

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:**

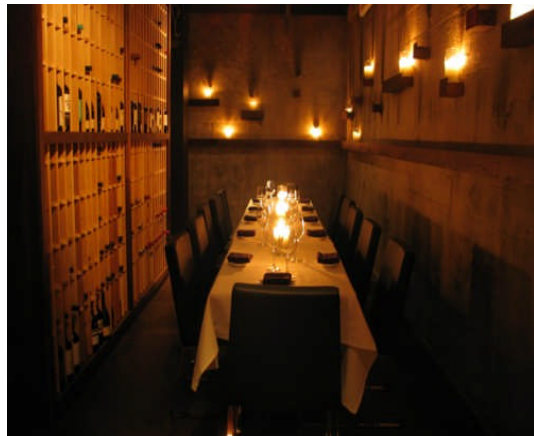
Please select two appetizers and two salads that your guest will be able to choose from. For the entrée, please select a total of 4 items that your guest will be able to choose from. Please select three sides to be served "family style" for the tables. Please select two desserts to choose from.

**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**

Creole Georgia Shrimp  
Creole Remoulade Sauce

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

Roasted Butternut Squash Soup  
Apple, Pecan, Sage, Smoked Chili Oil

Asparagus, Serrano Ham  
Wrapped & Pan Roasted

**Salads**

Mixed Local Lettuce  
Orange, Grapefruit, Red Onion, Radish,  
Toasted Pumpkin Seeds, Citrus 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 Root Vegetables, Quince Mostardo

Pan Roasted Lemon Sole  
Asparagus, Parsley, Breadcrumbs, Lemon Buerre Blanc

**Desserts**

Dark Chocolate Mousse Cake, Chocolate Sauce  
Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream  
Eggnog Crème Brulee, Ginger Snap Cookies  
Coffee Mousse Cake, Baileys Ice Cream  
Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce  
Mascarpone Cheesecake, Blood Orange Sorbet  
Port Poached Pear, Pistachio Cake, Frozen Yogurt  
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream  
Seasonal Sorbet

**Sides**

Sonoma Mushrooms, Carmelized Onions  
Roasted Fall Root Vegetables  
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

Roasted Butternut Squash Soup

Apple, Pecan, Sage, Smoked Chili Oil

Heart of the Ribeye Carpaccio

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

**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 Lemon Sole

Asparagus, Parsley, Breadcrumbs, Lemon Buerre Blanc

**Desserts**

Dark Chocolate Mousse Cake, Chocolate Sauce

Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream

Eggnog Crème Brulee, Ginger Snap Cookies

Coffee Mousse Cake, Baileys Ice Cream

Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce

Mascarpone Cheesecake, Blood Orange Sorbet

Port Poached Pear, Pistachio Cake, Frozen Yogurt

Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Seasonal Sorbet

**Sides**

Sonoma Mushrooms, Carmelized Onions

Roasted Fall Root Vegetables

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

Jumbo Lump Crab

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

Pan Roasted Lemon Sole

Asparagus, Parsley, Breadcrumbs, Lemon Buerre Blanc

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

Eggnog Crème Brulee, Ginger Snap Cookies

Coffee Mousse Cake, Baileys Ice Cream

Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce

Mascarpone Cheesecake, Blood Orange Sorbet

Port Poached Pear, Pistachio Cake, Frozen Yogurt

Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Seasonal Sorbet

**Sides**

Sonoma Mushrooms, Carmelized Onions

Roasted Fall Root Vegetables

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**

Crispy Fried Oysters & Okra  
Creole Remoulade

Ahi Tuna Poke  
Soy Syrup, Pine Nuts, Wasabi Mayo

Jumbo Lump Crab  
2 oz

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

**Soy Marinated Ahi Tuna**

Soba, Miso Broth, Snow Peas, Crispy Asian Salad

**Desserts**

Dark Chocolate Mousse Cake, Chocolate Sauce  
Vanilla Ice Cream Sundae, Brownie Croutons, Chantilly Cream  
Eggnog Crème Brulee, Ginger Snap Cookies  
Coffee Mousse Cake, Baileys Ice Cream  
Mint-Chocolate Chip Baked Alaska, Hot Fudge Sauce  
Mascarpone Cheesecake, Blood Orange Sorbet  
Port Poached Pear, Pistachio Cake, Frozen Yogurt  
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream  
Seasonal Sorbet

**Sides**

Sonoma Mushrooms, Carmelized Onions  
Roasted Fall Root Vegetables  
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