

## APPETIZERS

Thick-Cut Bacon	15
Bourbon-Vanilla Bean Glaze	
Mediterranean Octopus	18
Potatoes, Jalapeño Crema	
Tuna Bruschetta*	18
Basil Aioli	
Hand Cut Steak Tartare*	15
Quail Egg, House Chips	

## FROM OUR COLD BAR

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

RPM Grand Seafood Platter  
Oysters\*, Shrimp,  
Alaskan King Crab Legs, Lobster  
155

## SALAD SERVICE

Shredded Kale	12
Mushrooms, Bacon, Parmesan	
Salt-Roasted Beets	13
Whipped Feta, Pistachio, Watercress	
RPM Caesar	11
Anchovy, Deviled Egg, Parmesan, Black Pepper	
Fall Harvest Salad	13
Nichols Farm Greens, Spiced Walnuts, Honey Crisp Apple	

## HOUSE SPECIALTIES

Grilled Lamb Chops\*  
Elysian Fields Farm,  
Waynesburg, PA  
48

Charcoal-Roasted Chicken  
Slagel Family Farm  
Garlic, Rosemary, Natural Jus  
31

Dry-Aged Steakburger\*  
Cheddar, Horseradish,  
Lettuce Cup  
19

## STEAKS & CHOPS

### WAGYU & KOBE JAPANESE A5

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

### 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 - 52

Center-Cut Filet\* - 12 oz - 62

Bone-In Filet\* - 16 oz - 72

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

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

## FISH & SEAFOOD

Coal-Roasted Dover Sole\*  
Oregano, Lemon  
58

Roasted Ora King Salmon\*  
Tarragon Aioli  
34

## VEGETABLES

### MUSHROOMS

Hen of the Woods - 13
Bacon Buttons - 10
Golden Chanterelles - 18

Oyster 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
Glazed Spiced Carrots - 11

Coal-Roasted Cauliflower  
Curry Lime Yogurt - 13

\*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

GLUTEN-FREE MENU