

THE LICK

SMALL BITES

Tenderloin Steak Tartare \$25

Dijonnaise, slow cooked egg, kennebec chips

Deviled Eggs \$14 (4)

Add caviar \$10

Jalapeno and bacon jam

Wagyu Bites \$16/ea

Potato Rosti, A5, truffle aioli

Suppli \$18

Risotto, beef, mozzarella, tomato

FRESHLY BAKED

GiGi's Bread

With sea salt honey butter

\$9

FROM THE SEA

Tuna \$23

Avocado, radish, ginger dressing, chili oil, wonton chips

Raw Oysters

6 for \$24 | 12 for \$48

East coast, hot sauce, lemon, mignonette, cocktail

Shrimp Cocktail \$19

Cocktail sauce, horseradish

Baked Crab Cake \$25

Blue Crab, preserved lemon, remoulade

SALADS

Baby Lettuce \$14

Boston lettuce, fine herbs, shallot, red wine vinegar

Chopped Wedge \$16

Baby iceberg, Neuskas bacon, Campari tomatoes, maytag bleu cheese, chives

Smoked Salmon Caesar \$22

Potato chips, Classic Caesar dressing
No salmon for \$16

Enhancements: Chicken \$10 | Salmon \$11 | Shrimp \$12 | Steak \$13

ENTREES

Crispy Chicken Piccata \$31

Lemon, artichoke, capers, heirloom tomatoes, asparagus

Steak and Frites \$34

Ribeye, au poivre, beef tallow fries, garlic aioli

Spring Risotto \$24

Spring peas, tomato confit, wild mushrooms, spring onion vinaigrette

Rigatoni Vodka \$26

Vodka sauce, chili, house made rigatoni

Short Rib \$34

American Wagyu, whipped potato, brussels, natural jus

Branzino \$39

Chimicurry, grilled lemon

Prime French Dip \$25

Thin shaved prime rib, Gruyere, horseradish cream, beef tallow fries, jus

The Lick Burger \$22

Add Storey farm egg \$3 | bacon \$5
House blend, rose marie sauce, American cheese, beef tallow fries, garlic aioli

FINE CUTS

Peculiar Pig Porkchop \$41

Herb brine, bourbon maple glaze

Lamb Chops \$59

Colorado lamb, roasted garlic, rosemary

Big Glory Salmon \$36

Black pepper, sorghum, brown butter lemon

Shrimp Scampi \$25

Focaccia, chillies, parsley, garlic, butter

Beef

WET AGED USDA PRIME

16oz Chicago Ribeye \$69

8 oz Filet \$62

WAGYU

6oz Filet \$49
Margaret River 6/7

10oz Filet \$79
Margaret River 6/7

14 oz NY Strip \$85
Margaret River 7/8

A5 Wagyu \$20 per ounce
2oz min

DRY AGED USDA PRIME

18oz Bone in Ribeye \$75
45 day dry age

16 oz Bone in NY strip \$78
45 day dry age

ENHANCEMENTS

Béarnaise \$3

Au poive \$7

Bordelaise \$7

Chimichurri \$3

L-1 sauce \$3

Lobster tail \$25

Crab cake \$20

SIDES

Beef Tallow Fries \$10

Garlic aioli

Brussel Sprouts \$12

Dijon, parmesan, chives

Asparagus \$14

Grilled asparagus, lemon, parmesan, pink peppercorn fondue

Mac and Cheese \$15

add crab meat \$12
Toasted bread crumb,
black truffles

Button Mushroom \$12

Garlic, thyme, sherry

The Loaded Potato \$15

Salt roasted, aged cheddar, Nuskes Bacon,
French butter Creme fraiche, chives

"The Potato Thing" \$12

Make Royal: aged parmesan and
caviar, add \$12
Pave, herbs, sea salt

Whipped Potato \$12

French style, chicken jus,
garlic confit

Broccoli \$14

Butter, Charred lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness