

## APPETIZERS

Thick-Cut Bacon	14
Bourbon-Vanilla Bean Glaze	
Mediterranean Octopus	
18	
Jalapeño Crema, Potatoes	
Caviar Potato Skins	
28	
Smoked Salmon, Crème Fraîche	

## FROM OUR COLD BAR

Colossal Tiger Prawn - 15
West Coast Oysters - Jalapeño, Cucumber - 18
Alaskan King Crab - Half Pound - 30
Chilled Lobster Cocktail - 24/42

RPM Grand Seafood Platter Oysters, Shrimp, Alaskan King Crab Legs, Lobster 130
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## SALAD SERVICE

Salt-Roasted Beets	12
Whipped Feta, Pistachio, Watercress	
Shredded Kale	12
Mushrooms, Bacon, Parmesan	
RPM Caesar	11
Anchovy, Deviled Egg, Parmesan, Black Pepper	
Heirloom Tomato	13
Mint, Pistachio, Fresh Mozzarella	

## HOUSE SPECIALTIES

Grilled Lamb Chops
Elysian Fields Farm, Waynesburg, PA 48

Roast Chicken with Charisma
Green Circle Farms Brune Landaise Bird, Black Truffle Whipped Potatoes and Roasted Garlic Au Jus Half or Whole 33/62

Dry-Aged Steakburger
Cheddar, Horseradish, Lettuce Cup 18

## STEAKS & CHOPS

### WAGYU & KOBE

#### JAPANESE A5

Miyazaki	85
Known as the Champion of Beef	
Ohmi Beef	105
Emperor's Reserve, Shiga Prefecture	
Hokkaido Snow Beef	120
The Rarest Imported Wagyu	
Kobe Beef	150
100% Tajima, Hyogo Prefecture	

#### ALL AMERICAN

Imperial Wagyu Reserve	83
12oz Strip, Omaha, Nebraska	
Mishima Tomahawk	195
42 oz, Tacoma, Washington	

### SIGNATURE

RPM Steak Frites
Wood Grilled Cap, Black Truffle Bearnaise - 43
"The Duke"
10 oz, Ribeye Filet - 55
Ribeye Chop
16 oz, USDA Prime Nebraska Beef - 58
90-Day Dry-Aged Allen Bros. Ribeye
36oz, RPM Private Reserve - 165

### FILET MIGNON

Hand-Selected Creekstone Prime
Hand-Cut Filet - 8 oz - 44
Center-Cut Filet - 12 oz - 57
Bone-In Filet - 16 oz - 67

### PRIME DRY-AGED

#### 28-DAY

New York Strip - 16 oz	63
Bone-In Kansas City Cut - 22 oz	77
Cowboy Steak - 24 oz	83

#### 60-DAY

Long-Bone Ribeye - 38 oz	183
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### BISON & GRASS FED

Bison Filet	51
8 oz, High Plains, Colorado	
New York Strip	53
14 oz, Slagel Farm, Illinois	
Bone-In Ribeye	59
20 oz, Rain Crow Ranch, Missouri	

AT YOUR REQUEST: Porcini Butter - 6 | Black Truffle Butter - 9 | Foie Gras Butter - 6 | Bordelaise - 5 | Bearnaise - 3

## FISH & SEAFOOD

Wild Alaskan Halibut
Fennel Lemon Vinaigrette 44

Roasted Ora King Salmon
English Peas, Cilantro, Lime Zest 31

## VEGETABLES

### MUSHROOMS

Hen of the Woods - 13
Bacon-Wrapped Buttons - 10
Roasted Porcini & Asparagus - 18

Mixed Mushroom Ragout
12

### Rosemary-Sea Salt Fries - 9

Crispy Hasselback - 10
King Crab Potatoes - 14
Blue Cheese Whipped - 9
Mr. Price's Whipped Potatoes
Caramelized Onions, Horseradish - 9

Millionaire's Potato
Fontina, Black Truffle - 18

### SEASONAL

Crispy Brussels Sprouts - 10
Spicy Broccolini - 10
Parmesan Creamed Spinach - 10

Klug Farm Asparagus
Shallot Butter - 12

Consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions.