

NIGHTLY DINNER MENU

Sun. - Thu.: 5pm - 10pm

Fri. - Sat.: 5pm - 12am



THROW YOUR EVENT AT RM!

info@rmchampagnesalon.com

OYSTERS

DAILY SELECTION OF
EAST AND WEST COAST

HALF DOZEN

DOZEN

JOIN US TUESDAYS FOR

\$1 OYSTERS 5-8 PM

PLATS

PETITE

Lobster Deviled Eggs, Raw Oysters,
Salmon Tartare, Hamachi Crudo

GRAND

Lobster Deviled Eggs, Raw Oysters,
Salmon Tartare, Hamachi Crudo,
Shrimp Cocktail, Chilled Lobster

SIDES

POMMES FRITES

Spicy Mayo

6

ROASTED BRUSSELS SPROUTS

Bacon, Calabrian Chili, Mustard,
Fine Herbs

HEIRLOOM CARROTS

Hazelnut, Dates, Sherry, Thyme

POMMES PUREE

Whipped Yukon Gold

MACARONI GRATIN

Housemade Pasta,
Smoked Ham, Gruyère

FROM THE SEA

HAMACHI CRUDO

Apple, Celery, Black Truffle Gastrique

SALMON TARTARE

Jalapeno Vinaigrette, Scallion,
Grilled Bread

SNOW CRAB CLAWS

Louis Sauce

SHRIMP COCKTAIL

Meyer Lemon Cocktail Sauce

MAINE LOBSTER

Green Tabasco Aioli

HALF

FULL

APPETIZERS

STEAMED MUSSELS

Pernod, Shallots, Toasted Country Bread

LOBSTER DEVEILED EGG

Maine Lobster, Organic Eggs, Mustard

STEAK TARTARE

Prime Strip, Truffle herb Dressing,
Smoked egg yolk, Pickles, Crostini

DUCK RILLETTE

Frisee, Pickled Red Onion, Grilled Bread

GREEN SALAD

Local Lettuce, Radish, Cucumber,
Sherry Vinaigrette

LYONNAISE SALAD

Frisee, Bacon, One Hour Egg, Brioche

FRIED OYSTERS

Bacon Aioli, Pickled Ramps, Ramp Greens

FLATBREADS

CLASSIC

Double Smoked Bacon,
Carmelized Onion,
Comté

FROMAGE

Smoked Goat Cheese,
Fontina, Scamorza,
Parmesan

CHAMPIGNON

Wild Mushrooms,
Black Truffle Preserve,
Gruyère

ENTRÉES

CROQUE MADAME

Smoked Ham, Gruyere, Mornay Sauce,
Housemade Brioche, Sunny-Side Up Egg,
Petite Salad

BURGER AMERICAIN

Wood-Grilled Illinois Beef, Cheese,
Bacon-Jam, Louis Dressing, Pommes Frites

TROUT GRENOBLOISE

Cauliflower, Capers, Lemon,
Brown Butter

COQ AU VIN

Amish Chicken, Duck Confit,
Winter Vegetables, Pancetta, Red Wine Jus

STEAK FRITES

Wood-Grilled Prime NY Strip, Pommes
Frites, Maitre'd Butter

GLOBAL SPARKLING

PROSECCO - Santome - *IT, NV*
CAVA - Portell - *Penedès, SP, NV*
BRUT - Château Moncontour - *Crémant de Loire, FR, NV*
JCB No.21 - *Crement de Bourgogne, FR, NV*
BRUT - Lucien Albrecht - *Crement de Alsace FR, NV*

SPARKLING ROSÉ

BRUT NATURE ROSÉ - Alma Negra - *Mendoza, AR, NV*
CAVA ROSE - Raventos i Blanc - *Barcelona, SP '14*
BRUT ROSÉ - Rack & Riddle - *North Coast, CA, NV*
BRUT ROSE - Lucien Albrecht - *Crement de Alsace FR, NV*
BRUT ROSÉ - Canard-Duchene - *Reims, FR, NV*

CHAMPAGNE

PREMIER CRU - J Lassalle - *Champagne, FR*
BRUT IMPERIAL - Moet - *Champagne, FR*
BRUT - Heidsieck - *Reims, FR '15*
BRUT MAJEUR - Ayala - *Ay, FR, NV*
BRUT SOUVERAIN - Henriot - *Reims, FR, NV*

WHITE/ROSÉ WINES

CHARDONNAY - Dom des Vercheres - *Macon, FR '13*
SAUVIGNON BLANC - Dom de Pajot - *FR '16*
SAUVIGNON BLANC - Foucher-Lebrun - *Sancerre, FR '15*
PAUL BLANC - Pinot Blanc - *Alsace, FR '15*
CHARDONNAY - Fevre 'Champs Royaux - *Chablis, FR '15*
ROSE - AIX - *Provence, FR '16*

RED WINES

PINOT NOIR - Guy Chaumont - *Burgundy, FR '14*
MALBEC - Caillau - *Cabors, FR '14*
CABERNET - Chat. Patache d'Aux - *Bordeaux, FR '09*
PINOT NOIR - Archery Summit Premier Cuvée - *Willamette Valley, OR '14*
CABERNET SAUVIGNON - Pine Ridge - *Napa Valley, CA '14*

VINTAGES ARE
SUBJECT
TO CHANGE

PLEASE SEE FULL
WINE MENU FOR
BY THE BOTTLE

BEER

3 FLOYDS ALPHA KING
American Pale Ale (Draught)
REVOLUTION GALAXY HERO
American IPA
GOOSE ISLAND SOPHIE
Saison/Farmhouse Ale
G&T GOSE
Gose Beer
SURLY XTRA CITRA
Pale Ale (16oz)

LAGUNITAS AUNT SALLY
Sour Mash Ale
CHAMPAGNE OF BEERS
(12oz / 40oz)
21ST AMMENDMENT HELL OR HIGH WATERMELON
Watermelon Wheat Beer
E.Z. ORCHARDS CIDRE
Semi Dry

COCKTAILS

SEVEN STRANGERS
*Jalapeño & Cilantro Infused Tequila,
Chareau, St. George Absinthe, Lime,
RM Hellfire Bitters*

THE DEVIL'S REJECT
*Old Forestor Bourbon, Smoked Ice,
Averna, Kraken Rum, Tawny Port,
RM Cardamom Bitters*

I'M YOUR HUCKLEBERRY
*Don Q White Rum, Cassis, Ruby Port,
Fresh Lemon, Fresh Cilantro
RM Spicy Grapefruit Bitters*

DEATH TO WATER
*CH Aquavit, Cocchi Americano,
St. Germain, Grapefruit Bitters*

THE DAVIO
*Bulldog Gin, Kettle One Vodka,
Italian Fortified Wine, Housemade Cran-
berry Syrup, Fresh Lime, Prosecco*

90'S BEVERAGE
*Ketel One Vodka, Velvet Falernum,
Lemon, Lime, Almond Milk*

PRIDE OF OAXACA
*Banhez Mezcal Joven, Don Julio Blanco,
Don Q Spiced Barrel Aged Rum, Agave
Syrup, Chocolate Bitters, Peach Bitters*

50 SHADES OF EARL GREY
*Don Julio Reposado, Suze,
Lavender Earl Grey Syrup, Lemon*

CASHMERE MOONLIGHT
*Hangar One Vodka, Hibiscus Syrup,
Fresh Lemon, Cava Rose', Lemon and
Yellow Chartreuse Foam \$16*