



# PRIVATE DINING

## Accolades

**Travel & Leisure Magazine:**

“One of the Best Steakhouses in The Unites States”

**Details Magazine:**

“One of the Top Steakhouses in America”

**Food Network:**

“The Best Steakhouses in The United States”

**The Daily Meal:**

“The Best Steakhouse in Georgia”

**Food & Wine Magazine:**

“Best Steakhouses in The United States”

**Business Insider:**

“15 Steakhouses That Are Actually Worth The Price”

**Yahoo:**

“The Very Best Steakhouses to Try in Every State”

**Playboy Magazine:**

“One of The Best Steakhouses in America”

**Atlanta Business Chronicle:**

“One of Atlanta’s Top Restaurants”

**Zagat Atlanta:**

“Atlanta’s Best Restaurants Near The Beltline”

**MadeMan.com:**

“One of the Top Ten Steakhouses in America”

**Thrillist:**

“Best Steakhouse in Georgia”

154 Krog Street, Suite 200

Atlanta, Georgia 30307

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# DINING ROOMS

## PENLEY ROOM



We have four areas available to you for private dining. The Penley Room holds up to sixty-five guests seated or up to one hundred standing. It is located directly to the right-hand side of the restaurant upon entering. Your guests will be seated near each other in table sizes that range from four to eight.

# BELTLINE PATIO



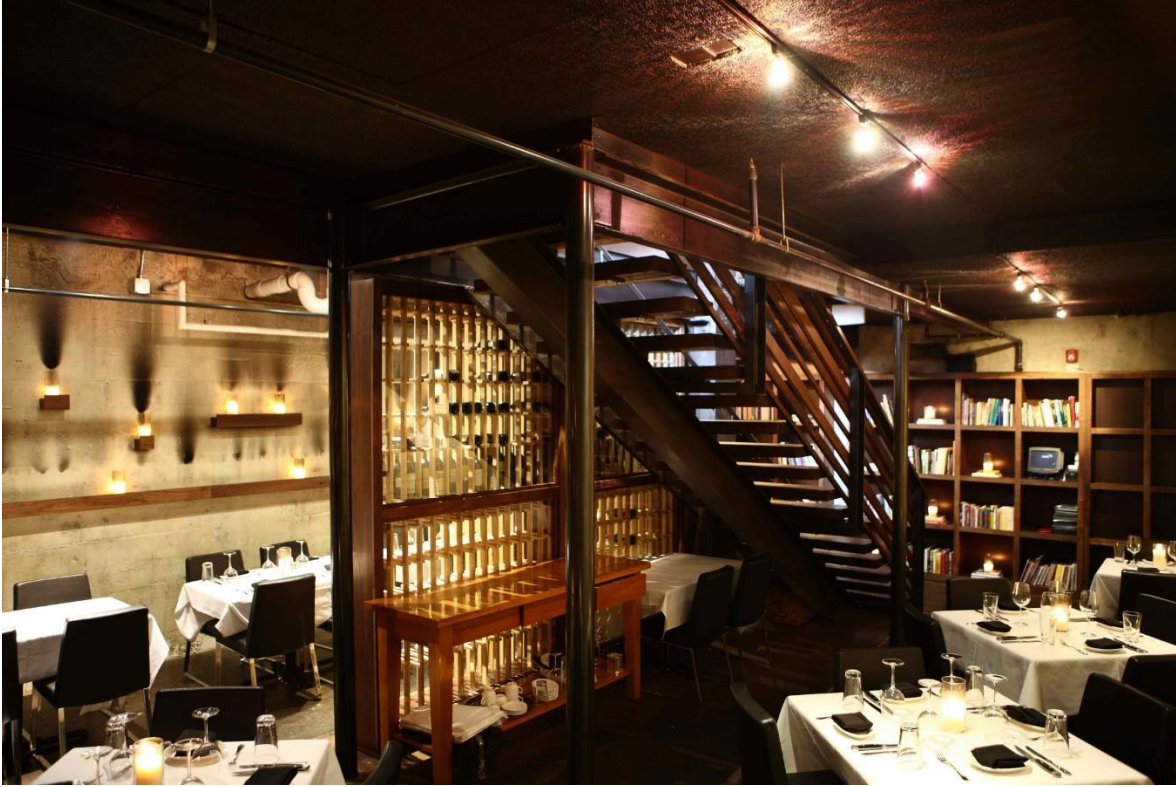
Next, we present the Beltline Patio. With the restaurant sitting on top of the popular Atlanta Beltline, and being covered and heated, along with a six-foot wide and twenty-foot tall stone fireplace, The Beltline Patio is a perfect setting for receptions. There is also space for up to fifty guests in a seated floor plan which is adjacent to the patio.

# ENTIRE RESTAURANT



Our nationally award-winning steakhouse can seat up to two hundred guests for a lunch or a dinner setting. With two rooms on the same level along with a full bar area, our setting is one of the most unique settings that you will find in the Atlanta area. Located within a one-hundred year-old converted chlorine factory, and sitting directly on the Atlanta Beltline, we enjoy plentiful parking, and close proximity to the downtown and midtown Atlanta areas.

# WINE CELLAR



Our wine cellar boasts a surrounding of wine walls, nostalgic cookbooks, and old-world feel. While you are descending into the Wine Cellar, you will pass a wall of highly rated wines from our acclaimed wine list, and end up in an old-world setting. Surrounded by cookbooks, walls of wine and concrete walls covered with steak photos, this room may be a little “cooler” in temperature at different times of the year, but it is one of the most unique settings for a steakhouse.

# BAR



With the long-term bartenders that take care of our guests, this bar is a place to be. Get there early as the bar seats and hi-top tables fill up quickly. At the bar, one can enjoy the entire menu, cocktails, a conversation with friends, and upon a quick glance up, on one of the two televisions, a sports game. The bar is a great spot to meet your friends before dining in the restaurant.

# MENU



First, you will need to choose your menu (Menus 1-4).

***For Parties of 12 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 13-24 Guests:***

Please select (2) appetizers; (2) salads; (4) entrees and (2) desserts. In addition, please select (3) sides to be shared for the table “Family style”

***For Parties of 25 or Greater:***

Please select (2) appetizers; (1) salad; (3) entrees and (2) desserts.  
In addition, please select (3) sides to be shared for the table “Family style”

General Manager – Doug Neff  
Assistant General Manager, [Events Coordinator - Ava James](#)  
Wine Director, Manager - Giovanni Ziska

# GENERAL INFORMATION

## ***Securing your event***

Upon inquiring about your private lunch or dinner, you will be sent a contract which you will be asked to sign and return along with a credit card deposit form that will ask for a deposit of \$500.00 to hold the space. The deposit will be subtracted from your total on the day of the event. Once we receive your signed contract, your space is then reserved.

## ***Guarantee***

Two days before the event, you will be asked for a final number of guests. (guarantee) If you do not provide the final guarantee number, you will be charged for the number of guests that you originally had stated in your inquiry.

## ***Menu's***

We ask that your menu's be selected within seven days of your event. Our menus are always available and if there are any changes that you would like to request, we are always happy to assist you.

## ***Food & Beverage Minimum***

There are several food and beverage minimums that you will be obligated to meet. Our manager will review these minimums with you. Minimums do not include tax or gratuity.

## ***Deposit***

We do require a \$500.00 deposit to reserve the space. The deposit will be subtracted from your final bill upon completion of your event.

## ***Printed Menu's***

If you are interested in having your company logo printed on your lunch or dinner menus for your event, please send the logo or verbiage to the Manager, and they will be happy to add the logo to the menu page. Please note that we request that you send us the logo at least one-week prior your event.



# ***GENERAL INFORMATION***

## ***Parking***

We have complimentary parking for your guests however, in the event that your guests will be bussed to our restaurant, there are ample areas to park the bus.

## ***Service Charge***

There will be a 20% service charge as well as food, beer, wine, and liquor tax on your check.

## ***Payment of the event***

We require payment at the end of all events. We take all major credit cards.

## ***Linen, Flatware, Glassware***

We provide the above items free of charge. We do not charge any extras for setup or breakdown.

## ***Gift Cards***

As stated on our gift card page, gift cards are not valid for any catering event in any of our restaurants.

## ***Location***

We are located within one and a half mile from Downtown and Midtown Atlanta in the Historic Inman Park neighborhood. We are also a short twenty-minute drive from Hartsfield International Airport and the Buckhead area.

All menus are subject to change

# Menu 1

**\$65.00- 3 Courses**

## Salads

Priscilla's Caesar, Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge, Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

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

## Entrées

6oz Filet Mignon

10oz Ribeye

Double Cut Pork Chop, Apple Bourbon Compote, Local Squash

Salmon Fillet, "Bay of Fundy," Sherry Soy Broth, Bok Choy

Seasonal Risotto, Grana Padano

## Sides

Scalloped Sweet Potatoes

Jalapeno Creamed Corn

Creamy Mashed Potatoes

Steamed Broccoli

Elbow Mac & Cheese Tart

Asparagus, Hollandaise

## Desserts

Butterscotch Creme Brulee, Fresh Berries, House Baked Cookie  
Coffee Hazelnut Bon Bons, Coffee Ice Cream, Dark Chocolate Glaze  
Black Forest Cheesecake, Glazed Cherries, Orange Meringue

# Menu 2

**\$75.00- 4 Courses**

## **Appetizers**

Jumbo Shrimp Cocktail, Creole Remoulade

Lobster Fritters, Lemon Zest Honey Mustard

Japanese BBQ Wagyu Short Rib, Pineapple Yakiniku Glaze, Miso-Aioli

## **Salads**

Priscilla's Caesar, Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge, Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

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

## **Entrées**

6oz Filet Mignon

10oz Ribeye

Double Cut Pork Chop, Apple Bourbon Compote, Local Squash

Salmon Fillet, "Bay of Fundy", Sherry Soy Broth, Bok Choy

Seared Ahi Tuna, Cauliflower & Fennel Puree, Braised Endive, Olive Tapenade

Seasonal Risotto, Grana Padano

## **Sides**

Scalloped Sweet Potatoes

Traditional Creamed Spinach

Jalapeno Creamed Corn

Creamy Mashed Potatoes

Steamed Broccoli

Elbow Mac & Cheese Tart

Asparagus, Hollandaise

## **Desserts**

Butterscotch Creme Brulee, Fresh Berries, House Baked Cookie

Coffee Hazelnut Bon Bon's, Coffee Ice Cream, Dark Chocolate Glaze

Black Forest Cheesecake, Glazed Cherries, Orange Meringue

# Menu 3

**\$100.00- 4 Courses**

## Appetizers

Ahi Tuna Poke, Soy Syrup, Pine Nuts, Wasabi Mayo

Coca-Cola Baby Back Pork Ribs, Big Green Egg Smoked, Cabbage-Scallion Slaw

Grilled 'Thick Cut' Bacon, House Cured, Sriracha-Molasses

## Salads

Priscilla's Caesar, Romaine, Parmesan Reggiano, Garlic Croutons

The Wedge, Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers

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

## Entrées

12oz Filet Mignon

16oz Prime New York Strip

KRS Surf and Turf, 6oz Filet Mignon and Seared Jumbo Diver Scallops

Seared Ahi Tuna, Cauliflower & Fennel Puree, Braised Endive, Olive Tapenade

Seasonal Risotto, Grana Padano

## Sides

Scalloped Sweet Potatoes, Gruyere

Traditional Creamed Spinach, No Nutmeg

Jalapeno Creamed Corn, Scallions

Creamy Mashed Potatoes, Vermont Butter

Steamed Broccoli, Government Cheese

Elbow Mac & Cheese Tart, Truffle Crumbs

Asparagus, Hollandaise

## Desserts

Butterscotch Creme Brulee, Fresh Berries, House Baked Cookie

Coffee Hazelnut Bon Bon's, Coffee Ice Cream, Dark Chocolate Glaze

Black Forest Cheesecake, Glazed Cherries, Orange Meringue

# Menu 4

**\$125.00- 4 Courses**

## **Appetizers**

Seafood Towers for Table  
(2 Oysters on the Half Shell, 2 Jumbo Shrimp, ¼ lb Alaskan King Crab)  
per guest

## **Salads**

Priscilla's Caesar, Romaine, Parmesan Reggiano, Garlic Croutons  
The Wedge, Iceberg Lettuce, Point Reyes Bleu, Bacon Plank, Peppadew Peppers  
Roasted Mixed Beet Salad, Sweet Grass Dairy Goat Cheese, Candied Pecans

## **Entrées**

12oz Filet Mignon  
22oz Dry Aged Cowboy Ribeye  
16oz Prime New York Strip  
Broiled Maine Lobster Tail, Drawn Butter, Lemon  
Seared Ahi Tuna, Cauliflower & Fennel Puree, Braised Endive, Olive Tapenade

## **Sides**

Scalloped Sweet Potatoes, Gruyere  
Traditional Creamed Spinach, No Nutmeg  
Jalapeno Creamed Corn, Scallions  
Creamy Mashed Potatoes, Vermont Butter  
Steamed Broccoli, Government Cheese  
Elbow Mac & Cheese Tart, Truffle Crumbs  
Asparagus, Hollandaise

## **Desserts**

Butterscotch Creme Brulee, Fresh Berries, House Baked Cookie  
Coffee Hazelnut Bon Bons, Coffee Ice Cream, Dark Chocolate Glaze  
Black Forest Cheesecake, Glazed Cherries, Orange Meringue

# Hors d'Oeuvres

## \$2.00 per piece

Ginger-Lemongrass Veal Meatballs, Shitake-Soy Gravy

Chicken Liver Pate, House Pickles, Grain Mustard

Deviled Farm Egg, Chorizo, Pickled Chiles, Dijon

House Cured Bacon Bites, Sriracha Molasses

## \$4.00 per piece

Rock Shrimp, Tempura Battered, Sweet Chili Sauce

Marinated, Grilled Chicken or Beef Satay, Spicy Peanut Dressing

Fried Oyster Taco, Chayote Cucumber Slaw, Corn Tortilla

Smoked Salmon, Citrus, Dill, Red Onion, Cucumber, Crème Fraiche

Ahi Tuna, Soy-Lime Dressing, Pine Nuts, Scallion, Wasabi Cream, Wonton

Wild Mushroom Arancini, Arugula-Pecan Pesto

## \$4.50 per piece

Prime Beef Tartar, Shallot, Capers, Farm Egg, Onion Crostini

Maine Lobster Fritters, Lemon Zest Honey Mustard

## \$5.00 per piece

Sliced Prime New York Strip (2oz) House-made Onion Rolls, Horseradish Cream

Masami Ranch Wagyu Short Rib, Truffle Potato Puree

Jumbo Lump Crab Cake, Fried Caper Tartar Sauce

**WE LOOK FORWARD  
TO SERVING YOU**