

APPETIZERS

Thick-Cut Bacon Bourbon-Vanilla Bean Glaze	14
Mediterranean Octopus Potatoes, Jalapeño Crema	18
Grilled Calamari Housemade Chorizo, Artichoke	14
Caviar Potato Skins Smoked Salmon, Crème Fraîche	28
Seared Foie Gras Gala Apple, Cider, Dried Currants	18

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

SALAD SERVICE

Salt-Roasted Beets Whipped Feta, Pistachio, Watercress	12
Shredded Kale Mushrooms, Bacon, Parmesan	12
Caesar Anchovy Deviled Egg, Parmesan, Black Pepper	11
King Crab Louie Avocado, Hard Boiled Egg, Little Gem Lettuce	18

HOUSE SPECIALTIES

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

Dry-Aged Steakburger Cheddar, Horseradish, Lettuce Cup 18
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STEAKS & CHOPS

BISON & GRASS FED

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

WAGYU

Japanese A5 Strip Loin Miyazaki Prefecture	85
Hokkaido Prefecture	101
Mishima Tomahawk, 42 oz Tacoma, WA	195

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

At Your Request

Butters	Sauces
Roquefort - 4	Bordelaise - 5
Black Truffle - 9	Coffee BBQ - 3
Foie Gras - 6	Bearnaise - 3

PRIME DRY-AGED

28-DAY

New York Strip, 16 oz	63
Bone-In Kansas City Cut, 22 oz	77
Cowboy Steak, 24 oz	79

60-DAY

Long-Bone Ribeye, 38 oz	147
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FILET MIGNON

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

FISH & SEAFOOD

Wood Grilled Black Bass Meyer Lemon Vinaigrette 33
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Roasted Ora King Salmon Tarragon Aioli 29

VEGETABLES

MUSHROOMS

Hen of the Woods - 13
Bacon-Wrapped Buttons - 10
Wild Oyster - 12

Mixed Mushroom Ragout 12

Rosemary-Sea Salt Fries - 9
Crispy Hasselback - 10
King Crab Potatoes - 14
Garlic-Parmesan Yukons - 8
Blue Cheese Whipped - 9
Mr. Price's Whipped Potatoes Caramelized Onions, Horseradish - 9

Millionaire's Potato Fontina, Black Truffle - 18

SEASONAL

Coal-Roasted Cauliflower - 9
Spicy Broccolini - 10
Parmesan Creamed Spinach - 10

Crispy Brussels Sprouts Curry Vinaigrette - 10
