

## APPETIZERS

Thick-Cut Bacon Bourbon-Vanilla Bean Glaze	15
Mediterranean Octopus Potatoes, Jalapeño Crema	18
Foie Gras & Pancakes WhistlePig Maple Syrup	23
Coal-Roasted King Crab Lime & Coriander	21

## RAW

Tuna Bruschetta* Basil Aioli, Garlic Toast	18
Hamachi Crudo* Sesame, White Soy, Chives	16
Hand Cut Steak Tartare* Quail Egg, Blue Cheese Toast	15

## HOUSEMADE BREADS

Parker House Rolls - Rosemary Nordic Butter - 6
Cheddar Popovers - Prosciutto Butter - 7
Camembert Fondue - Black Truffle, Toasted Ciabatta - 23

## — 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 155
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## SALAD SERVICE

Salt-Roasted Beets Whipped Feta, Pistachio, Watercress	13
Shredded Kale Mushrooms, Bacon, Parmesan	12
RPM Caesar Anchovy, Deviled Egg, Parmesan, Black Pepper	11
The Iceberg Wedge Maytag Blue, Crispy Bacon, Avocado, Tomato	13
Harvest Salad Nichols Farm Greens, Spiced Walnuts, Honey Crisp Apple	13

## HOUSE SPECIALTIES

Grilled Lamb Chops* Elysian Fields Farm, Waynesburg, Pennsylvania 48
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Charcoal-Roasted Chicken Slagel Family Farm Hen of the Woods, Natural Jus 31
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Dry-Aged Steakburger* Cheddar, Horseradish, Onion Roll 19
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## STEAKS & CHOPS

### WAGYU & KOBE

#### JAPANESE A5

Miyazaki* Wagyu Champion '07 & '12	95
Olive Beef* Kagawa Prefecture	135
Hokkaido Snow Beef* The Rarest Imported Wagyu	155
Kobe Beef* 100% Tajima, Hyogo Prefecture	165
Imperial Wagyu Reserve* 12 oz Strip, Omaha, Nebraska	83
Snake River Farms Filet* 10 oz, Boise, Idaho	93
Mishima Tomahawk* 42 oz, Tacoma, Washington	215

### OUR SIGNATURE SELECTION

RPM Steak Frites* Wood Grilled Cap, Black Truffle Bearnaise - 43
“The Duke”* 10 oz, Ribeye Filet - 56
Bernie Miller Chop* 16 oz, USDA Prime Nebraska Beef - 63

### CREEKSTONE FILET MIGNON

Hand-Cut Filet* - 8 oz - 53
Center-Cut Filet* - 10 oz - 60
Bone-In Filet* - 14 oz - 73

### BEE MAN RANCH WAGYU BEEF

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

### PRIME DRY-AGED

#### 28-DAY

New York Strip* - 16 oz	64
Kansas City Cut* - 22 oz	77
Cowboy Steak* - 24 oz	83

#### 60-DAY

Long-Bone Ribeye* - 38 oz	183
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### GRASS-FED BEEF

Bison Filet* 8 oz, High Plains, Colorado	53
Bone-In Ribeye* 20 oz, Rain Crow Ranch, Missouri	62

AT YOUR REQUEST: Roasted Garlic & Rosemary Butter - 6 | Black Truffle Butter - 9 | Foie Gras Butter - 6 | Peppercorn - 5 | Bearnaise - 5

## FISH & SEAFOOD

Spicy Miso Maine Lobster Half or Whole 32/64
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Coal-Roasted Dover Sole* Oregano, Lemon 58
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Broiled Black Cod* Toasted Sesame, Miso 36
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Roasted Ora King Salmon* Tarragon Aioli 34
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## VEGETABLES

### MUSHROOMS

Hen of the Woods - 13
Bacon Buttons - 10
Oregon Hedgehogs - 18
Trumpet Mushroom Ragout - 12

Mushroom Mac & Cheese Bacon, Artisanal Pasta - 17
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### POTATOES

Onion Rings - 8
Crispy Brussels Sprouts - 10
Spicy Broccolini - 10
Parmesan Spinach - 10

Coal-Roasted Cauliflower Curry Lime Yogurt - 13
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### POTATOES

Rosemary-Sea Salt Fries - 9
Crispy Hasselback - 10
Blue Cheese Whipped - 9
Mr. Price's Whipped Potatoes Caramelized Onions, Horseradish - 9

Millionaire's Potato Fontina, Black Truffle - 18
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\*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