



BOURBON STEAK

CONTEMPORARY. AMERICAN. STEAKHOUSE.
BY MICHAEL MINA.

Experience one of Scottsdale's premiere steakhouses by acclaimed chef Michael Mina—offering contemporary American fare with a focus on the finest all-natural, organic and hormone-free cuts of beef poached in butter and finished over a wood-burning grill. Also featured are American Wagyu Beef, creative variations of poultry and fish dishes, Mina's famous bar burgers, and duck fat fries.

BOURBON STEAK'S sensual, upscale and modern atmosphere boasts a 3,000-bottle wine cellar, an extensive collection of Champagne, Burgundy and Bordeaux and classically engineered cocktails using pure ingredients and hand-crafted spirits. BOURBON STEAK is conveniently located within the Resort with a separate entrance at the front drive and complimentary valet parking. BOURBON STEAK has earned AAA's prestigious Four-Diamond award each year since opening in 2008.

PRIVATE DINING SPACES

Dining spaces subject to availability; Food and Beverage Minimums do apply based on desired private dining space, availability, guest count and date(s)

PRIVATE DINING ROOM

This private enclosed section of the restaurant boasts a sleek, contemporary design and offers seating for 40 and cocktail reception space for 60.

PRIVATE DINING TERRACE

This private outdoor patio area of the restaurant overlooks the Resort's lushly landscaped grounds along with the East Pool and offers seating for 60 and cocktail reception space for 75.

SEMI-PRIVATE DINING ATRIUM

This semi-private area of the restaurant offers an intimate experience with seating for 20 and cocktail reception space for 30. Perfect for small social or business gatherings.

CHEF'S TABLE

This semi-private area adjacent to the main dining area offers seating for 12 while offering the contagious atmosphere of the restaurant floor.



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TRAY PASSED CANAPÉ MENU

WATER

Lobster corndogs, whole grain mustard, crème fraîche
Crab "Louie" lettuce cups, Sriracha vinaigrette
Tuna tartare poppers, crispy rice cakes
Cumin-dusted tempura prawns, spicy avocado purée
Dungeness Crab beignets, basil aioli, remoulade

LAND

Beef or Chicken satays, peanut sauces
American Kobe beef sliders, secret sauce
Philly cheesesteak rolls, spicy ketchup

VEGETARIAN

Wild mushroom duxelle, crostini
Stuffed heirloom tomato, burrata cheese, basil
Goat cheese stuffed seasonal fruit with hazelnut
Fried green tomatoes, burrata cheese, balsamic
Truffled mac and cheese fritters

Selection of three: \$15.00++ / per person per half hour

Selection of five: \$25.00++ / per person per half hour

Plus tax (8.95%) and gratuity (22%)

SHELLFISH PLATTERS

To be set stationary for sharing

Ice cold shellfish platter, Maine lobster, crab, prawns, oysters –
\$25.00/per person

Dozen oysters on the half shell – \$20.00/per person

Little neck clams – \$15.00/per person

Half Maine lobster tail- steamed & chilled – \$15.00/per person

Poached prawns – \$20.00/per person

Alaska king crab legs, cracked and cleaned – \$22.00/per person

Per person plus tax (8.95%) and gratuity (22%)



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THREE COURSE PLATED DINNER

\$95.00++ per person plus tax (8.95%) and gratuity (22%)

AMUSE BOUCHE — *Trio of duck fat fries*

FIRST COURSE — *Please preselect two of the following or duo*

- JALAPENO GRILLED CHEESE | Brentwood sweet corn soup ‘fondue’
- BLACK OLIVE CAESER SALAD | Baby romaine, white anchovies, sourdough crouton
- BIBB WEDGE SALAD | Avocado, bacon, Point Reyes blue cheese
- HEIRLOOM TOMATO SALAD | Smoked ricotta salata, fried green tomatoes
- SALAD DUO | Any choice combination of two of the salads listed above

SECOND COURSE — *all options below offered*
Includes Chef's selection of three sides for the table

- ORGANIC CHICKEN
- ALL-NATURAL FILET MIGNON
- GRILLED SCOTTISH SALMON

ADD | *a fourth entree choice of Braised Beef Shortrib or Prime Skirt Steak for \$10.00 addition ++ per person*

THIRD COURSE — *Please preselect one of the following*

- VANILLA CREME BRULEE | Warm nutmeg beignets
- DARK CHOCOLATE POT DE CREME | Warm nutmeg beignets
- MACALLAN 12 BUTTERSCOTCH PUDDING | Warm beignets
- MILK CHOCOLATE CUSTARD | Red velvet cake, candied pecans
- MASCARPONE CHEESECAKE | Market strawberries, pistachio streusel

ENHANCEMENTS

ADD | STATIONARY CANAPES

From the canapé menu to be served before the first course

Selection of two: \$10.00++ / per person
Selection of three: \$13.00++ / per person

ADD | FAMILY STYLE SIDES

HORSERADISH OR CLASSIC WHIPPED POTATOES | BROCCOLINI, garlic, chili citonette | MICHAEL'S TRUFFLED
MAC AND CHEESE | CREAMED CORN | SOY- GLAZED SHITAKES | SPINACH, smoked onion creamed or sautéed
\$9.00++ / per side | each side serves three



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FOUR COURSE PLATED DINNER

\$115.00++ per person plus tax (8.95%) and gratuity (22%)

AMUSE BOUCHE — *Trio of duck fat fries*

FIRST COURSE — *Please preselect two of the following*

- BLACK OLIVE CAESAR SALAD | Baby romaine, white anchovies, sourdough crouton
- BIBB WEDGE SALAD | Avocado, bacon, Point Reyes blue cheese
- HEIRLOOM TOMATO SALAD | Smoked ricotta salata, fried green tomatoes
- SALAD DUO | Any choice combination of two of the salads listed above

SECOND COURSE — *Please preselect two of the following*

- JALAPENO GRILLED CHEESE | Brentwood sweet corn soup 'fondue'
- AHI TUNA TARTARE | Ancho chile, bosc pear, sesame oil
- FOIE GRAS SLIDERS | Caramelized onion jus, bing cherries, watercress
- MARINATED DAYBOAT SCALLOPS | Harry's strawberries, grains or paradise, basil

THIRD COURSE — *Please preselect three of the following*

- ALL-NATURAL FILET MIGNON
- NEW YORK STRIP
- BRAISED BEEF SHORTRIB
- COLORADO RACK OF LAMB
- SCOTTISH SALMON

ADD | *a fourth entree choice for \$10.00 addition ++ per person*

SIDE DISHES — *Please preselect three of the following*

- Soy-glazed Shitake mushrooms | Truffle Mac and Cheese | Creamed or sautéed spinach
- Broccolini, garlic, chili citronette | Sour cream and onion potato puree

FOURTH COURSE — *Please preselect one of the following*

- VANILLA CREME BRULEE | Warm nutmeg beignets
- DARK CHOCOLATE POT DE CREME | Warm nutmeg beignets
- MACALLAN 12 BUTTERSCOTCH PUDDING | Warm beignets
- MILK CHOCOLATE CUSTARD | Red velvet cake, candied pecans
- MASCARPONE CHEESECAKE | Market strawberries, pistachio streusel

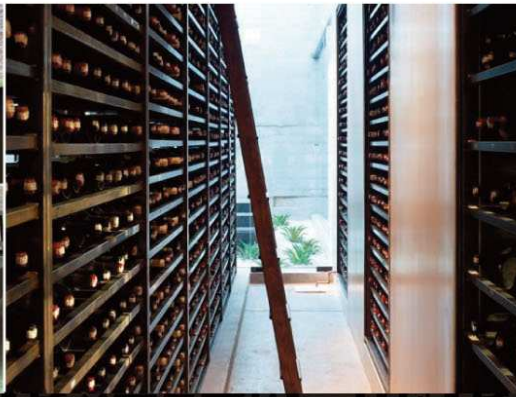
ENHANCEMENTS

ADD | STATIONARY CANAPES

From the canapé menu to be served before the first course

Selection of two: \$10.00++/per person

Selection of three: \$13.00++/per person



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CHEF'S TASTING MENU

Served Family Style

\$105.00++ per person plus tax (8.95%) and gratuity (22%)

APPETIZERS

Please preselect three of the following

BLACK OLIVE CAESAR SALAD | Baby romaine, white anchovies, sourdough crouton

BIBB WEDGE SALAD | Avocado, bacon, Point Reyes blue cheese

MESQUITE GRILLED VEGETABLES | Chicory, goat cheese, red wine vinaigrette

JALAPENO GRILLED CHEESE | Brentwood sweet corn soup 'fondue'

ENTREES

Please preselect two of the following

ADD | a fourth entree for \$10.00 addition ++ per person

GRILLED SCOTTISH SALMON | Castlevatrano olive citronette

ROASTED RED SNAPPER | Sesame-lime vinaigrette

MESQUITE-GRILLED CHICKEN | Caramelized onion jus

ROASTED RIBEYE "EYE AND CAP" | Horseradish gremolata

FILET CHATEAUBRIAND | Bearnaise sauce

SEARED SUSTAINABLE TUNA | citrus vinaigrette

SIDE DISHES

Please preselect three of the following

SHIITAKE MUSHROOMS | Ginger, soy, mirin

HORSERADISH POTATO PUREE

BROCCOLINI | Garlic, jalapeño citronette

TRUFFLED MAC AND CHEESE

DESSERTS

Please preselect three of the following

VANILLA CREME BRULEE | Warm nutmeg beignets

DARK CHOCOLATE POT DE CREME | Warm nutmeg beignets

MACALLAN 12 BUTTERSCOTCH PUDDING | Warm beignets

MILK CHOCOLATE CUSTARD | Red velvet cake, candied pecans

DECONSTRUCTED MASCARPONE CHEESECAKE | Market strawberries, pistachio streusel