BOURBON STEAK

PRIVATE DINING

DINNER
2021

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
CHRIS KOTT

SOMMELIER
WILLIAM MOUNTFORD

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

EVENTS PHONE: 818.839.4130 FAX: 818.839.4121 WEB: MICHAELMINA.NET/BOURBON-STEAK

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

PASSED CANAPES

PRICED PER DOZEN

HEIRLOOM TOMATO BRUSCHETTA WHIPPED RICOTTA, AGED SABA **30**

DUCK SPRING ROLLS SHISO, GINGER CHILI DIPPING SAUCE, SHITAKE **45**

AHI TUNA TARTARE POPPERS ASIAN PEAR, PINE NUTS, TRIO OF PEPPERS **42**

MUSHROOM ARANCINI TRUFFLED AÏOLI, CHIVE **32**

CHARCOAL GRILLED BEEF SKEWERS TARE GLAZED, SMOKED SEA SALT **38**

CLASSIC DEVILED EGGS CRISPY SHALLOT, ESPELETTE **26**

SWEET ITALIAN MEATBALLS SAN MARZANO TOMATO, PARMESAN **26**

DRY-AGED STEAK BURGER SLIDERS AGED CHEDDAR, RUSSIAN SAUCE **46**

DRY-AGED TRUFFLE BURGER SLIDERS CARAMELIZED ONION, CAMEMBERT **52**

CLASSIC CRAB CAKE REMOULADE, CHIVE **42**

BAKED POTATO CROQUETTES MANCHEGO, PROSCIUTTO **36**

SMOKED SALMON BLINI CRÈME FRAÎCHE, BLACK RIVER CAVIAR **42**

ICE COLD SHELLFISH

OYSTERS ON THE HALF SHELL CHAMPAGNE MIGNONETTE 48

CHILLED PRAWN GIN-SPIKED COCKTAIL SAUCE 48 PER 1/2 DOZEN

FAMILY-STYLE CHILLED SHELLFISH PLATTER

SEASONAL SELECTION | SERVES 3-4 GUESTS 119. PER PLATTER

LARGE FORMAT DISPLAYS

ARTISANAL CHEESE BOARD LOCAL HONEY, GRAIN MUSTARD 145. (SERVES 10)

CHARCUTERIE BOARD CHEF'S SELECTION, TRADITIONAL ACCOMPANIMENTS 145. (SERVES 10)

VEGETABLE CRUDITÉ MARKET VEGETABLES, 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 SPICE, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

HOUSE SALAD
MIXED GREENS, RADISH, CUCUMBER, TOMATO, CABERNET VINAIGRETTE

CHOPPED CAESAR SALAD
LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

BABY ICEBERG WEDGE
SMOKED BLUE CHEESE, BACON, EGG MIMOSA, BUTTERMILK RANCH

SECOND COURSE

CHOICE OF THE FOLLOWING:

8 oz. FILET MIGNON

PAN-ROASTED CHICKEN

7 oz. GRILLED SALMON

TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

SIDES
CLASSIC POTATO PUREE
BLACK TRUFFLE MAC AND CHEESE
CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE
MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE
BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

85 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 SPICE, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT THREE OF THE FOLLOWING:

CHOPPED CAESAR SALAD
LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

DUCK SPRING ROLLS
GINGER-CHILI DIPPING SAUCE, SHIITAKE, CILANTRO, MINT, SCALLION

BABY ICEBERG WEDGE
SMOKED BLUE CHEESE, BACON, EGG MIMOSA, BUTTERMILK RANCH

AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

SECOND COURSE

CHOICE OF THE FOLLOWING:

16 oz. DELMONICO RIBEYE

8 oz. FILET MIGNON

PAN-ROASTED CHICKEN

7 oz. GRILLED SALMON

TRUFFLED PASTA
WILD MUSHROOM, PARMESAN

SIDES
CLASSIC POTATO PUREE
BLACK TRUFFLE MAC AND CHEESE
CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE
MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE
BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

105 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 SPICE, GARLIC ROSEMARY, PICKLE SPICE

FIRST COURSE

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

DUCK SPRING ROLLS
GINGER-CHILI DIPPING SAUCE, SHIITAKE, CILANTRO, MINT, SCALLION

AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

CHILLED PRAWN
GIN-SPIKED COCKTAIL SAUCE, LEMON

SECOND COURSE

SERVED FAMILY STYLE

SELECT ONE OF THE FOLLOWING:

CHOPPED CAESAR SALAD
LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

BABY ICEBERG 'WEDGE'
SMOKED BLUE CHEESE, BACON, EGG MIMOSA, BUTTERMILK RANCH

HOUSE SALAD
MIXED GREENS, RADISH, CUCUMBER, TOMATO, 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
WILD MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE
BLACK TRUFFLE MAC & CHEESE
CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

DESSERT

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE
MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE
BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

129 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) **99**

GRILLED PRAWNS (TWO PIECES) **24**

WAGYU BONE MARROW BUTTER **16**

SMOKED MOODY BLUE CHEESE CRUST **8**

HORSERADISH CRUST **8**

TRUFFLE CARAMELIZED ONIONS **16**

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.