

APPETIZERS

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| Thick-Cut Bacon Bourbon-Vanilla Bean Glaze | 14 |
| Mediterranean Octopus Potatoes, Jalapeño Crema | 18 |
| Hamachi & Avocado Sashimi Fresno Pepper, Lime | 14 |
| Hand Cut Steak Tartare Quail Egg, House Chips | 15 |

FROM OUR COLD BAR

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| Colossal Tiger Prawn - 17 |
| West Coast Oysters - Jalapeño, Cucumber - 18 |
| Alaskan King Crab - Half Pound - 30 |
| Chilled Lobster Cocktail - M.P. |

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

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| Shredded Kale Mushrooms, Bacon, Parmesan | 12 |
| Salt-Roasted Beets Whipped Feta, Pistachio, Watercress | 12 |
| RPM Caesar Anchovy, Deviled Egg, Parmesan, Black Pepper | 11 |
| Belgian Endive Honeycrisp Apples, Maytag Blue | 13 |

HOUSE SPECIALTIES

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| Grilled Lamb Chops Elysian Fields Farm, Waynesburg, PA 48 |
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| Roast Chicken with Charisma Green Circle Farms Brune Landaise Bird, Black Truffle Whipped Potatoes and Roasted Garlic Au Jus Half or Whole 33/62 |
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| Dry-Aged Steakburger Cheddar, Horseradish, Lettuce Cup 18 |
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STEAKS & CHOPS

WAGYU & KOBE

JAPANESE A5

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| Miyazaki 2007, 2012 Wagyu Olympics Champion | 93 |
| Olive Beef Kagawa Prefecture | 135 |
| Hokkaido Snow Beef The Rarest Imported Wagyu | 150 |
| Kobe Beef 100% Tajima, Hyogo Prefecture | 165 |

ALL AMERICAN

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| Imperial Wagyu Reserve 12oz Strip, Omaha, Nebraska | 83 |
| Mishima Tomahawk 42 oz, Tacoma, Washington | 215 |

SIGNATURE

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| RPM Steak Frites Wood Grilled Cap, Black Truffle Bearnaise - 43 |
| “The Duke” 10 oz, Ribeye Filet - 55 |
| Bernie Miller Chop 16 oz, USDA Prime Nebraska Beef - 58 |
| 30-Day Dry-Aged “Jorge” Ribeye 36oz, Flannery Beef - 140 |

FILET MIGNON

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| Hand-Selected Creekstone Prime |
| Hand-Cut Filet - 8 oz - 52 |
| Center-Cut Filet - 12 oz - 62 |
| Bone-In Filet - 16 oz - 72 |

PRIME DRY-AGED

28-DAY

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

60-DAY

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| Long-Bone Ribeye - 38 oz | 183 |
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90-DAY

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| Allen Brother’s Ribeye - 36 oz | 165 |
| RPM Private Reserve | |

ALL NATURAL

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| Bison Filet 8 oz, High Plains, Colorado | 51 |
| Bone-In Ribeye 20 oz, Rain Crow Ranch, Missouri | 59 |

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

FISH & SEAFOOD

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| Sea Scallops Chestnut Hummus, Winter Tabbouleh 32 |
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| Roasted Ora King Salmon Tarragon Aioli 34 |
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VEGETABLES

MUSHROOMS

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| Hen of the Woods - 13 |
| Bacon-Wrapped Buttons - 10 |
| Hedgehog & Asparagus - 18 |

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| Mixed Mushroom Ragout 12 |
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Rosemary-Sea Salt Fries - 9

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| Crispy Hasselback - 10 |
| Blue Cheese Whipped - 9 |
| Mr. Price’s Whipped Potatoes Caramelized Onions, Horseradish - 9 |

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| Millionaire’s Potato Fontina, Black Truffle - 18 |
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SEASONAL

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

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| Coal-Roasted Cauliflower Lime Yogurt - 11 |
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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.

R P M
S T E A K

GLUTEN-FREE MENU