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 1-3).

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 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
Beverage Director – Scott Richards
Event Manager – Aaron Wysocki

KEVIN RATHBUN

S T E A K

Menu 1 - $115.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

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

Ahi Tuna Tartare
Yuzu-Citrus Soy, Avocado, Cucumber
Furikake, Crispy 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

Mustard Green Salad
Brown Sugar Sherry Vinaigrette, Red Onion
Clothbound Cheddar, Crispy Prosciutto

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
Crispy Brussel Sprouts, Chili Butter
Cheesy Broccoli Gratin, Wild Rice
Elbow Mac & Cheese, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Coffee Caramel Creme Brulée

Chocolate Truffle Cake
Ganache Glaze

Peanut Butter Banana Cream Pie
Toasted Meringue, Graham Crust

Vanilla Cheesecake
Candied Apples

KEVIN RATHBUN

S T E A K

Menu 2 - $150.00- 4 Courses

Appetizers

Jumbo Shrimp Cocktail
Creole Remoulade

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

Ahi Tuna Tartare
Yuzu-Citrus Soy, Avocado, Cucumber
Furikake, Crispy 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

Mustard Green Salad
Brown Sugar Sherry Vinaigrette, Red Onion
Clothbound Cheddar, Crispy Prosciutto

Entrées

12oz Filet Mignon

16oz Prime New York Strip

KRS Surf and Turf
6oz Filet Mignon and Seared Sea Scallops

Sesame Seared Tuna
Warm Ginger Slaw, Carrot Puree
Sesame Oil

Sides

Scalloped Sweet Potatoes**,** Gruyere
Traditional Creamed Spinach
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Crispy Brussel Sprouts, Chili Butter
Cheesy Broccoli Gratin, Wild Rice
Elbow Mac & Cheese, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Coffee Caramel Creme Brulée

Chocolate Truffle Cake
Ganache Glaze

Peanut Butter Banana Cream Pie
Toasted Meringue, Graham Crust

Vanilla Cheesecake
Candied Apples

KEVIN RATHBUN

S T E A K

Menu 3 - $175.00- 4 Courses

Appetizers

Seafood Towers for Table
(2 Oysters on the Half Shell, 2 Jumbo Shrimp, ¼ lb Jumbo Lump Blue 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

Mustard Green Salad
Brown Sugar Sherry Vinaigrette, Red Onion
Clothbound Cheddar, Crispy Prosciutto

Entrées

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

16oz Prime New York Strip

22 oz Dry Aged Cowboy Ribeye

Pan Roasted Seabass or Halibut
Daily Accoutrements

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
Crispy Brussel Sprouts, Chili Butter
Cheesy Broccoli Gratin, Wild Rice
Elbow Mac & Cheese, Truffle Crumbs
Asparagus, Hollandaise

Desserts

Coffee Caramel Creme Brulée

Chocolate Truffle Cake
Ganache Glaze

Peanut Butter Banana Cream Pie
Toasted Meringue, Graham Crust

Vanilla Cheesecake
Candied Apples