



154 KROG STREET. SUITE 200 ATLANTA, GA 30307
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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
Event Manager - Nikki Johnakin

KEVIN RATHBUN
S T E A K

Menu 1 - \$95.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

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

White Chocolate Skyr Creme Brulee
Mirabelle Plum & Cherry Gelee

Chocolate Bread Pudding
Butter Scotch Toffee

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Four Cheese Key Lime Cheesecake
Coconut Macadamia Crumble

KEVIN RATHBUN
S T E A K

Menu 2 - \$135.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

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
Za'atar, HARRISA, Black Tahini, Labneh
Cucumber Fennel Salad, Orange Supremes

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

White Chocolate Skyr Creme Brulee
Mirabelle Plum & Cherry Gelee

Chocolate Bread Pudding
Butter Scotch Toffee

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Four Cheese Key Lime Cheesecake
Coconut Macadamia Crumble

KEVIN RATHBUN

S T E A K

Menu 3 - \$145.00- 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

22 oz Dry Aged Cowboy Ribeye

Pacific Halibut
Smoked Tomato & Lobster Nage, Squash, Zucchini, Wild Mushrooms,
Charred Pearl Onions, Artichoke Hearts, Rainbow Swiss Chard

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

White Chocolate Skyr Creme Brulee
Mirabelle Plum & Cherry Gelee

Chocolate Bread Pudding
Butter Scotch Toffee

Peanut Butter Banana Cream Pie
Graham Crust, Toasted Meringue

Four Cheese Key Lime Cheesecake
Coconut Macadamia Crumble