

# BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: KYLE JOHNSON



## FIRST

PLEASE SELECT ONE

## SECOND

PLEASE SELECT ONE

## DESSERT

PLEASE SELECT ONE

FRIDAY, JULY 13 - FRIDAY, JULY 27 2018  
M-TH 5:30 - 9:30 PM | FRI-SAT 5:30 - 10PM | SUN 5:30 - 9

## DINNER

### CAESAR

TORN CROUTON, CAPER, PARMESAN

### BABY ICEBERG WEDGE

BUTTERMILK RANCH, BACON, BLEU CHEESE, EGG, ONION

### BRENTWOOD CORN SOUP

ALASKAN KING CRAB, CALABRIAN CHILI

### 8 OZ FILET MIGNON

CORN PUREE, BLACK GARLIC

### 16 OZ RIBEYE \$10 SUPPLEMENT

CHARRED CHERRY TOMATO

### 9 OZ SKIRT STEAK

CHIMICHURRI, CILANTRO

### ORA KING SALMON

GRILLED LEMON, CITRONETTE

### CHEESECAKE

PISTACHIO, STRAWBERRY, MINT

### MICHAEL MINA'S ROOT BEER FLOAT

CHOCOLATE & PECAN COOKIE, VANILLA ICE CREAM

### CHOICE OF ONE SIDE

GRILLED BROCCOLI, CHILI & PARMESAN  
CRISPY BRUSSELS SPROUTS, HONEY, GARLIC  
PEE WEE POTATO, CHEDDAR & BACON

BLACK TRUFFLE MAC & CHEESE  
CLASSIC WHIPPED POTATO PURÉE  
CREAMED SPINACH, FETA, SHALLOT

### 49. PER PERSON

TAX AND GRATUITY NOT INCLUDED

## BEVERAGE

PLEASE ASK OUR SOMMELIER ABOUT DAILY FEATURED  
BOTTLES OF WHITE, RED OR ROSE FROM OUR CELLAR

### 40. PER BOTTLE

TAX AND GRATUITY NOT INCLUDED

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!

@BOURBONSTEAKLA @CHEFMICHAELMINA @KYRJOHNSON @DISCOVERLA

