



B O U R B O N S T E A K
O R A N G E C O U N T Y



BOURBON STEAK

Bourbon Steak Orange County is now open at Monarch Beach Resort! Boasting a panoramic view of the Pacific Ocean, this modern American steakhouse offers guests an unforgettable dining experience complemented with breathtaking ocean views. The menu highlight Chef Michael Mina's signature butter-poached and dry-aged prime steaks along with creative-yet-refine dishes showcasing locally-sourced, seasonal ingredients. The beverage program pays homage to the timeless 20th century cocktails and offers a robust whiskey selection brought to life with unique tableside offerings including Japanese Whisky Service.

ADDRESS

One Monarch Beach Resort,
Dana Point, CA
949-234-3900
www.monarchbeachresort.com/bourbon-steak/

HOURS

Daily 5:30pm-10:00pm

RESERVATIONS

Open Table or call
949-234-3900

À LA CARTE CHILLED SHELLFISH

1/2 DOZEN PACIFIC COAST OYSTERS
bloody mary granita, pickled celery

1/4 LB. KING CRAB
green goddess

1/2 MAINE LOBSTER
dijonnaise

GULF SHRIMP COCKTAIL
gin-spiked cocktail sauce

APPETIZERS

LOBSTER & COCONUT BISQUE
truffle boba, d giness crab, crispy shallots

S.R.F STEAK TARTARE
cornichon, caper, shallot, horseradish, garlic crostini

'INSTANT' BACON
shredded brussels, tempura oyster, bourbon-soy glaze

KONA KAMPACHI
celery root puree, fennel sofrito, coriander, cilantro gel

MICHAEL'S AHI TUNA TARTARE
asian pear, pine nut, scotch bonnet, mint, sesame

SALADS

B.L.T WEDGE
buttermilk ranch, blue cheese, bacon, egg,
shaved red onion

GARDEN VEGETABLES
purple haze, quinoa, banyuls vinaigrette, pistachio

THE 'OC' SALAD
lobster, avocado, bibb lettuce, local citrus

LITTLE GEM CAESAR
baby kale, torn garlic crouton, parmansan

FARMER'S MARKET SALAD
petite greens, forvm chardonnay vinaigrette

ENTRÉE

24 MAINE LOBSTER POT PIE 87
brandied lobster cream market vegetables

36 WHOLE-FRIED MARY'S CHICKEN 72
truffle mac & cheese occolini

40 BROILED TAI SNAPPER MP
ginger-scallion fermented black bean

24 HAY-SMOKED SNAKE RIVER FARMS RIB EYE TASTING 87
caramelized potato green peppercorn

LAND

18 ALLEN BROTHERS 18
18 OZ DRY-AGED PRIME BONE-IN NEW YORK 82
32 OZ DRY-AGED PRIME PORTERHOUSE MP
16 OZ PRIME DELMONICO RIB EYE 68
8 OZ BLACK ANGUS FILET MIGNON 53

WAGYU

28 KAGOSHIMA A5 WAGYU STRIPLOIN 35 per oz 3 oz min 85
12 OZ MISHIMA RESERVE BONELESS STRIPLOIN 85
8 OZ SNAKE RIVER FARMS ZABUTON 60
26 6 OZ MISHIMA RESERVE FILET MIGNON 65
AMERICAN WAGYU TOMAHAWK MP

SEA

16 HONJAKE SALMON 35
MEDITERRANEAN SEA BASS 48
GRILLED GULF SHRIMP 25
19 HALF MAINE LOBSTER 40

ACCOMPANIMENTS

34 HORSERADISH CRUST 4
TRUFFLE BUTTER 6
14 BLUE CHEESE CRUMBLE 6
KING CRAB OSCAR 16
CHIMICHURRI 4
14 AU POIVRE 4
BÉARNAISE 4
CREAMY HORSERADISH 3
BOURBON STEAK SAUCE 3
RED WINE REDUCTION 4