

BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: KYLE JOHNSON



FRIDAY, JANUARY 12 - FRIDAY, JANUARY 26 2018
M-TH 5:30 - 9:30 PM | FRI-SAT 5:30 - 10PM | SUN 5:30 - 9 PM

RESTAURANT WEEK

DINNER

FIRST

PLEASE SELECT ONE

CAESAR

TORN CROUTONS, CAPERS, PARMESAN

BABY ICEBERG WEDGE

BUTTERMILK RANCH, BACON, BLEU CHEESE, EGG, ONION

ROASTED CARROTS & BURRATA

MADRAS CURRY, ARGAN OIL

SECOND

PLEASE SELECT ONE

8 OZ FILET

CHEF'S SEASONAL SET

9 OZ SKIRT STEAK

CHEF'S SEASONAL SET

ORA KING SALMON

CHEF'S SEASONAL SET

DESSERT

PLEASE SELECT ONE

CHEESECAKE

PISTACHIO, STRAWBERRY, MINT

MICHAEL MINA'S ROOT BEER FLOAT

CHOCOLATE & PECAN COOKIES, VANILLA ICE CREAM

CHOICE OF ONE SIDE

GRILLED BROCCOLI, CHILI & PARMESAN

BLACK TRUFFLE MAC & CHEESE

CRISPY BRUSSELS SPROUTS, HONEY, GARLIC

CLASSIC WHIPPED POTATO PURÉE

TWICE-COOKED POTATO, CHEDDAR & BACON

CREAMED SPINACH, FETA, SHALLOTS

49. PER PERSON

TAX AND GRATUITY NOT INCLUDED

BEVERAGE

BANSHEE ROSÉ MENDOCINO COUNTY 2016

CHANIN PINOT NOIR SANTA BARBRA 2014

DOMAINE DES BAUMARD LOIRE VALLEY 2013

20. PER PERSON

TAX AND GRATUITY NOT INCLUDED

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!

@BOURBONSTEAKLA @CHEFMICHAELMINA @DISCOVERLA

