

TO SHARE

LE CHICK STREET CORN

Truffle aioli, cotija cheese, togarashi, cilantro.

\$12

CHARRED BROCCOLI

Cilantro garlic aioli, togarashi spice.

\$11

BRUSSEL SPROUTS

Sweet onions, spicy maple syrup, garlic, lemon
and radish.

\$12

TRUFFLED DEVEILED EGGS

Creamy truffled egg yolk, shaved truffle,
paprika.

\$12

CRISPY GREEN FALAFEL

Served over silky smooth hummus.

FROM THE GRILL

1/2 CHICKEN ROTISSERIE

All natural, free range chicken, fingerling
roasted potatoes, spicy mayo, chimichurri.

\$25

BLACKENED VADOUVAN SALMON

Grilled Faroe Island salmon served with grilled
carrots on a bed of butternut squash purée
with toasted pepita seeds.

\$26

GRILLED RIBEYE

12oz choice ribeye. Served with fingerling
potatoes and chimichurri.

\$34

GRILLED PRIME STRIPLOIN

12oz bone-in dry aged prime striploin. Served
with whipped mashed potatoes and
chimichurri.

\$13

ANTICUCHO

Prime Tenderloin, marinated potatoes and onions, chimicurri.

\$16

FRIED CHICKEN

Crispy Buttermilk Fried Chicken, spicy maple syrup, house made ranch.

\$17

TUNA TARTARE

Sweet Soy Vinaigrette with light sesame oil.
Tuna has scallions, cucumbers, avocado puree finished with a lemon zest served with malanga chips.

\$17

GRILLED SPANISH OCTOPUS

Avocado puree, black rice, zatar aioli, confit tomato.

\$22

CURRY CRAB DIP

Alaskan King Crab, curry, cayenne pepper, Parmesan cheese, tortilla chips

\$42

BBQ BABY BACK RIBS

Served with skin on fries, spiced sweet potato fries or coleslaw.

\$29

FROM THE EARTH

BABY KALE SALAD

Russian baby kale, goat cheese, strawberries, crispy quinoa and champagne vinaigrette.

\$16

SHAVED CUCUMBER SALAD

Cherry tomatoes, dill yogurt dressing, pickled onion, frisee, feta cheese and black sesame seeds.

\$16

SIDES

SKIN ON FRIES

\$5

\$26

BETWEEN BREAD

ROYALE WITH CHEESE

Dry-aged Brisket 3oz double patties, cheddar, chopped tomato, lettuce, house pickles, secret sauce. Choice of skin-on fries, spiced sweet potato fries or coleslaw.

\$18

DOUBLE DIRTY

Dry-aged Brisket 3oz double patties, bacon, cheddar, fried egg, tomato, lettuce, house pickles, secret sauce. Choice of skin-on fries, spiced sweet potato fries or coleslaw.

\$19

FRIED CHICKEN BUN

Crispy buttermilk fried chicken, bib lettuce, house pickles, homemade ranch and swiss cheese. Choice of skin-on fries, spiced sweet potato fries or coleslaw.

\$18

THE FANCY BEET BUN

SPICED SWEET POTATO FRIES

\$5

PARMESAN TRUFFLE FRIES

\$14

JALAPEÑO CHEESE FRIES

\$10

JALAPEÑO MAPLE CORN BREAD

\$4

COLESLAW

\$4

SIDE SALAD

\$5

Quinoa, Rice and Beet Patty with Avocado, Alfalfa Sprouts, Bib Lettuce, Fresh Herbs and Whipped Feta Sauce. Choice of skin-on fries, spiced sweet potato fries or coleslaw.

\$18

PULLED RIB BUN

Pulled rib meat, BBQ sauce, coleslaw, house pickles. Choice of skin-on fries, spiced sweet potato fries or coleslaw.

\$18

ADD-ONS

Truffle \$5 | Cheddar \$1 | Swiss Cheese \$2 |
Applewood Smoked Bacon \$3 | Avocado \$2 |
Fried Egg \$2 | Caramelized Onions \$2 |
Jalapeños \$2

ON THE SWEET SIDE...

CHOCOLATE GOODIE JAR

Brownie, Chocolate fudge, Lotus Biscuit, White Chocolate Chips Served with Midtown Creamery Vanilla Ice Cream.

\$12

FUDGE BRICK

Creamy Chocolate mousse, malt cream, chocolate ganache, caramelize banana, crushed almonds and vanilla ice cream.

\$15

CONTACT

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LE CHICK



HOURS

Sunday - Wednesday 12pm - 12am

Thursday - Saturday 12pm - 3am

Kitchen closes daily at 10:30pm, small bites

Thurs-Sat until 2:30am

[Make a Reservation](#)