

RPM

STEAK®

CUISINE

RPM Steak is an updated take on the classic steakhouse and features nearly two dozen different cuts of beef sourced from the finest butchers across the globe. This includes rare and exclusive Japanese wagyu – Hokkaido Snow Beef, Kobe, Miyazaki and more – plus the best in prime dry-aged and natural steaks. The dinner menu boasts a wide selection of fresh seafood and caviar, seasonal vegetables, a half-dozen potato preparations and sophisticated desserts. RPM Steak also offers weekday lunch service that includes lighter luncheon salads and sandwiches alongside burgers and the more traditional steaks and chops.

BEVERAGE

The award-winning wine program highlights the best steak-friendly wines from regions spanning the world, with an emphasis on American producers. Curated by Richard Hanauer, RPM's Wine Director and a *Food & Wine* magazine Sommelier of the Year, the wine list has also garnered 'Best of' Awards of Excellence from *Wine Spectator* magazine and the highest marks from *The World of Fine Wine* magazine. The cocktail program gets its inspiration from iconic steakhouse bar favorites and boasts an extensive list of approximately 50 handpicked Scotch whiskeys, focusing on small-batch and independent distillers.

EXPERIENCE

Designed by Lettuce Entertain You, RPM Steak evokes the feeling of a classic and timeless steakhouse. The sunken dining room is outfitted in rich, creamy leathers and offset by mahogany wood paneling with stylish design elements that add hints of vintage British elegance. Semi-circular booths lining the perimeter of the dining room maximize the vantage point for each guest, making RPM Steak a see-and-be-seen social destination. The chic and lively bar area allows for guests to enjoy a meal, cocktail or late-night fare.

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