

COLD

Foie Gras Torchon	23
Seckel Pear, Wild Huckleberry	
Bluefin Tuna Ribbons	16
Onion Jam, Wasabi	
Hamachi & Avocado Sashimi	14
Fresno Pepper, Spicy Soy	
Hand Cut Steak Tartare	15
Quail Egg, Blue Cheese Toast	

RAW BAR

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

HOT

Black Truffle & Onion Soup	10
Pleasant Ridge Reserve	
Thick-Cut Bacon	14
Bourbon-Vanilla Bean Glaze	
Coal-Roasted King Crab	19
Lime & Coriander	
Mediterranean Octopus	18
Potatoes, Jalapeño Crema	

LUNCHEON SALADS

Belgian Endive	13
Honeycrisp Apple, Maytag Blue	
Shredded Kale	12
Mushrooms, Bacon, Parmesan	
Salt Roasted Beets	12
Whipped Feta, Pistachio, Watercress	

Lobster & Avocado	18
Little Gem Lettuce, Lime, Espelette	
RPM Caesar	11
Anchovy, Deviled Egg, Parmesan, Black Pepper	
The Iceberg Wedge	13
Maytag Blue, Crispy Bacon, Avocado, Tomato	

ADD TO YOUR SALAD: Grilled Chicken - 7 | Prime Steak- 14 | Shrimp - 16 | Salmon - 12

SANDWICHES

Smoked Prime Rib Dip	21
Shaved Thin, Horseradish Cream, Aged Provolone, Au Jus	
Turkey Clubhouse	15
Bacon, Avocado, Fried Egg, Spicy Olive Aioli	
Black Truffle Burger	17
Grassfed Beef, Foie Gras Butter	

Grilled Steak Toast	17
Balsamic Onions, Blue Cheese Aioli	
Sir Kensington Lobster Roll	18
Brioche Roll, Lemon Butter	
Dry-Aged Steakburger	18
Cheddar, Horseradish Cream, Frizzled Onions	

Mushroom Mac & Cheese - Bacon, Artisanal Pasta - 17

STEAKS & CHOPS**WAGYU & KOBE****JAPANESE A5**

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

SIGNATURES

RPM Steak Frites	
Black Truffle Bearnaise	
	43
“The Duke”	
10 oz Ribeye Filet	
	55
Bernie Miller Chop	
16 oz, USDA Prime Nebraska Beef	
	58

OUR FILETS

6 oz Filet Mignon	34
8 oz Filet Mignon	52
8 oz Bison Filet	51
PRIME DRY-AGED	
16 oz New York Strip	64
22 oz Bone-In Kansas City Cut	77
24 oz Cowboy Steak	83

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

FISH & SEAFOOD

Broiled Black Cod	
Toasted Sesame, Miso Glaze	
	36

Sea Scallops	
Chestnut Hummus, Winter Tabbouleh	
	32

Roasted Ora King Salmon	
Tarragon Aioli	
	34

SIDES

Hand-Cut Fries - 7 • Onion Rings - 8 • Japanese Sweet Potatoes - 9 • Coal-Roasted Cauliflower - 11
Crispy Brussels Sprouts - 10 • Spicy Broccolini - 10 • Parmesan Spinach - 10 • Mixed Mushroom Ragout - 12

R P M
S T E A K

LUNCH MENU