

APPETIZERS

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

FROM OUR COLD BAR

Colossal Tiger Prawn - 15
Chilled 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

SALAD SERVICE

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

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 Known as the Champion of Beef	93
Olive Beef Kagawa Prefecture	135
Hokkaido Snow Beef The Rarest Imported Wagyu	150
Kobe Beef 100% Tajima, Hyogo Prefecture	165

ALL AMERICAN

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

SIGNATURE

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

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

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

60-DAY

Long-Bone Ribeye - 38 oz	183
--------------------------	-----

90-DAY

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

ALL NATURAL

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 - 4 | Black Truffle Butter - 9 | Foie Gras Butter - 6 | Bordelaise - 5 | Bearnaise - 5

FISH & SEAFOOD

Sea Scallops Chestnut Hummus, Winter Tabbouleh 32

Roasted Ora King Salmon Tomato, Chickpea, Moroccan Spice 34

VEGETABLES

MUSHROOMS

Hen of the Woods - 13
Bacon-Wrapped Buttons - 10
Chanterelle & Asparagus - 18
Mixed Mushroom Ragout 12

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

SEASONAL

Crispy Brussels Sprouts - 10
Spicy Broccolini - 10
Parmesan Spinach - 10
Coal-Roasted Cauliflower Lime Yogurt - 11

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