

KEVIN RATHBUN
S T E A K

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:

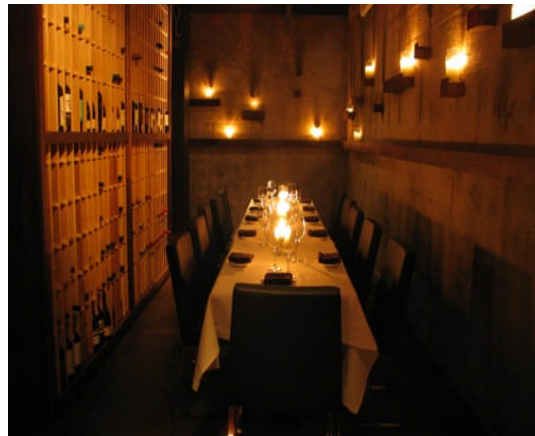
Please select two appetizers and two salads that your guest will be able to choose from. For the entrée, please select a total of 4 items that your guest will be able to choose from. Please select three sides to be served "family style" for the tables. Please select two desserts to choose from.

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

Creole Georgia Shrimp
Creole Remoulade Sauce

BBQ Pork Shoulder
Big Green Egg Smoked, High Life BBQ Sauce

Asian Style Meatballs
Mushroom Soy Jus

Asparagus, Serrano Ham
Wrapped & Pan Roasted

Salads

Mixed Local Lettuce
Avocado, Watermelon Radish, Red Onion,
Poppy Seed Vinaigrette

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 Breast
Roasted Sunchoke, Spring Vidalias, Rhubarb Coulis

Pan Roasted Alaskan Halibut
Spring Vegetable Risotto, Forest Mushrooms, Lemon Oil

Desserts

Dark Chocolate Mousse Cake, Chocolate Sauce
Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream
Black-Bottom Caramel Crème Brulee, Vanilla Whipped Cream
Lemon Tart, Marcona Almond Ice Cream
Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce
Baileys Irish Cream Cheesecake, Vanilla Whipped Cream, Chocolate Tuille
Tres Leches Cake, Tangerine Sorbet
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

Asian Style Meatballs

Mushroom Soy Jus

Seafood Corn Chowder

New England Style, Shrimp, Oysters, Halibut

Shellfish Tamale

Scallops, Shrimp & Ancho Chile

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, Apple-Cranberry Butter

Pan Roasted Alaskan Halibut

Spring Vegetable Risotto, Forest Mushrooms, Lemon Oil

Desserts

Dark Chocolate Mousse Cake, Chocolate Sauce

Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream

Black-Bottom Caramel Crème Brulee, Vanilla Whipped Cream

Lemon Tart, Marcona Almond Ice Cream

Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce

Baileys Irish Cream Cheesecake, Vanilla Whipped Cream, Chocolate Tuille

Tres Leches Cake, Tangerine Sorbet

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

Asian Style Meatballs

Mushroom Soy Jus

Heart of the Ribeye Carpaccio

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

Shellfish Tamale

Scallops, Shrimp & Ancho Chile

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

Wild Alaskan King Salmon

Artichokes Barigoule, Trofie Pasta, Herb Vinaigrette

Smoked Beef Short Rib Osso Bucco

Whipped Potatoes, Aromatics, Orange Gremolata

Desserts

Dark Chocolate Mousse Cake, Chocolate Sauce

Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream

Black-Bottom Caramel Crème Brulee, Vanilla Whipped Cream

Lemon Tart, Marcona Almond Ice Cream

Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce

Baileys Irish Cream Cheesecake, Vanilla Whipped Cream, Chocolate Tuille

Tres Leches Cake, Tangerine Sorbet

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
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Menu 4 - \$95.00 - 4 Courses

Appetizers

Crispy Fried Oysters & Okra
Creole Remoulade

Ahi Tuna Poke
Soy Syrup, Pine Nuts, Wasabi Mayo

Jumbo Lump Crab Cake
Jicama, Ginger, Avocado, Mango, Red Curry Aioli

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

Grilled Yellowfin Tuna Steak

French Beans, Sun Dried Tomatoes, Tapenade Vinaigrette, Hard Cooked Egg

Desserts

Dark Chocolate Mousse Cake, Chocolate Sauce
Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream
Black-Bottom Caramel Crème Brulee, Vanilla Whipped Cream
Lemon Tart, Marcona Almond Ice Cream
Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce
Baileys Irish Cream Cheesecake, Vanilla Whipped Cream, Chocolate Tuille
Tres Leches Cake, Tangerine Sorbet
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