

## FIRST LOOK

Rathbun's new steakhouse rustles up some surprises

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For years, no restaurateur would consider messing with the prime [steakhouse](#) formula. A chargrilled slice of cow demanded certain company in the form of shrimp cocktail, creamed spinach, ginormous potatoes and expensive cabernet sauvignon that puckered your mouth with their sense of import.

But chefs across the country — think Tom Colicchio with his two branches of Craftsteak in New York and Las Vegas and Wolfgang Puck with Cut in Los Angeles — have been goosing the genre. Now Atlanta's Kevin Rathbun bows in with his version of the second-generation cow palace. Unlike most others in town, this steakhouse offers creative and unexpected twists at every turn.



Bitá Honarvar/AJC Staff  
(ENLARGE)

A portrait of chef Kevin Rathbun greets diners at Kevin Rathbun Steak in Inman Park.

Kevin Rathbun [Steak](#) may headline prime USDA corn-fed beef from Chicago's Allen Bros., but the menu skips merrily from a shellfish tamale to sashimi and white asparagus wrapped in prosciutto. Sides range from the requisite bracelet-like onion rings to cauliflower gratin and jalapeño creamed corn.

Located in an old Clorox factory around the corner from the chef's first Inman Park hit, Rathbun's, this restaurant opens its patio toward the proposed Beltline railroad tracks.

The wine list features plenty of heavy hitters, but it makes room for appealing choices like a Domaine des Ouches Borgeuil from the Loire Valley. Like the menu, this wine is broad and full of interesting flavors but doesn't take itself too seriously.



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Porterhouse steak for two at the restaurant, which features prime USDA corn-fed beef from Allen Bros.

Kevin Rathbun Steak: 154 Krog St., 404-524-5600.