

EXECUTIVE CHEF: GABRIEL PULIDO

EXECUTIVE SOUS CHEF: MAIKI LE

BOURBON STEAK BURGER BAR

PRIME RIB SANDWICH

TRUFFLE, MORNEY, SPICY BEER MUSTARD 29

AUSTRALIAN WAGYU SKEWERS

CUMIN RUBBED WITH A ROASTED OLIVE TZATZIKI 21

TRUFFLE CHICKEN LIVER MOUSSE

CARMELIZED ONIONS, CRANBERRY MOSTARDA, SOURDOUGH 19

NUTS & OLIVES

TRUFFLE ROSEMARY MARCONA ALMONDS, OLIVE TRIO 8

CHEF'S OYSTER SELECTION

CHAMPAGNE MIGNONETTE 24/48

STEAK FRITES

10OZ BAVETTE, AU POIVRE, ROSEMARY FRIES 58

BOURBON BURGER

AGED CHEDDAR, RED WINE ONIONS, LITTLE GEM SLAW 23

HERITAGE TURKEY BURGER

PEPPERJACK CHEESE, HARRISSA AIOLI, SMASHED AVOCADO 22

APPLEWOOD SMOKED BACON BURGER

GREEN PEPPERCORN SAUCE, AGED SWISS, DIJON MUSTARD 26

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES
THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES



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