMPALOU VOUVRAY 2018

#### BRAND

\$209

2 EA. 16 OZ. PRIME DELMONICO RIB EYE 4 EA. CHILLED JUMBO PRAWNS **BLACK TRUFFLE MAC & CHEESE ROASTED BRUSSEL SPROUTS** 

WINE PAIRING SUPPLEMENT \$150

CHATEAU DE BEAUCASTEL, CHATEAUNEUF DU PAPE 2014

# **AMERICANA**

\$299

2 EA. 18 OZ. PRIME BONE-IN STRIPLOIN 2 EA. HUDSON VALLEY FOIE GRAS **ROASTED WILD MUSHROOMS WEISER FARM ROSEMARY POTATOES** 

WINE PAIRING SUPPLEMENT \$100

DUCKHORN MERLOT, NAPA VALLEY 2017

## -ALA CARTE-

#### BLACK ANGUS BEEF

OUR BEEF SELECTION COMES FROM CERTIFIED ANGUS BEEF THAT WERE PASTURE RAISED AND GROWN TO PRODUCE FLAVORFUL TENDER STEAKS FROM FARMS OUT OF NEBRASKA AND IOWA

8 oz. FILET MIGNON \$57

12 oz. BARREL-CUT FILET MIGNON \$74

16 oz. PRIME DELMONICO RIB EYE \$62

20 oz. PRIME COWBOY RIB EYE \$84

18 oz. PRIME BONE-IN STRIPLOIN \$74 32 oz. PRIME PORTERHOUSE \$139

# -PASTRY KITS-

JUST AS MUCH FUN TO MAKE AS THEY ARE TO EAT OUR PASTRY KITS COME WITH EVERYTHING YOU NEED TO CREATE A DELECTABLE FINISH TO YOUR EVENING.

#### **BOURBON BAR \$26**

-SERVES 2, PREP TIME 3 MINUTES-CHOCOLATE BROWNIE, CARAMEL-CHOCOLATE MOUSSE, PEANUT BUTTER

#### APPLE PIE \$36

-SERVES 6, PREP TIME 60 MINUTES-PAR-BAKED PIE CRUST, APPLE PRESERVES, OAT STREUSEL

#### LUXURY SELECTION

-LIMITED AVAILABILITY-

**A5 WAGYU STRIPLOIN** KAGOSHIMA, JAPAN \$42 PER OZ I 4 OZ MINIMUM

THE EXTENSIVE MARBLING IN THIS HIGHLY SOUGHT AFTER CUT OF BEEF CREATES THE MOST FLAVORFUL AND JUICIEST STEAK IN THE WORLD.

WINE PAIRING SUPPLEMENT \$500 POGGIO DI SOTO BRUNELLO DI MONTALCINO RISERVA 2010

## **BLACK RIVER CAVIAR**

IMPERIAL OSCIETRA 50 GRAM TIN **\$230** I 100 GRAM TIN **\$460** TRADITIONAL SERVICE

WINE PAIRING SUPPLEMENT \$400

KRUG GRAND CUVEE CHAMPAGNE, FRANCE MV

STEAK DINNER KITS AND PACKAGES ARE PRE-ORDER ONLY STEAK SELECTION SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY FOR ORDERS AND DETAIL INQUIRIES

PLEASE CALL (818) 839-4130 OR EMAIL JSANFORD@BOURBONSTEAK.COM