

KEVIN RATHBUN
S T E A K

154 KROG STREET, SUITE 200 ATLANTA, GA 30307
404.524.5600 (P) 404.524.5666



At Kevin Rathbun Steak, we offer private dining in our Wine Cellar. This is a quiet, candlelit space housed in a one hundred year old renovated wine cellar. Please feel free to call with any questions you may have regarding our private dining options.

First, you will need to choose your menu (Menus 1-4).

For Parties of 12 or Fewer Guests:

We can support A la Carte ordering from our dinner menu.

We will also be happy to put together a pre-selected menu if you so choose.

For Parties of 13-24 Guests:

Please select (2) appetizers; (2) salads; (4) entrees and (2) desserts. In addition, please select (3) sides to be shared for the table “Family style”

For Parties of 25 or Greater:

Please select (2) appetizers; (1) salad; (3) entrees and (2) desserts.

In addition, please select (3) sides to be shared for the table “Family style”

General Manager – Doug Neff

Wine Director, Manager – Devan Knobloch



KEVIN RATHBUN

S T E A K

Menu 1 - \$70.00- 3 Courses

Salads

Priscilla's Caesar

Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge

Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

Bibb Lettuce Salad

Bibb lettuce, Shaved Ricotta Salata, Red Onion, Golden Beets
Radish, Tarragon, Grain Mustard Vinaigrette

Entrées

6oz Filet Mignon

10oz Ribeye

Salmon Fillet, "Bay of Fundy"

'Hong Kong Style', Sherry Soy Broth, Steamed Bok Choy

Seasonal Risotto

Grana Padano

Sides

Scalloped Sweet Potatoes, Gruyere

Traditional Creamed Spinach

Jalapeno Creamed Corn, Scallions

Creamy Mashed Potatoes, Vermont Butter

Broccoli Rabe Garlic, Chili

Elbow Mac & Cheese Tart, Truffle Crumbs

Asparagus, Hollandaise

Desserts

Vanilla Bean Creme Brulee

Bourbon Chocolate Tart

Mocha Ganache, Crispy Pearls, Sea Salt

Peanut Butter Banana Cream Pie

Graham Crust, Toasted Meringue

Citrus Ricotta Cheesecake

Candied Orange, Amaretti Cookies, Meyer lemon Sorbet

KEVIN RATHBUN

S T E A K

Menu 2 - \$90.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

Lobster Fritters
Lemon Zest Honey Mustard

Japanese BBQ Wagyu Short Rib
Pineapple Yakiniku Glaze, Miso-Aioli

Ahi Tuna Tartare
Avocado, Crispy Shallot, Soy Yuzu Mustard Dressing, Rice Cracker

Thick Cut Bacon
House Cured, Sriracha-Molasses

Salads

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge
Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

Bibb Lettuce Salad
Bibb lettuce, Shaved Ricotta Salata, Red Onion, Golden Beets
Radish, Tarragon, Grain Mustard Vinaigrette

Entrées

6oz Filet Mignon

10oz Ribeye

Salmon Fillet, "Bay of Fundy"
'Hong Kong Style', Sherry Soy Broth, Steamed Bok Choy

Seasonal Risotto
Grana Padano

Sides

Scalloped Sweet Potatoes, Gruyere
Traditional Creamed Spinach
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Broccoli Rabe Garlic, Chili
Elbow Mac & Cheese Tart, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Vanilla Bean Creme Brulee

Bourbon Chocolate Tart
Mocha Ganache, Crispy Pearls, Sea Salt

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Citrus Ricotta Cheesecake
Candied Orange, Amaretti Cookies, Meyer lemon Sorbet

KEVIN RATHBUN

S T E A K

Menu 3 - \$115.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

Lobster Fritters
Lemon Zest Honey Mustard

Japanese BBQ Wagyu Short Rib
Pineapple Yakiniku Glaze, Miso-Aioli

Ahi Tuna Tartare
Avocado, Crispy Shallot, Soy Yuzu Mustard Dressing, Rice Cracker

Thick Cut Bacon
House Cured, Sriracha-Molasses

Salads

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge
Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

Chopped Salad
Crispy Shallot, Olive, Cucumber, Radish, Golden Beet
Roasted Corn, Sweet Pepper, Shaved Red Onion
Avocado, Creamy Balsamic Dressing, Sonoma Jack Cheddar

Entrées

12oz Filet Mignon

16oz Prime New York Strip

KRS Surf and Turf
6oz Filet Mignon and Seared Jumbo Diver Scallops

Seared Ahi Tuna
Charred Broccolini, Chili, Preserved Lemon, Olive Tapenade

Sides

Scalloped Sweet Potatoes, Gruyere
Traditional Creamed Spinach
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Broccoli Rabe Garlic, Chili
Elbow Mac & Cheese Tart, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Vanilla Bean Creme Brulee

Bourbon Chocolate Tart
Mocha Ganache, Crispy Pearls, Sea Salt

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Citrus Ricotta Cheesecake
Candied Orange, Amaretti Cookies, Meyer lemon Sorbet

KEVIN RATHBUN

S T E A K

Menu 4 - \$140.00- 4 Courses

Appetizers

Seafood Towers for Table
(2 Oysters on the Half Shell, 2 Jumbo Shrimp, ¼ lb Alaskan King Crab)
per guest

Salads

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge
Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

Chopped Salad
Crispy Shallot, Olive, Cucumber, Radish, Golden Beet
Roasted Corn, Sweet Pepper, Shaved Red Onion
Avocado, Creamy Balsamic Dressing, Sonoma Jack Cheddar

Entrées

Traditional Surf & Turf
6 oz Filet Mignon, 7oz Broiled Maine Lobster Tail

16oz Prime New York Strip

18oz Dry Aged Cowgirl Ribeye

Roasted Chilean Sea Bass
Sapelo Island Clams, Baby Carrot, Artichoke, Blistered Pearl Onion
Basil Infused Parmesan-Meyer Lemon Nage

14 oz Broiled Maine Lobster Tail
Drawn Butter, Lemon

Sides

Scalloped Sweet Potatoes, Gruyere
Traditional Creamed Spinach
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Broccoli Rabe Garlic, Chili
Elbow Mac & Cheese Tart, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Vanilla Bean Creme Brulee

Bourbon Chocolate Tart
Mocha Ganache, Crispy Pearls, Sea Salt

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Citrus Ricotta Cheesecake
Candied Orange, Amaretti Cookies, Meyer lemon Sorbet

KEVIN RATHBUN

S T E A K

Hors d'oeuvres

\$3.00 per piece

Truffle Deviled Egg

House Cured Bacon Skewer, Sriracha Molasses

Asparagus Conserva-Goat Cheese Bruschetta

Cheese Fritter, Red Pepper Jelly

White Bean Hummus, Preserved Mushrooms, Crostini

Braised Short Rib, Polenta Cake, Herb breadcrumbs

\$4.00 per piece

Mojo Chicken Skewer, Lime Yogurt (minimum of 30 pieces)

Wild Mushroom Parmesan Arancini, Roasted Garlic Aioli

BBQ Pork Slider, House Pickle, Slaw (minimum of 30 pieces)

Spicy Tuna Tacos, Avocado Mousse, Radish, Cilantro

Smoked Salmon, Herbed Cream Cheese, Caper, Johnny Cake

Grilled Shrimp Anticucho, Aji Amarillo-Corn Puree

\$5.00 per piece

Porcini Tart, Truffle Aioli

Spinalis Beef Tartare, Caper, Shallot, Horseradish Dijionaise, Cured Egg Yolk

Gulf Crab Tart, Remoulade, Radish Salad

Japanese BBQ Wagyu Short Rib Skewer, Miso Mayo

Prime New York Strip Slider, Creamy Horseradish, Baby Greens, House Sauce

Mini Lobster Rolls, Citrus-Tarragon Aioli, Sweet Roll

\$5.50 per piece

Lobster Fritters, Lemon Zest Honey Mustard