



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 - \$105.00- 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**

Salted Caramel Creme Brulee  
Cinnamon Cookie Stick

Chocolate Truffle Cake  
Ganache Glaze

Peanut Butter Banana Cream Pie  
Toasted Meringue

Pumpkin Spice Cheesecake  
Dulcey Ganache, Crushed Pecans

KEVIN RATHBUN  
**S T E A K**

**Menu 2 - \$140.00- 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**

12oz Filet Mignon

16oz Prime New York Strip (\$10 supplement)

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**

Salted Caramel Creme Brulee  
Cinnamon Cookie Stick

Chocolate Truffle Cake  
Ganache Glaze

Peanut Butter Banana Cream Pie  
Toasted Meringue

Pumpkin Spice Cheesecake  
Dulcey Ganache, Crushed Pecans

KEVIN RATHBUN

**S T E A K**

## **Menu 3 - \$165.00- 4 Courses**

### **Appetizers**

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

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

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**

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**

Salted Caramel Creme Brulee  
Cinnamon Cookie Stick

Chocolate Truffle Cake  
Ganache Glaze

Peanut Butter Banana Cream Pie  
Toasted Meringue

Pumpkin Spice Cheesecake  
Dulcey Ganache, Crushed Pecans