

BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: KYLE JOHNSON



FRIDAY, JANUARY 11 - FRIDAY, JANUARY 25, 2019
M-TH 5:00 - 9:30 PM | FRI-SAT 5:00 - 10PM | SUN 5:00 - 9

DINNER

FIRST

FOR THE TABLE

TRIO OF DUCK FAT FRIES

PASTRAMI, PARMESAN, DILL PICKLE

SECOND

PLEASE SELECT ONE

LITTLE GEM LETTUCE

ONION DIP, TRUFFLE-SHERRY VINAIGRETTE, MANCHEGO

BLOOMSDALE SPINACH

YOGURT, CUCUMBER, DILL, CHERRY TOMATO, CHICK PEA

CELERY ROOT CHOWDER

CLAM, BAY SCALLOP, LUMP CRAB

THIRD

PLEASE SELECT ONE

8 OZ FILET MIGNON

1855 NEBRASKA, BLACK ANGUS

14 OZ DELMONICO RIBEYE

IOWA PREMIUM, BLACK ANGUS

8 OZ FLAT IRON

1855 NEBRASKA, BLACK ANGUS

6 OZ ORA KING SALMON

NEW ZEALAND, SUSTAINABLE

ACCOMPANIMENT \$4 SUPPLEMENT

MAÎTRE D' BUTTER, HORSERADISH CRUST, BLUE CHEESE ONION

CHOICE OF ONE SIDE

GRILLED BROCCOLI, CHILI & PARMESAN

BLACK TRUFFLE MAC & CHEESE

CRISPY BRUSSELS SPROUTS, RAISINS

CLASSIC WHIPPED POTATO PURÉE

FINGERLING POTATO, SHALLOT, PARSLEY

CREAMED SPINACH, FETA, KATAIFI

ROASTED MUSHROOMS, WHITE BURGUNDY

FRIED CAULIFLOWER, GUANCIALE, HARISSA

59. 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

