

BOURBON STEAK Miami offers contemporary American fare with a focus on all natural, organic and hormone free cuts of beef poached and finished over the wood-burning grills.

## PRIVATE DI NING

BOURBON STEAK Miami is proud to offer 3 private dining options. Our Glass Terrace accommodates up to 14 guests seated while our Large Private Dining Room can seat as many as 50

guests. A full Restaurant buyout seats as many as 220 comfortably.

## LOCATION

J WTURNBERRY RESORT \& SPA 19999 WEST COUNTRY CLUB DRIVE AVENTURA, FL 33180
TEL: 786.279.6598

## HOURS OF OPERATION

COCKTAIL RECEPTIONS: 5:30PM NIGHTLY DINNER: 6PM-10 PM NIGHTLY


TEL: 786.279.6600

BOURBON STEAK MIAMI IS PLEASED TO WELCOME RECEPTION-STYLE EVENTS
 WITHAVARIETYOF TRAY-PASSEDANDPLATED OFFERINGS.

|  | LOUNGE ROOM | LARGE PRIVATE DINING ROOM |
| :---: | :---: | :---: |
| MANAGINGCHEF | SEATS $64-\mathrm{RECEPTIONS} 100$ | SEATS 40 -RECEPTIONS 60 |
| MICHAEL MINA | MON-WED \$6,500++ MIN SPEND | MON - WED \$3,500++ MIN SPEND |
| EXECUTIVECHEF | THURS - SUN \$8,500++ MIN SPEND | THURS-SUN \$5,500 ++MINSPEND |
| GABRIEL FENTON | WINE LOUNGE ROOM | PRIVATE GLASS TERRACE |
| GENERALMANAGER | RECEPTIONS 50 | SEATS 16 |
| ANIBAL MACIAS | MON - WED \$1,200++ MIN SPEND THURS-SUN \$1,500 ++MINSPEND | MON - WED \$1,500++ MIN SPEND <br> THURS-SUN \$2.500++MINSPEND |
| SOMMELIER <br> CRAIG TERIACA |  | BUYOUTCAPACITY <br> FULL RESTAURANT 220 |

## PRE-DNRR CAMPE MEN

MINIMUM ORDER OF IPIECE PER PERSON, PER CHOICE MAXIMUM OF 5 CHOICES

## SEA| 9 PER PIECE

AHITUNA TARTARE | SUSHI RICE CAKES
CEVICHE $\operatorname{SUBJECT}$ TO CHANGE ON BASED ON SEASONALITY
CHILLEDLOBSTERTACOS | MANGO-PINEAPPLE SALSA, AVOCADOC REAM
LOBSTERPOT PIE VOL-AU-VENT | WHOLE-GRAIN MUSTARD
JUMBO SHRIMP COCKTAIL I SPICED-POACHED, COCKTAIL SAUCE

## LAND| 8 PER PIECE

beef TARTARE| GRILLED PITA
BEEF BURGER SLIDERS | FARMHOUSE CHEDDAR, REMOULADEC
HICKENEMPANADAS|TRUFFLEMAYONNAISE
SHORTRIB RUBEN I THOUSAND ISLAND

## VEGETARIAN| 7 PER PIECE

MUSHROOMVOL-AU-VENT|BLUE CHEESE
HEIRLOOMTOMATOCROSTINI | BURRATA, BASIL, AGED BALSAMIC
CHEFSEASONALSOUPCUPS|SEASONAL
MICHAEL'SFALAFELISCALLION TOMATO RELISH

## PLAIED ©PIIOS

ICECOLD SHELLFISH PLATTER FOR 3PP - 149
OYSTERSEAST/ WEST COAST, SPICED POACHED SHRIMP, KINGCRAB SALAD

ARTISANALCHARCUTERIE | SEASONAL ACCOMPANIMENTS - 250 TRIOOFSELECTED CHEESES | SEASONALACCOMPANIMENTS - 250 C HARCUTERIE\&CHEESEPLATTERSSERVE15GUESTS

SALES TAX AND $24 \%$ SERVICE CHARGE


ACCOMPANMENIS
ADD TO ANY
DINNER MENU

SHELLFISH PLATTER 149 PER PLATTER (3PP)
MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS
FAMILYSTYLE | MP
2 LB MAINE LOBSTER
KITCHENTOUR | 65 PER PERSON
INCLUDES WELCOME SIGNATURE COCKTAIL \& LIGHT BITES.

+ ADD MICHAEL MINA COOKBOOK \$50 EACH
WELCOMESIGNATURE COCKTAIL | 18 PER PERSON
FOR EACH GUESTS UPON ARRIVAL BEFORE DINNER
bRAMBLE, PETER PAN, BOURBON MULE

BUTTER-POACHEDHALFMAINE LOBSTER | 49 PER PERSON HUDSON VALLEYFOIEGRAS| 32 PERPERSON

ALASKANKINGCRAB BÉARNAISE \| 27 PER PERSON GRILLEDTIGERPRAWNS\| 30 PERPERSON

FOUR COURSE WINE TASTING MENU | 200 PER PERSON


AMSE BOCE trioof michael's classicfries
ROSEMARY, PAPRIKA, ONION

FAMLY STME STARIES


## FAMLY-STYE DESSBRIS tropicalkey limepie

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET
NUTELLACHEESECAKE
haZELNUT ICE CREAM, CHOCOLATE CRUMBLE
CHOCOL ATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

## AMSE BCDE TRIOOF MICHAEL's CLASSICfRIES

ROSEMARY, PAPRIKA, ONION

FAMLY STME STARIBS

SECOND CORSE
SERVED WITH
CHEF'S SELECTION OF SIDE DISHES FOR THE TABLE

FAMLY-STYE DESSERIS

SERVED FAMILY STLYLE:
AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL
JUMBOSHRIMP COCKTAIL
SPICE POACHED, COCKTAIL SAUCE
CLASSICCAESAR
baby gem lettuce, white anchovy, garlic streusel
THE'WEDGE'
blue cheese, bacon, egG, TOMATO, ONION, BUTTERMILK RANCH

TROPICALKEY LIME PIE
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET
NUTELLACHEESECAKE
haZELNUT ICE CREAM, CHOCOLATE CRUMBLE
CHOCOL ATE MOL TEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

AMSE BCOE trioof michael's classicfries<br>ROSEMARY, PAPRIKA, ONION<br>FAMLY STME STARIEXS<br>\section*{SECOND CORSE}<br>SERVED WITH<br>CHEF'S SELECTION OF SIDE DISHES FOR THE TABLE<br>S ERVED FAMILY STLYLE:<br>AHI TUNA TARTARE<br>ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL<br>J UMBOSHRIMP COCKTAIL<br>SPICE POACHED, COCKTAIL SAUCE<br>CLASSICCAESAR<br>baby gem lettuce, white anchovy, garlic streusel<br>HALFMAINE LOBSTER COCKTAIL<br>STEAMED AND CHILLED<br>CHOOSEONE OF THE FOLLOW ING:<br>8 OZ PRIME FILET MIGNON<br>CARROT JUS, SAUCE BORDELAISE<br>14 OZ PRIME NEW YORK STRIP<br>CARROT JUS, SAUCE BORDELAISE<br>HERBROASTED HALF CHICKEN<br>CHICKEN JUS<br>MISO-GLAZEDSEABASS<br>MAITAKE MUSHROOM DASHI, RADISH SCALLION

FAMLY-STYE DESSERTS tropicalkey limepie
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET
NUTELLACHEESECAKE
haZelnut ice cream, chocolate crumble
CHOCOLATE MOLTEN CAKE
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

## PRIVATEGLASS TERRACE

SEATS 16 | MON - WED $\$ 1,500++$ MIN SPEND | THUR - SUN $\$ 2.500++$ MIN SPEND


## LARGEPRIVATE DINING ROOM

SEATS 35-42 ON A "T" SHAPED TABLE - RECEPTIONS AVAILABLE FOR 60
MON - WED $\$ 3,500++$ MIN SPEND |THUR - SUN $\$ 5,500++$ MIN SPEND


## LOUNGE

SEATS 64 RECEPTION 70 | SUN - WED $\$ 6,500++$ MIN SPEND | THUR - SAT $\$ 8,500++$ MIN SPEND


MI CHAEL MI Nf


Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 20 restaurants. His accolades include J ames Beard Foundation "Who's Who of Food \& Beverage" inductee in 2013 W ine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011 , Food Arts Silver Spoon Award winner May 2011 , Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, Bourbon Steak and Clock Bar.


