

STARTERS & FLATBREADS

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house-made chile sriracha sauce, served over Asian slaw with a side of Cry Baby Craig's habañero sauce | 14.95

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 9.95

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, organic Asian slaw, crispy rice noodles, local hydroponic butter lettuce, topped with chopped peanuts | 13.95

EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

BAMBOO BITE crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 17.95

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 19.95/13.95

SPICY TUNA*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo | 10.95

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 10.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

CALIFORNIA*

crab mix, masago, cucumber, avocado | 11.95

ALOHA*

spicy tuna, mango, cilantro, avocado, poké sauce | 18.95

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 16.95

KING KONG*

sushi shrimp, fresh tuna, cream cheese,

CRAVE WINGS

jumbo wings marinated overnight, grilled & fried until crispy, then tossed in your choice of Lemon Garlic or Classic Buffalo Sauce, served with cucumber sticks & your choice of bleu cheese or ranch dipping sauce | reg 11.95 / lrg 16.95

ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, made with fresh garlic, ginger, spicy chiles & gochujang, served with gochujang dressed slaw | 16.95

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns finished with béarnaise | 16.95

SUSHI ROLLS, NIGIRI & SASHIMI

avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 19.95/13.95

#9*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 11.95

GODZILLA ROLL*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 19.95/13.95

SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo | 11.95

CUCUMBER

maki cucumber roll | 5.95

RAINBOW*

California roll topped with chef's selection of four types of fish | 19.95

CRUNCHY SPICY TUNA*

spicy tuna, red tuna, albacore tuna, crunchy flakes | 18.95

CAPRESE FLATBREAD

brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with a mix of basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt | 15.95

MARGHERITA FLATBREAD

house-made tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil 14.95

add pepperoni | 1

CHICKEN & AVOCADO EGG ROLLS

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch | 13.95

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 16.95

AVOCADO

maki avocado roll | 6.50

NIGIRI/SASHIMI

Nigiri is hand pressed sushi, a slice of fish or seafood served over sushi rice, old in pairs. Sashimi is thin slices of seafood arranged artistically on a serving dish.

Yellowfin Tuna*/Maguro | 9.95 / 11.95

Yellowtail*/Hamachi | 9.95 / 11.95

Salmon*/Sake | 8.95 / 10.95

Escolar*/Mutsu | 9.95 / 11.95

HOSHII BOAT*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri | 39.95

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri | 59.95

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 119.95

SALADS & BOWLS

TRADITIONAL POKE BOWL*

ahi tuna tartare tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & Revol Greens arugula finished with fresh sliced avocado, shelled edamame, cucumber, chili oil, cherry tomatoes, green onions & sesame seeds | 23.95

CHOPPED CHICKEN SALAD

oven roasted chicken, dried cherries, spinach, romaine, bacon, avocado, fontina & crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 18.95

CRAVE GRILLED CHICKEN SALAD

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with all natural grilled chicken breast & topped with candied walnuts, goat cheese & balsamic glaze | 16.95

BLT CAESAR SALAD

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, house-made bacon bits & house-made croutons | 11.95

add all natural crispy or grilled chicken 4 Certified Angus steak 6 | shrimp skewer 6*

STEAKHOUSE WEDGE SALAD

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 10.95

add all natural crispy or grilled chicken 4 Certified Angus steak 6 | shrimp skewer 6*

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese | 19.95

BURGERS & ENTRÉES

BISON BURGER*

house-made bison patty, caramelized onion, mushroom conserva, naturally smoked cheddar, CRAVE burger sauce, fried onions & sunny side up egg, all piled on an everything bun | 17.95

CRAVE BURGER*

Certified Angus Beef sprinkled with house seasoning & char broiled, topped with naturally smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house-made burger sauce | 16.95

add pecanwood smoked bacon | 1

WAGYU BURGER*

indulgent ground wagyu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted everything bun dressed with rosemary garlic aioli & butter lettuce | 19.95

LEMON GARLIC CHICKEN

trio of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sautéed brussels sprouts topped with lemon garlic butter sauce | 25.95

MUSHROOM FETTUCCINE

sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce with fettuccine, finished with bias cut asparagus tossed in lemon oil | 18.95

*add all natural crispy or grilled chicken 5
Certified Angus steak* 6 | shrimp skewer 7.50*

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 17.95

*add all natural crispy or grilled chicken 5
andouille sausage 5 | Certified Angus steak* 6*

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil | 25.95

CHICKEN CAPRESE ROSA

crispy all natural parmesan chicken breast topped with melted fresh mozzarella, on a bed of linguini tossed in rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 20.95

CHICKEN STIR FRY

fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy chili sauce served over coconut jasmine rice finished with cilantro & chopped peanuts | 23.95

POMEGRANATE MOLASSES SALMON*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 27.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 26.95

CHILEAN SEA BASS*

pan seared hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 35.95

BOURBON NEW YORK STRIP*

Certified Angus Beef Strip grilled & basted with bourbon brown sugar glaze served on a bed of shaved brussels sprouts with griddled potato cakes | 36.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 39.95

AMERICAN WAGYU SIRLOIN*

pan seared in butter, rosemary, & thyme, served with griddled potato cakes & a sauté of fresh green beans & mushrooms | 36.95

NEW YORK STRIP*

Certified Angus Beef, organic fingerling medley, grilled jumbo asparagus, CRAVE Signature steak sauce | 36.95

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 25.95

SHORE LUNCH WALLEYE

jumbo wild Canadian walleye filet breaded with parmesan & panko bread crumbs, fried to perfection, topped with lemon cream sauce & served with grilled asparagus & buttermilk mashed potatoes | 32.95

PLANT BASED

VEGAN EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

CRAVE VEGGIE BURGER

Impossible Burger, topped with smoked cheddar, iceberg lettuce, beefsteak tomato, & CRAVE signature house-made burger sauce | 16.95

VEGGIE BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 17.95

VEGGIE CAPRESE ROSA

linguini tossed in a house-made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 17.95

VEGGIE MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with fettuccine, finished with asparagus tossed in lemon oil | 18.95

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 18.95

KIDS, DESSERT & FAMILY STYLE

KIDS MAC & CHEESE

cheesy sauce & noodles, with fries | 5.95

KIDS CHICKEN TENDERS

with fries | 5.95

KIDS CHEESEBURGERS

pair of mini cheeseburgers with fries | 5.95

TOWERING CHOCOLATE CAKE

big enough to share, four layers of chocolate cake layered with rich chocolate icing | 10.95

CHEESECAKE

Minnesota made by Cheesecake Funk, rich, creamy & delicious | 8.95

FRUIT CHEESECAKE

delicious Cheesecake Funk cheesecake topped with seasonal fruit compote | 9.95

TURTLE CHEESECAKE

delicious Cheesecake Funk cheesecake drizzled with chocolate & salted bourbon caramel sauces, finished with toasted pecans | 9.95

CRAVE SALAD (FEEDS 4-6)

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 45
add all natural crispy or grilled chicken 15

CHICKEN STIR FRY (FEEDS 4-6)

fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy chili sauce served over coconut jasmine rice finished with cilantro & chopped peanuts | 75

BAKED MAC & CHEESE (FEEDS 4-6)

creamy cheese sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 55

*add all natural crispy or grilled chicken 15 |
andouille sausage 15 | Certified Angus steak* 20*