

KEVIN RATHBUN
STEAK

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

For Parties of 14 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 15-24 Guests:

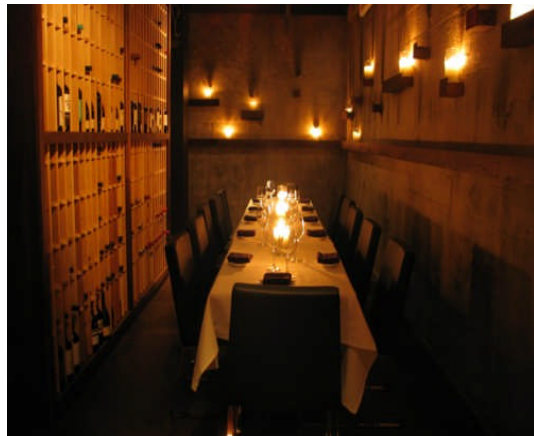
Please select two appetizers and two salads that your guest will be able to choose from. For the entrée, please select a total of 4 items that your guest will be able to choose from. Please select three sides to be served "family style" for the tables. Please select two desserts to choose from.

For Parties of 25 or Greater:

Please select one appetizer and one salad. For the entrée, please select a total of 3 items that your guest will be able to choose from. Please select three sides to be served "family style" for the tables. Please select one dessert.



At Kevin Rathbun Steak, we offer private dining in our Cookbook Library. 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 the Cookbook Library

General Manager – Doug Neff
Assistant General Manager – Clay Williams

KEVIN RATHBUN

S T E A K

Menu 1 – \$65.00- 4 courses

Appetizers

Ahi Tuna Tataki
Yuzu Ponzu, Scallion Salad

Asian Style Meatballs
Mushroom Soy Jus

Grilled 'Thick Cut' Bacon
House Cured, Spicy Molasses

Korean BBQ Pork Shoulder
Big Green Egg Smoked, Scallions

Salads

Mixed Local Lettuce
Dijon-Sauvignon Blanc Vinaigrette, Sliced Grapes
Pictachio-Chevre Crostini

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

Roasted Mixed Beet Salad
Sweet Grass Dairy Goat Cheese, Candied Pecans

Entrées

6oz Filet Mignon

Prime 10oz Ribeye

Maple Leaf Farms Duck 'Two Ways'
Seared Breast, Crispy Confit Leg, Fig Jus

Pan Seared East Coast Flounder
Roasted Root Vegetables, Grilled Asparagus, Black Truffle Beurre Blanc

Desserts

Devil's Food Cake, Valrhona Milk Chocolate Ganache & Light Mint Cream
Tahitian Crème Brulee, Brown Sugar Shortbread
Banana Cream Tart, Almond Short Dough & Chantilly Cream
Caramel Apple Fritters, Cinnamon Stick Ice Cream & Cider Sauce
Pumpkin Spice Cake, Sweet Cream Ice Cream & Rum Raisins
Seasonal Sorbet

Sides

Sonoma Mushrooms, Carmelized Onions
Summer Squash Ragout, Smoked Fondue
Traditional Creamed Spinach, No Nutmeg
Garlic Spinach, Cold Press Olive Oil
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Steamed Broccoli, Government Cheese
Elbow Mac & Cheese Tart, Truffle Crumbs
Local Silver Queen Grits, Parmesan
Steak House O-Rings, House Steak Sauce

KEVIN RATHBUN

S T E A K

Menu 2 - \$75.00- 4 Courses

Appetizers

Ahi Tuna Poke
Soy Syrup, Pine Nuts, Wasabi Mayo

Crispy Fried Oysters and Okra
Creole Remoulade

Jumbo Lump Crab Gratin
Old Bay Brioche Bread Crumb, Tarragon, Parmesan

Duck Confit Tamale
Crispy Skin, Smoked Tomatillo, Charred Jalapeno Salsa

Salads

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

Roasted Mixed Beet Salad
Sweet Grass Dairy Goat Cheese, Candied Pecans

The Wedge
Iceberg, Point Reyes Bleu, Bacon Plank, Sweet Peppers

Entrées

6oz Filet Mignon

Prime 8oz New York Strip

Prime 10oz Ribeye

12 oz Berkshire Pork Chop
Oakview Farm Cheddar Grits, Braised Greens, Szechuan Apple Chutney

Pan Seared East Coast Flounder
Roasted Root Vegetables, Grilled Asparagus, Black Truffle Beurre Blanc

Desserts

Devil's Food Cake, Valrhona Milk Chocolate Ganache & Light Mint Cream
Tahitian Crème Brulee, Brown Sugar Shortbread
Banana Cream Tart, Almond Short Dough & Chantilly Cream
Caramel Apple Fritters, Cinnamon Stick Ice Cream & Cider Sauce
Pumpkin Spice Cake, Sweet Cream Ice Cream & Rum Raisins
Seasonal Sorbet

Sides

Sonoma Mushrooms, Carmelized Onions
Summer Squash Ragout, Smoked Fondue
Traditional Creamed Spinach, No Nutmeg
Garlic Spinach, Cold Press Olive Oil
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Steamed Broccoli, Government Cheese
Elbow Mac & Cheese Tart, Truffle Crumbs
Local Silver Queen Grits, Parmesan
Steak House O-Rings, House Steak Sauce

KEVIN RATHBUN
S T E A K

Menu 3 - \$85.00- 4 Courses

Appetizers

Ahi Tuna Poke

Soy Syrup, Pine Nuts, Wasabi Mayo

Heart of the Ribeye Carpaccio

Horseradish Paint, Arugula, E.V.O.O

Crispy Fried Oysters and Okra

Creole Remoulade

Smoked Brisket Empanadas

Georgia Grass-fed Brisket, Wright Dairy Gouda, Cilantro Aioli

Salads

Priscilla's Caesar

Romaine, Parmesan Reggiano, Garlic Croutons

Roasted Mixed Beet Salad

Sweet Grass Dairy Goat Cheese, Candied Pecans

The Wedge

Iceberg, Point Reyes Bleu, Bacon Plank, Sweet Peppers

Entrées

12oz Filet Mignon

Prime 20oz Ribeye

Veal Chop-Oscar

Lump Crab, Asparagus, Hollandaise

Pan Seared East Coast Flounder

Roasted Root Vegetables, Grilled Asparagus, Black Truffle Beurre Blanc

Desserts

Devil's Food Cake, Valrhona Milk Chocolate Ganache & Light Mint Cream

Tahitian Crème Brulee, Brown Sugar Shortbread

Banana Cream Tart, Almond Short Dough & Chantilly Cream

Caramel Apple Fritters, Cinnamon Stick Ice Cream & Cider Sauce

Pumpkin Spice Cake, Sweet Cream Ice Cream & Rum Raisins

Seasonal Sorbet

Sides

Sonoma Mushrooms, Carmelized Onions

Summer Squash Ragout, Smoked Fondue

Traditional Creamed Spinach, No Nutmeg

Garlic Spinach, Cold Press Olive Oil

Jalapeno Creamed Corn, Scallions

Creamy Mashed Potatoes, Vermont Butter

Steamed Broccoli, Government Cheese

Elbow Mac & Cheese Tart, Truffle Crumbs

Local Silver Queen Grits, Parmesan

Steak House O-Rings, House Steak Sauce

KEVIN RATHBUN

S T E A K

Menu 4 - \$95.00 - 4 Courses

Appetizers

Alaskan Red King Crab 1/2 Lb.
Drawn Butter, Mustard Dressing, Lemon

Lobster Fritters,
Lemon Zest Honey Mustard

Jumbo Lump Crab Gratin
Old Bay Brioche Bread Crumb, Tarragon, Parmesan

Jumbo Shrimp Cocktail
3 each

Salads

Chopped Salad
Crispy Onion Ring, Blue Cheese, Chayote
Heart of Palm, Radicchio, Cucumber, Red Pepper

Priscilla's Caesar
Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge
Iceberg, Point Reyes Bleu, Bacon Plank, Sweet Peppers

Entrées

12oz Filet Mignon

Prime 16oz NY Strip

Dry Aged Cowboy Ribeye 22oz

Surf & Turf
6oz Filet Mignon, 5oz Char Broiled Australian Lobster Tail

Seared Ahi Tuna
Green Papaya & Mango Salad, Citrus Vinaigrette

Desserts

Devil's Food Cake, Valrhona Milk Chocolate Ganache & Light Mint Cream
Tahitian Crème Brulee, Brown Sugar Shortbread
Banana Cream Tart, Almond Short Dough & Chantilly Cream
Caramel Apple Fritters, Cinnamon Stick Ice Cream & Cider Sauce
Pumpkin Spice Cake, Sweet Cream Ice Cream & Rum Raisins
Seasonal Sorbet

Sides

Sonoma Mushrooms, Carmelized Onions
Summer Squash Ragout, Smoked Fondue
Traditional Creamed Spinach, No Nutmeg
Garlic Spinach, Cold Press Olive Oil
Jalapeno Creamed Corn, Scallions
Creamy Mashed Potatoes, Vermont Butter
Steamed Broccoli, Government Cheese
Elbow Mac & Cheese Tart, Truffle Crumbs
Local Silver Queen Grits, Parmesan
Steak House O-Rings, House Steak Sauce