

## \$119 PRIX FIXE FOR TWO

### HORS D'OEUVRES TO SHARE

#### APRICOT PROSCIUTTO FOCACCIA TOAST

### STARTER (CHOOSE ONE PER GUEST)

#### FRESH BERRY STARTER SALAD

Fresh Berries tossed with Revol Farms Arugula, Spinach and a light citrus vinaigrette. Finished with Goat Cheese, and toasted almonds

#### FRESH OYSTERS

Fresh P.E.I oysters named Hearts Desire, served with a tangy and sweet champagne strawberry mignonette sauce

#### LOBSTER BISQUE

Topped with crème fraîche, smoked paprika oil & fresh chive

### ENTRÉE (CHOOSE ONE PER GUEST)

#### PINK PANTHER ROLL

Tuna, Hamachi, Salmon, Cilantro, Avocado, Cucumber wrapped in Soy Paper, then topped with Spicy Yuzu, Rosemary Wasabi Aioli topped

#### LOBSTER RAVIOLI

Squid ink striped Lobster stuffed Raviolis, tossed in a Truffle Butter Sauce, and finished with Chives

#### PORK TENDERLOIN

Garlic herb & Pancetta crusted Pork Tenderloin, oven roasted and served with whipped potatoes, broccolini and a pancetta cream sauce

#### ARTIC CHAR

Fresh Iceland Artic Char filet that is seasoned and seared. Then served over a Ginger Carrot Puree, Baby Bok Choy with Red Bell Peppers, finished with Chili oil & Cilantro oil

### DESSERT (CHOOSE ONE PER GUEST)

#### BERRY BREAD PUDDING

Brioche Bread that is mixed with berries, then soaked in a sweet custard and baked together. Finished with Grand Mariner marinated berries, Chantilly Cream and Sebastian Joes Vanilla Ice Cream

#### DULCE DE LECHE CHEESECAKE

Cheesecake Funk Cheesecake, that is topped with house made Dulce de Leche sauce, then finished with cinnamon and Chantilly Cream

## SPECIALTY SUSHI ROLLS

*Some rolls may contain roe, which is not cooked, rolls will be made without roe upon request.*

#### CALIFORNIA\*

crab mix, masago, cucumber, avocado | 11.95

#### CRUNCHY\*

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

#### BAMBOO BITE

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

#### VOLCANO

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

#### CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 13.95

#### MEXICAN\*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 20.95

#### RAINBOW\*

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

#### KING KONG\*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95

#### GODZILLA

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 22.95

#### PHILLY\*

salmon, cream cheese, sesame seeds | 12.95

#### CRUNCHY SPICY TUNA\*

spicy tuna, red tuna, albacore tuna, crunchy flakes | 19.95

#### NINJA ROLL\*

inside out roll filled with shrimp tempura, cilantro, cucumber, & avocado, topped with yellowfin tuna & spicy cilantro sauce | 17.95

#### ALASKA ROLL\*

spicy crab mix, fresh salmon, cream cheese, & jalapeno, tempura fried with panko bread crumbs, finished with spicy mayo & eel sauce | 18.95

#### PINK PANTHER ROLL\*

Tuna, Hamachi, Salmon, Cilantro, Avocado, Cucumber wrapped in Soy Paper, then topped with Spicy Yuzu, Rosemary Wasabi Aioli topped | 19.95

## STARTERS & SHAREABLES

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### FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house-made chile sriracha sauce, served over Asian slaw with a pipette of Cry Baby Craig's habanero sauce | 15.95

### CALAMARI

buttermilk marinated, crispy cornmeal crust, served with house-made jalapeño aioli | 16.95

### EDAMAME

tossed in our signature house-made sriracha soy glaze | 10.95

### MUSSELS & CLAMS

green lipped mussels & clams tossed in chili garlic paste and white wine, finished in a marinara puree, served with grilled crostini | 16.95

### 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 13.95 / lrg 18.95

### CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces | 17.95

### FRESH OYSTERS

Fresh P.E.I oysters named Hearts Desire, served with a tangy and sweet champagne strawberry mignonette sauce | 16.95

## SOUPS & SALADS

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### CRAVE STARTER

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 9.95

### WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 12.95

### ROASTED BEET STARTER SALAD

oven roasted beets, orange supremes, & finely shaved fresh fennel, tossed with watercress in a lemon shallot vinaigrette, finished with goat cheese, & candied walnuts | 11.95

### FRESH BERRY STARTER SALAD

Fresh Berries tossed with Revol Farms Arugula, Spinach and a light citrus vinaigrette. Finished with Goat Cheese, and toasted almonds | 10.95

### HOUSE MADE SOUP

Chicken Wild Rice & Tomato Basil Pesto | 4.95

### LOBSTER BISQUE

Topped with crème fraîche, smoked paprika oil & fresh chive | 10.95

## CHICKEN & PASTA

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### LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic, diced tomatoes & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil | 26.95

### 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 | 24.95

### LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce | 25.95

### CHICKEN & MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & caramelized onions sautéed & deglazed with sherry then tossed in mornay sauce with Joseph's fresh fettuccine, finished with bias cut asparagus tossed in lemon oil & topped with all natural grilled chicken breast | 26.95

## STEAK & SEAFOOD

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### STEAK FRITES\*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 26.95

### FILET MIGNON\*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 42.95

### BONE-IN RIBEYE\*

Certified Angus Beef bone-in ribeye grilled with a blend of seasoning, topped with roasted tomato, horseradish compound butter, served with our house made potato cakes & broccolini | 44.95

### MISO GLAZED SALMON\*

miso marinated fresh cut Verlasso salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 31.95

### 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 | 33.95

### SALMON PICATTA \*

seared Verlasso salmon filet served over a bed of linguini noodles tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus, & white wine, finished with lemon butter sauce, basil & fried capers | 32.95

### SEAFOOD PASTA\*

green lipped mussels, clams, & shrimp sautéed with garlic, black pepper, lemon, white wine & butter, tossed in linguini, grilled artichokes, asparagus topped with basil & parmesan | 33.95

### CHILEAN SEA BASS

pan seared hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 37.95

### BONE-IN NEW YORK STRIP

Certified Angus Beef, grilled to perfection & topped with herbed truffle butter, served with buttermilk mashed potatoes & grilled asparagus | 48.95

### PORK TENDERLOIN

Garlic herb & Pancetta crusted Pork Tenderloin, oven roasted and served with whipped potatoes, broccolini and a pancetta cream sauce | 29.95

### LOBSTER RAVIOLI

Squid ink striped Lobster stuffed Raviolis, tossed in a Truffle Butter Sauce, and finished with Chives | 29.95

### ARTIC CHAR

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