

## NIGHTLY DINNER MENU

Sun. - Thu.: 5pm - 10pm

Fri. - Sat.: 5pm - 12am



THROW YOUR EVENT AT RM!

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### OYSTERS

#### DAILY SELECTION OF EAST AND WEST COAST

HALF DOZEN ..... 18

DOZEN ..... 34

**JOIN US TUESDAYS FOR**

**\$1 OYSTERS 5-8 PM**

### PLATS

#### PETITE

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

36

#### GRAND

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

75

### SIDES

#### POMMES FRITES

Spicy Mayo

6

#### ROASTED BRUSSELS SPROUTS

Bacon, Calabrian Chili, Mustard,  
Fine Herbs

8

#### HEIRLOOM CARROTS

Hazelnut, Dates, Sherry, Thyme

8

#### POMMES PUREE

Whipped Yukon Gold

8

#### MACARONI GRATIN

Housemade Pasta,  
Smoked Ham, Gruyère

12

### FROM THE SEA

HAMACHI CRUDO ..... 15

Apple, Celery, Black Truffle Gastrique

SALMON TARTARE ..... 12

Jalapeno Vinaigrette, Scallion,  
Grilled Bread

SNOW CRAB CLAWS ..... 16

Louis Sauce

SHRIMP COCKTAIL ..... 15

Meyer Lemon Cocktail Sauce

MAINE LOBSTER

Green Tabasco Aioli

HALF ..... 25

FULL ..... 50

### APPETIZERS

STEAMED MUSSELS ..... 14

Pernod, Shallots, Toasted Country Bread

LOBSTER DEVILED EGG .. 12

Maine Lobster, Organic Eggs, Mustard

STEAK TARTARE ..... 14

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

DUCK RILLETTE ..... 12

Frisee, Pickled Red Onion, Grilled Bread

GREEN SALAD ..... 10

Local Lettuce, Radish, Cucumber,  
Sherry Vinaigrette

LYONNAISE SALAD ..... 14

Frisee, Bacon, One Hour Egg, Brioche

FRIED OYSTERS ..... 16

Bacon Aioli, Pickled Ramps, Ramp Greens

### FLATBREADS

#### CLASSIC

Double Smoked Bacon,  
Carmelized Onion,  
Comté

15

#### FROMAGE

Smoked Goat Cheese,  
Fontina, Scamorza,  
Parmesan

15

#### CHAMPIGNON

Wild Mushrooms,  
Black Truffle Preserve,  
Gruyère

15

### ENTRÉES

CROQUE MADAME ..... 15

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

BURGER AMERICAIN ..... 16

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

TROUT GRENOBLOISE .... 20

Cauliflower, Capers, Lemon,  
Brown Butter

COQ AU VIN ..... 22

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

STEAK FRITES ..... 28

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

## GLOBAL SPARKLING

PROSECCO - Santome - <i>IT, NV</i> . . . . .	12
CAVA - Portell - <i>Penedès, SP, NV</i> . . . . .	12/48
BRUT - Château Moncontour - <i>Crémant de Loire, FR, NV</i> . . . . .	13/52
JCB No.21 - <i>Crement de Bourgogne, FR, NV</i> . . . . .	14/56
BRUT - Lucien Albrecht - <i>Crement de Alsace FR, NV</i> . . . . .	15/60

## SPARKLING ROSÉ

BRUT NATURE ROSÉ - Alma Negra - <i>Mendoza, AR, NV</i> . . . . .	13/52
CAVA ROSE - Raventos i Blanc - <i>Barcelona, SP '14</i> . . . . .	15/60
BRUT ROSÉ - Rack & Riddle - <i>North Coast, CA, NV</i> . . . . .	15/60
JCB #69 - Brut Rose - <i>Crement de Bourgogne FR, NV</i> . . . . .	15
BRUT ROSÉ - Canard-Duchene - <i>Reims, FR, NV</i> . . . . .	23/92

## CHAMPAGNE

CHAMPAGNE BRUT - Charles Ellner (RM) - <i>Champagne, France</i> . . . . .	20/80
BRUT - Heidsieck- <i>Reims, FR '15</i> . . . . .	23/90
BRUT MAJEUR - Ayala - <i>Ay, FR, NV</i> . . . . .	25/125
BRUT RESERVE - Billecart-Salmon - <i>Champagne, FR 15</i> . . . . .	27/130
BRUT SOUVERAIN - Henriot - <i>Reims, FR, NV</i> . . . . .	27/130

## WHITE/ROSÉ WINES

ROSE - AIX - <i>Provence, FR '16</i> . . . . .	12/48
SAUVIGNON BLANC - Urlar - <i>Wairarapa, NZ '14</i> . . . . .	13/52
PINOT BLANC - Paul Blanc - <i>Alsace, FR '15</i> . . . . .	13/52
CHARDONNAY - Barrique - <i>Sonoma, CA '15</i> . . . . .	15/60
SAUVIGNON BLANC - Lucien Crochet Sancerre - <i>Loire, FR '15</i> . . . . .	19/98

## RED WINES

PINOT NOIR - Guy Chaumont - <i>Burgundy, FR '14</i> . . . . .	13/52
MALBEC - Caillau - <i>Cabors, FR '14</i> . . . . .	13/52
CABERNET - Chat. Patache d'Aux - <i>Bordeaux, FR '09</i> . . . . .	15/60
PINOT NOIR - Archery Summit Premier Cuvée - <i>Willamette Valley, OR '14</i> . . . . .	20/80
CABERNET SAUVIGNON - Pine Ridge - <i>Napa Valley, CA '14</i> . . . . .	22/88

VINTAGES ARE  
SUBJECT  
TO CHANGE

PLEASE SEE FULL  
WINE MENU FOR  
BY THE BOTTLE

## BEER

WHINER LE TUB ( <i>Draft</i> ) <i>Saison Farmhouse Ale</i> . . . . .	8
3 FLOYDS GUMBALLHEAD ( <i>Draft</i> ) <i>Wheat Ale</i> . . . . .	8
DOGFISH HEAD SEAQUENCH ALE <i>Session Sour</i> . . . . .	8
GOOSE ISLAND SOFIE <i>Saison/Farmhouse Ale</i> . . . . .	8
G&T GOSE <i>Gose Beer</i> . . . . .	8
LAGUNITAS 12TH OF NEVER <i>American Pale Ale</i> . . . . .	8

MODELO ESPECIAL <i>Pilsner</i> . . . . .	8
21ST AMMENDMENT HELL OR HIGH WATERMELON <i>Watermelon Wheat Beer</i> . . . . .	8
BURNT CITY BALLOON BOY <i>Farmhouse Ale</i> . . . . .	8
CHAMPAGNE OF BEERS <i>(12oz / 40oz)</i> . . . . .	6/19
E.Z. ORCHARDS CIDRE <i>Semi Dry</i> . . . . .	12

## COCKTAILS \$13

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

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

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

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

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

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

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

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

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