

BOURBON STEAK

A MICHAEL MINA RESTAURANT

PRIVATE DINING MENUS

Tailored for Groups of 12 or More

Bourbon Steak Orlando | A Michael Mina Restaurant

Walt Disney World Swan and Dolphin Resort

1500 Epcot Resorts Boulevard Lake Buena Vista, Florida 32830

We are happy to discuss with you and attempt to accommodate any special dietary needs. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

BOURBON MENU

CHOICE OF APPETIZER, ENTREE & DESSERT | $120 PER PERSON

Pricing Exclusive of Tax and Gratuity

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

truffle, herb, paprika

FIRST COURSE

choice of the following

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, vacche rosse parmesan

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado, radish
poppyseed, Dijon vinaigrette

SECOND COURSE

choice of the following

10 OZ. CENTER CUT FILET MIGNON

14 OZ. NEW YORK STRIP

FAROE ISLAND KING SALMON

ESPELETTE BUTTER ROASTED CHICKEN

SHARED SIDES

for the table

WHIPPED POTATOES & ECHIRE BUTTER

CREAMED SPINACH & CRISPY SHALLOTS

CHARRED BROCCOLINI & PRESERVED LEMON

THIRD COURSE

choice of the following

BRULEED BASQUE CHEESECAKE

seasonal fruit

BOURBON STEAK CHOCOLATE BAR

peanut butter crunch, chewy chocolate brownie

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BARREL MENU

CHOICE OF APPETIZER, ENTREE & DESSERT | $135 PER PERSON

Pricing Exclusive of Tax and Gratuity

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
truffle, herb, paprika

FIRST COURSE

choice of the following

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing, vacche rosse parmesan

FRESH HEARTS OF PALM SALAD
butter lettuce, ruby red grapefruit, avocado, radish
poppyseed, Dijon vinaigrette

JUMBO LUMP CRAB CAKE
pink peppercorn tartar, old bay, sea grass

SECOND COURSE

choice of the following

10 OZ. CENTER CUT FILET MIGNON
14 OZ. NEW YORK STRIP
16 OZ. DELMONICO RIBEYE
FAROE ISLAND KING SALMON
ESPELETTE BUTTER ROASTED CHICKEN

SHARED SIDES

for the table

WHIPPED POTATOES & ECHIRE BUTTER
CREAMED SPINACH & CRISPY SHALLOTS
CHARRED BROCCOLINI & PRESERVED LEMON

THIRD COURSE

choice of the following

BRULEED BASQUE CHEESECAKE
seasonal fruit
BOURBON STEAK CHOCOLATE BAR
peanut butter crunch, chewy chocolate brownie

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CASK MENU

CHOICE OF APPETIZER, SALAD, ENTREE & DESSERT | $150 PER PERSON

Pricing Exclusive of Tax and Gratuity

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

truffle, herb, paprika

FIRST COURSE

choice of the following

SHRIMP COCKTAIL

gin-spiked cocktail sauce, horseradish

JUMBO LUMP CRAB CAKE

pink peppercorn tartar, old bay, sea grass

SECOND COURSE

choice of the following

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing, vacche rosse parmesan

FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado, radish
poppyseed, Dijon vinaigrette

THIRD COURSE

choice of the following

10 OZ. CENTER CUT FILET MIGNON

14 OZ. NEW YORK STRIP

16 OZ. DELMONICO RIBEYE

FAROE ISLAND KING SALMON

ESPELETTE BUTTER ROASTED CHICKEN

SHARED SIDES

for the table

WHIPPED POTATOES & ECHIRE BUTTER

CREAMED SPINACH & CRISPY SHALLOTS

CHARRED BROCCOLINI & PRESERVED LEMON

FOURTH COURSE

choice of the following

KEY LIME NAPOLEON

BRULEED BASQUE CHEESECAKE

seasonal fruit

BOURBON STEAK CHOCOLATE BAR

peanut butter crunch, chewy chocolate brownie

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