



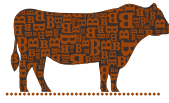
BOURBON STEAK



PRIVATE DINING

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# BOURBON STEAK

LOS ANGELES

ENCOMPASSING ALL THE TRADITION OF A CLASSIC STEAKHOUSE WITH CHEF MICHAEL MINA'S MODERN FLAIR, BOURBON STEAK LOS ANGELES IS THE DESTINATION SPOT FOR ALL EVENTS. ANTIQUE MIRRORS AND BRUSHED BRASS ADORN THE DINING ROOM WHERE GUESTS ARE TREATED TO IMPECCABLE TABLESIDE SERVICE.



## PRIVATE DINING

IDEAL FOR SOCIAL OR BUSINESS EVENTS, OUR PRIVATE DINING ROOM ACCOMMODATES UP TO 24 GUESTS AT. 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

GABRIEL PULIDO

### GENERAL MANAGER

ANGELA LOPEZ

### SALES & EVENTS MANAGER

ROCHELLE IKEDA

### 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

12 SEATED  
20 RECEPTION



BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE  
WITH A SELECTION OF DELECTABLE CANAPÉS OFFERED  
EITHER TRAY- PASSED OR ELEGANTLY ARRANGED ON THE TABLE

## CANAPES

PRICED PER DOZEN

- DUCK SPRING ROLLS** SHISO, GINGER CHILI DIPPING SAUCE, SHIITAKE 45
- AHI TUNA TARTARE TARTLETS** ASIAN PEAR, PINE NUTS, TRIO OF PEPPERS 42
- CHARCOAL STEAK SKEWERS** TZATZIKI, ZA'ATAR, SMOKED SEA SALT 38
- SMOKED SALMON CONES** CRÈME FRAÎCHE, BLACK RIVER CAVIAR 42
- KEFTA BALLS** ROASTED TOMATOES, MINT, TZATZIKI 26 GF
- MUSHROOM ARANCINI** TRUFFLED AÏOLI, CHIVE 32 VEG
- DRY-AGED STEAK BURGER SLIDERS** AGED CHEDDAR, SECRET SAUCE 46
- HEIRLOOM TOMATO BRUSCHETTA** WHIPPED RICOTTA, AGED SABA 30 VEG
- CLASSIC CRAB CAKE** REMOULADE, CHIVE 42
- MARINATED BEETS** PINE NUTS, CRÈME FRAÎCHE, LEMON VINAIGRETTE 36 VEG | GF
- CLASSIC DEVILED EGGS** CRISPY SHALLOT, ESPELETTE 26 VEG | GF

## ICE COLD SHELLFISH

- OYSTERS ON THE HALF SHELL** CHAMPAGNE MIGNONETTE 48
- CHILLED PRAWNS** GIN-SPIKED COCKTAIL SAUCE 48 PER 1/2 DOZEN
- FAMILY-STYLE CHILLED SHELLFISH PLATTER**  
SEASONAL SELECTION | SERVES 3-4 GUESTS 185 PER PLATTER

## LARGE FORMAT

- 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)

SALES TAX, MINIMUM 20% GRATUITY, AND A 5% TAXABLE SET UP FEE NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

START YOUR MEAL WITH A SELECTION OF 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

### **BABY ICEBERG WEDGE**

SMOKED BLUE CHEESE, BACON, EGG MIMOSA, BUTTERMILK RANCH

### **DUCK SPRING ROLLS**

GINGER-CHILI DIPPING SAUCE, SHIITAKE, CILANTRO, MINT, SCALLION

### **AHI TUNA TARTARE (6.5 PER PERSON SUPPLEMENT)**

ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

### **CHILLED PRAWN (6.5 PER PERSON SUPPLEMENT)**

GIN-SPIKED COCKTAIL SAUCE, 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

### **SHARED SIDES FOR THE TABLE**

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

## THIRD COURSE

CHOICE OF THE FOLLOWING :

### **OLIVE OIL CAKE**

MARKET BERRIES, WHIPPED CREAM

### **CHOCOLATE MOUSSE**

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

115 PER PERSON

SALES TAX, MINIMUM 20% GRATUITY, AND A 5% TAXABLE SET UP FEE NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF 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

BUTTER LETTUCE, GREEN APPLE, CUCUMBER, DIJON 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:

### 10 OZ. FLANK STEAK

### PAN-ROASTED CHICKEN

### 7 OZ. GRILLED SALMON

### TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

### SHARED SIDES FOR THE TABLE

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 8

## THIRD COURSE

CHOICE OF THE FOLLOWING:

### OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

### CHOCOLATE MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

99 PER PERSON

SALES TAX, MINIMUM 20% GRATUITY, AND A 5% TAXABLE SET UP FEE NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

START YOUR MEAL WITH A SELECTION OF 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

### **SHARED SIDES FOR THE TABLE**

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 8

## THIRD COURSE

CHOICE OF THE FOLLOWING:

### **OLIVE OIL CAKE**

MARKET BERRIES, WHIPPED CREAM

### **CHOCOLATE MOUSSE**

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

119 PER PERSON

SALES TAX, MINIMUM 20% GRATUITY, AND A 5% TAXABLE SET UP FEE NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF 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

BUTTER LETTUCE, GREEN APPLE, CUCUMBER, DIJON VINAIGRETTE

## THIRD COURSE

CHOICE OF THE FOLLOWING:

### 16 OZ. DELMONICO RIBEYE

### 8 OZ. FILET MIGNON

### 14 OZ. NEW YORK STRIP

### PAN-ROASTED CHICKEN

### 7 OZ. GRILLED SALMON

### TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

### SHARED SIDES FOR THE TABLE

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC & CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 8

## DESSERT

CHOICE OF THE FOLLOWING:

### OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

### CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

149 PER PERSON

SALES TAX, MINIMUM 20% GRATUITY, AND A 5% TAXABLE SET UP FEE NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

## MENU UPGRADES

### ACCOMPANIMENTS

LOBSTER POT PIE TO SHARE (SERVES 3-4) 1 49

GRILLED PRAWNS (TWO PIECES) 24

WAGYU BONE MARROW 28

SMOKED MOODY BLUE CHEESE CRUST 11

HORSERADISH CRUST 8

TRUFFLE CARAMELIZED ONIONS 16

### SAUCE TRIO (SERVES 2-3) 12

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.

