

RATHBUNS

Menu 3 – \$60.00 plus tax and gratuity

This menu is five courses.

Please select one item from the small plates and one item from either the raw or soups area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides. They will be served family style.

For the desserts, please select either one for all or the platter of four. For parties of 40 or more, the menu will be a completely set menu.

SMALL PLATES

Salt & Pepper Georgia Shrimp
Sesame Oil

Butternut Squash Tortellini's,
Candied Pecans

Lump Crab Tart , Creole Mustard
Sweet Pepper Ketchup

RAW PLATES

Ahi Tuna "Crudo",
Citrus, Serranos & Cold Pressed Olive Oil

Romaine Heart Salad with Gruyère Cheese

Oysters On The ½ Shell, Bloody Mary Cocktail

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

Creamy Garlic-Fennel Soup

BIG PLATES

Tarragon Roasted Chicken,
Meyer Lemons & Creamy Mashed Potatoes

Braised Brisket in Smoked Tomato Jus
Elbow Macaroni & Tillamook Cheddar Tart

Pretzel Crusted Scottish Salmon, Dijon Butter
Hot Sausage Croquettes

BIG PLATES

Zinfandel Braised Lamb Shank, Gremolata
Blue Cheese Whipped Parsnips

Carolina Mountain Red Trout with
Stir fry Broccoli Ponzu Hollandaise

Prime 20 oz Bone In Ribeye,
Warm Point Reyes Blue Cheese Vinaigrette

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed White Corn & Gouda Cheese

Elbow Macaroni & Tillamook Cheddar Tart

DESSERTS

Banana Peanut Butter Cream Pie

Goopy Toffee Cake, Dark Jack Daniels Ice Cream

KROG (Candy) BAR

Mini Chocolate Cube,
Mexican Chocolate Mousse

(Items Subject to seasonality)