

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

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 \$18
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

Risotto \$26
Spring peas, tomato confit, wild mushrooms, spring onion vinaigrette

Shrimp Scampi \$29
Domestic shrimp, garlic, lemon, butter, Chardonnay, linguini

Short Rib \$34
American Wagyu, whipped potato, brussels, natural 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

Lamb Chops \$59
Colorado lamb, roasted garlic, rosemary

Scallops \$49
Summer succotash, Sweet corn veloute.

Branzino \$45
Chimicurri, grilled lemon

Big Glory Salmon \$36
Smoked tomato, buerre blanc, gremoulata

Peculiar Pig Porkchop \$41
Herb brine, bourbon maple glaze

Beef

WET AGED
USDA PRIME

16oz Chicago Ribeye \$69

8 oz Filet \$62

WAGYU

6oz Filet \$49
Margaret River 6/7

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

10oz Filet \$79
Margaret River 6/7

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

Crab cake \$20

SIDES

Beef Tallow Fries \$12
Garlic aioli

Brussel Sprouts \$14
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 \$16
Garlic, thyme, sherry

The Loaded Potato \$17
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 \$14
French style, chicken jus, garlic confit

Broccoli \$16
Butter, Charred lemon

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