



BOURBON STEAK

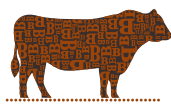


PRIVATE DINING

LUNCH
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. 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
SIERRAH GONZALEZ

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 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 149 PER PLATTER

LARGE FORMAT DISPLAYS

- ARTISANAL CHEESE BOARD** LOCAL HONEY, GRAIN MUSTARD 149 (SERVES 10-12)
- CHARCUTERIE BOARD** CHEF'S SELECTION, TRADITIONAL ACCOMPANIMENTS 149 (SERVES 10-12)
- VEGETABLE CRUDITÉ** MARKET VEGETABLES, BUTTERMILK RANCH 59 (SERVES 10-12)



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 :

DUCK SPRING ROLLS

CILANTRO, MINT, SHIITAKE, GINGER CHILI DIPPING SAUCE

CAESAR SALAD

LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

HOUSE SALAD

MIXED GREENS, RADISH, CUCUMBER, TOMATO, 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 OF THE FOLLOWING :

8 OZ. FILET MIGNON

PAN-ROASTED CHICKEN

7 OZ. GRILLED SALMON

DRY- AGED STEAK BURGER

AGED CHEDDAR, RED-WINE ONION COMPOTE, LITTLE GEM, RUSSIAN SAUCE

TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

THIRD COURSE

CHOICE OF THE FOLLOWING :

LEMON OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

89 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

129 PER PERSON

MARKET SALADS

PLEASE SELECT TWO

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

CAESAR SALAD LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

HOUSE SALAD MIXED GREENS, RADISH, CUCUMBER, TOMATO

CARVING BLOCK

PLEASE SELECT FOUR

BLACK ANGUS PRIME RIB ROAST

WHOLE BEEF TENDERLOIN

ROASTED ORGANIC MARY'S CHICKEN

FAROE ISLAND SALMON

DUROC PORK LOIN

BOURBON STEAK SAUCE | CREAMY HORSERADISH | CHIMICHURRI

SIDES

PLEASE SELECT THREE

CREAMED SPINACH FETA, CRISPY ONION

CRISPY FINGERLING POTATOES SOUR CREAM, CHIVE, BACON

BLACK TRUFFLE MAC & CHEESE

MARKET VEGETABLES FINES HERB, PRESERVED LEMON VINAIGRETTE

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.

