



BOURBON STEAK

DELRAY BEACH

PRIVATE DINING

BOURBONSTEAKDELRAY.COM

ABOUT US

James Beard Award-winning chef Michael Mina brings his celebrated culinary vision to the iconic Seagate Hotel in Delray Beach with the new Bourbon Steak.

A modern reimagining of the classic American steakhouse, this dining destination offers the finest cuts of premium beef and seafood, alongside seasonal ingredients. Guests can savor elevated steakhouse favorites infused with global flavors, all paired with an exceptional beverage program featuring an extensive selection of wines and spirits. Whether you're planning an intimate dinner or a lively celebration, our team is dedicated to creating unforgettable experiences tailored just for you.

SPACES

BOURBON BARREL 14 SEATED

WHISKEY ROW 20 SEATED

FULL RESTAURANT BUY-OUT 220 SEATED

OUTSIDE PATIO 87 SEATED

CONTACT

MONICA OVREBO

MOVREBO@SEAGATEDELRAY.COM

561-656-8070



Spaces

BOURBON BARREL

14 SEATED

WHISKEY ROW

20 SEATED

FULL RESTAURANT BUY-OUT

220 SEATED

OUTSIDE PATIO

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PRIVATE DINING ROOMS

BOURBON BARREL

CAPACITY

14 SEATED

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PRIVATE DINING ROOMS

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BOURBON VOYAGE

THREE COURSE MENU \$115

Individually Plated

SELECTION OF two appetizers, two entrées, and one dessert

AMUSE

DUCK FAT FRY TRIO truffle, garlic & herb, paprika

APPETIZERS

select two

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

THE 'WEDGE'
bacon, egg, red onion, tomato, blue cheese
buttermilk-ranch dressing

SHRIMP COCKTAIL* *+\$4 per order*
gin-spiked cocktail sauce, horseradish

MICHAEL'S TUNA TARTARE* *+\$8 per order*
quail egg, pine nuts, habanero-sesame oil,
mint, asian pear

MAINS

select two

8oz FILET MIGNON* red wine-shallot butter
12oz NY STRIP STEAK* red wine-shallot butter
ROASTED CHICKEN* espelette, onion jus
GRILLED MAHI MAHI* citronette
RIGATONI POMODORO parmesan, basil
*vegan, upon request

Premium cuts
: 8oz STONE AXE NY STRIP* *+\$35 per order*
: red wine-shallot butter
:
:
: 22oz BONE-IN RIBEYE* *+\$45 per order*
: red wine-shallot butter
:

SIDES
+ ENHANCEMENTS

CHEF'S SELECTION OF SEASONAL SIDE DISHES
for the table

2 pc DIVER SCALLOP* *+\$21 per order*
2 pc GRILLED SHRIMP* *+\$12 per order*
TRUFFLE BUTTER *+\$6 per order*

DESSERTS

select one

BASQUE CHEESECAKE
farmers market fruit, turbinado crunch

BOURBON STEAK BEIGNETS
milk chocolate pot de crème

DARK CHOCOLATE S'MORES
devil's food cake, candied hazelnut
toasted marshmallow ice cream

OAK & OPULENCE

THREE COURSE MENU \$130

Individually Plated

SELECTION OF three appetizers, three entrées, and two desserts

AMUSE

DUCK FAT FRY TRIO truffle, garlic & herb, paprika

APPETIZERS

select three

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, parmesan

THE 'WEDGE'

bacon, egg, red onion, tomato, blue cheese
buttermilk-ranch dressing

SHRIMP COCKTAIL* +\$4 per order

gin-spiked cocktail sauce, horseradish

MICHAEL'S TUNA TARTARE* +\$8 per order

quail egg, pine nuts, habanero-sesame oil,
mint, asian pear

MAINS

select three

8oz FILET MIGNON* red wine-shallot butter

12oz NY STRIP STEAK* red wine-shallot butter

ROASTED CHICKEN* espelette, onion jus

GRILLED MAHI MAHI* citronette

RIGATONI POMODORO parmesan, basil

*vegan, upon request

Premium cuts

- 8oz **STONE AXE NY STRIP*** +\$35 per order
- red wine-shallot butter

- 22oz BONE-IN RIBEYE* *+\$45 per order*
- red wine-shallot butter

SIDES + ENHANCEMENTS

CHEF'S SELECTION OF SEASONAL SIDE DISHES

for the table

2 pc DIVER SCALLOP* +\$21 per order

2 pc GRILLED SHRIMP* *+\$12 per order*

TRUFFLE BUTTER *+\$6 per order*

DESSERTS

select two

BASQUE CHEESECAKE

farmers market fruit, turbinado crunch

BOURBON STEAK BEIGNETS

milk chocolate pot de crème

DARK CHOCOLATE S'MORES

devil's food cake, candied hazelnut
toasted marshmallow ice cream

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

LEGACY TIDES

THREE COURSE MENU \$145

Served Family Style

SELECTION OF four appetizers, four entrées, and three desserts

AMUSE

DUCK FAT FRY TRIO truffle, garlic & herb, paprika

APPETIZERS

select four

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, parmesan

THE 'WEDGE'
bacon, egg, red onion, tomato, blue cheese
buttermilk-ranch dressing

SHRIMP COCKTAIL* *+\$4 per order*
gin-spiked cocktail sauce, horseradish

MICHAEL'S TUNA TARTARE* *+\$8 per order*
quail egg, pine nuts, habanero-sesame oil,
mint, asian pear

BACON-WRAPPED SCALLOPS* *+\$5 per order*
cherry, turnip, marcona almond
madeira emulsion

MAINS

select four

8OZ FILET MIGNON* red wine-shallot butter
12OZ NY STRIP STEAK* red wine-shallot butter
16OZ DELMONICO RIBEYE* red wine-shallot butter *+\$20*
per order
ROASTED CHICKEN* espelette, onion jus
GRILLED MAHI MAHI* citronette
RIGATONI POMODORO parmesan, basil

Premium cuts

8oz STONE AXE NY STRIP* *+\$35 per order*
red wine-shallot butter
22oz BONE-IN RIBEYE* *+\$45 per order*
red wine-shallot butter

SIDES
+ ENHANCEMENTS

CHEF'S SELECTION OF SEASONAL SIDE DISHES
for the table

2 pc DIVER SCALLOP* *+\$21 per order*
2 pc GRILLED SHRIMP* *+\$12 per order*
TRUFFLE BUTTER *+\$6 per order*

DESSERTS

select three

BASQUE CHEESECAKE
farmers market fruit, turbinado crunch

BOURBON STEAK BEIGNETS
milk chocolate pot de crème

DARK CHOCOLATE S'MORES
devil's food cake, candied hazelnut
toasted marshmallow ice cream

TAX, GRATUITY & SET-UP FEE NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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ADDITIONS

CANAPES

\$30 per person (select 3)

- SHRIMP COCKTAIL*
gin-spiked cocktail sauce, horseradish
- BURRATA & ENDIVE CUP
golden beet, basil
- PRIME BEEF SKEWER*
chimichurri

BACON-WRAPPED SCALLOP SKEWER*
cherry purée

MICHAEL MINA’S TUNA TARTARE*
quail egg, pine nuts, mint, asian pear
habanero-sesame oil

CRUDITÉ
+ SHELLFISH

shared for the table

- MARKET VEGETABLE CRUDITÉ \$69, serves 12
buttermilk-ranch dressing
- MARKET OYSTERS* \$42 per dozen
chef’s selection of oysters
available ice-cold or miso-broiled

1 OZ. ONLY CAVIAR*
potato cakes, toast points, chive-crème fraîche
ossetra \$195 | royal daurenki \$145

SHELLFISH PLATTER* \$135, serves 4
shrimp cocktail, oysters on half shell
alaskan king crab, maine lobster
available ice-cold or miso-broiled

SIGNATURE
ENHANCEMENTS

- MAINE LOBSTER POT PIE* \$89
market vegetables, black truffle
lobster-brandly cream
- 36OZ WAGYU TOMAHAWK* \$225
red wine shallot butter

A5 JAPANESE WAGYU*
available in 4oz portions
KAGOSHIMA NY STRIP \$34 per oz
MITSOBUSHI RIBEYE \$52 per oz
HOKKAIDO SNOW BEEF \$75 per oz

The Chef

CHEF MICHAEL MINA, CHEF PARTNER

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002.)

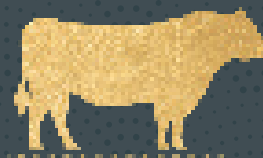
With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).



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