



BOURBON STEAK

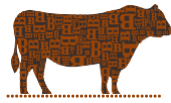


PRIVATE DINING

DINNER
2023

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 AT ONE LONG TABLE . 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

ROSS BOYKIN

PRIVATE EVENTS COORDINATOR

ISABELLA JONES

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 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 CHIMICHURRI, 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 TWO OF THE FOLLOWING :

HOUSE SALAD

MIXED GREENS, RADISH, CUCUMBER, TOMATO, CABERNET 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 :

8 oz. FILET MIGNON

PAN-ROASTED CHICKEN

7 oz. GRILLED SALMON

TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING :

LEMON OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

99 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



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 :

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

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING :

LEMON OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

119 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



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 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

MIXED GREENS, RADISH, CUCUMBER, TOMATO, CABERNET VINAIGRETTE

THIRD COURSE

CHOICE OF THE FOLLOWING :

16 OZ. DELMONICO RIBEYE

8 OZ. FILET MIGNON

18 OZ. BONE-IN NEW YORK STRIP

PAN-ROASTED CHICKEN

7 OZ. GRILLED SALMON

TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC & CHEESE

CREAMED SPINACH AND FETA

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

DESSERT

CHOICE OF THE FOLLOWING :

LEMON OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

149 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENU UPGRADES

ACCOMPANIMENTS

LOBSTER POT PIE TO SHARE (SERVES 2-3) **139**

GRILLED PRAWNS (TWO PIECES) **24**

WAGYU BONE MARROW BUTTER **16**

SMOKED MOODY BLUE CHEESE CRUST **9**

TRUFFLE CARAMELIZED ONIONS **16**

SAUCE TRIO (SERVES 2-3) **6**

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.

