

APPETIZERS

Thick-Cut Bacon Bourbon-Vanilla Bean Glaze	16
Mediterranean Octopus Potatoes, Jalapeño Crema	18
Wagyu Tataki Sweet Soy, Chive	21
Coal-Roasted King Crab Lime & Coriander	21

RAW

Tuna and Tomato Crudo* Yuzu Vinaigrette	19
Hamachi Crudo* Sesame, White Soy, Chives	16
Hand Cut Steak Tartare* Quail Egg, Blue Cheese Toast	18

HOUSEMADE BREADS

Parker House Rolls - Rosemary Nordic Butter - 6
Gruyere Popovers - Prosciutto Butter - 7

FROM OUR COLD BAR

Chilled Oysters* Jalapeño, Cucumber - 18
Colossal Tiger Prawn - 18
Alaskan King Crab - Half Pound - 30
Chilled Lobster Cocktail - 30/60

RPM Grand Seafood Platter Oysters*, Shrimp, Alaskan King Crab Legs, Lobster 165
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SALAD SERVICE

Salt-Roasted Beets Whipped Feta, Pistachio, Watercress	13
The Iceberg Wedge Maytag Blue, Crispy Bacon, Avocado, Tomato	13
RPM Caesar Anchovy, Deviled Egg, Parmesan, Black Pepper	11
Shredded Kale Mushrooms, Bacon, Parmesan	12
Soft Bibb Lettuce Fresh Herbs, Vinaigrette	13

HOUSE SPECIALTIES

Braised Short Rib* Tokyo Turnip, Carrot, Pearl Onion 49
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Dry-Aged Steakburger* Cheddar, Horseradish, Onion Roll 19

Charcoal-Roasted Chicken Pommes Purée, Black Truffle Jus 34
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STEAKS & CHOPS

WAGYU & KOBE

JAPANESE A5

Miyazaki* Wagyu Champion '07 & '12	95
Hokkaido Snow Beef* The Rarest Imported Wagyu	155
Kobe Beef* 100% Tajima, Hyogo Prefecture	175

IMPERIAL WAGYU

Reserve Strip* - 12 oz Omaha, NE	83
Tomahawk* - 42 oz Omaha, NE	215

BEEMAN RANCH WAGYU

Bone-In New York Strip* - 18 oz	85
Akaushi Porterhouse* - 36 oz	190

RPM SIGNATURE

RPM Steak Frites* Wood-Grilled, Truffle Bearnaise - 47
“The Duke”** 10 oz Ribeye Filet - 56
Bernie Miller Chop* 16 oz USDA Prime Beef - 63

SAUCES & BUTTERS

Peppercorn Sauce - 5
Tarragon Béarnaise - 5
Garlic & Rosemary Butter - 6
Black Truffle Butter - 9
Foie Gras Butter - 6

CREEKSTONE FILET

Hand-Cut Filet* - 8 oz	53
Center-Cut Filet* - 10 oz	60
Bone-In Filet* - 14 oz	73
28-DAY PRIME DRY-AGED	
New York Strip* - 16 oz	68
Kansas City Cut* - 22 oz	81
Cowboy Steak* - 24 oz	84

GRASS-FED BEEF

Bison Filet* 8 oz High Plains, Colorado	53
Bone-In Ribeye* 20 oz Rain Crow Ranch, Missouri	64

FISH & SEAFOOD

Spicy Miso Lobster* Half or Whole 32/64

Broiled Black Cod* Toasted Sesame, Miso, Persian Lime 37
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Ora King Salmon* Tarragon Aioli 35
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SIDES

Parmesan Spinach - 10
Spicy Broccolini - 10
Crispy Brussels Sprouts - 10
Hen of the Woods - 13
Cremini Mushrooms - 13

Millionaire's Potato Fontina Cheese, Shaved Black Truffle- 18
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Mushroom Mac & Cheese Bacon, Artisanal Pasta - 17
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Rosemary Sea-Salt Fries - 9
Crispy Hasselback - 10
Blue Cheese Whipped - 10
Japanese Sweet Potatoes - 11
Mr. Price's Potatoes - 10
Onion Rings - 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

R P M
S T E A K