

CRAFTING MEMORABLE DINING EXPERIENCES

Our talented and diverse culinary team has crafted a menu focusing on variety and quality, sharing their favorite recipes and techniques to ensure we offer something for everyone.

CRAFT COCKTAILS & BEVERAGES

WINE

DINNER

SUSHI

PLANT-BASED

GLUTEN SENSITIVE

CRAFT COCKTAILS

PINEAPPLE MOJITO

double down on the tropics, Flor de Caña 7yr rum, Grand Marnier, fresh mint, housemade pineapple puree, & coconut water, topped with ginger beer

BLACKBERRY MULE

house-made blackberry agave puree, Haku vodka, fresh lime, ginger beer

RASPBERRY GINGER GIMLET

ginger infused New Amsterdam vodka, lime juice, fresh raspberries, & basil

ANGRY DRAGON MARTINI

Cruzan Aged Rum, Lychee Liqueur, shaken with strawberry & raspberry syrup, cranberry juice, citrus sugar rim

BLOOD ORANGE MARGARITA

Herradura reposado, blood orange puree, house-made vanilla demerara syrup, lime juice, salt & tajin rim

TEQUILA SUNSET

Herradura Reposado, coconut cream, lime juice, Red Bull Red Edition

CRAVE SMOKED MANHATTAN

our signature Manhattan, made with Woodford Reserve, Carpano Antica, & Dashfire Jerry Thomas Bitters. Served smoked under glass over ice sphere

CRAVE OLD FASHIONED

Old Forester Classic infused with citrus chamomile tea, Jack Daniels Rye Whiskey, mixed with house made simple syrup, Dashfire Orange & Dashfire Creole bitters, served over ice sphere

CRAVE BLOODY MARY

Tito's Handmade Vodka, our house-made bloody mary mix, celery salt rim, garnished with meat stick, dill pickle, blue cheese stuffed olive, lime wedge & cheddar cube, served with Miller High Life pony

CRAVE SANGRIA

Paul Masson Apple Brandy, house made cinnamon syrup, Hess Treo Red Blend, fresh orange & lime, splash of soda

ROSE SANGRIA

Grand Marnier, fresh orange & raspberry, Charles & Charles Rose, splash of soda

RUM OLD FASHIONED

Diplomatico Mantuano aged rum, All Spice Liqueur, Dashfire Island bitters, served over ice sphere

PEAR SMASH

Suntory Whisky Toki, Spiced Pear Liqueur, shaken with ginger syrup & lemon juice. Finished with a spritz of chili infused mezcal

LAVENDER CHAMPAGNE COCKTAIL

house-made lavender syrup & Tattersall Crème de Fleur, topped with Mumm's Napa Brut, garnished with edible orchid

ROSE SPRITZ

Pommeau, fresh lemon, Dashfire Creole Bitters, Mumm's Sparkling Rose

NON-ALCOHOLIC

BOTTLED WATER

Fiji Water, San Pellegrino Sparkling Water

RED BULL

Regular, Sugar Free, Red Edition, Blue Edition, Yellow Edition

FLAVORED ICED TEAS

Raspberry, Strawberry Peach, Pomegranate

LEMONADE

Raspberry, Strawberry Peach, Pomegranate

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, Red Bull

WATERMELON REFRESHER

coconut cream, lime juice, Red Bull Red Edition

BLUEBERRY MINT FIZZ

a house favorite, we start with fresh blueberries & housemade blueberry puree, then layer in fresh mint with soda water

PINEAPPLE "NOJITO"

house-made pineapple puree, house-made vanilla demerara syrup, coconut water, fresh mint, locally made Earl Giles ginger beer

WINE BY THE BOTTLE

SPARKLING

Luccio Moscato d'Asti *Italy* | 38
La Marca Prosecco *Italy* | 45
Veuve Clicquot Rosé *Champagne, France* | 119
Veuve Clicquot Brut *Champagne, France* | 109
Moët & Chandon Brut Imperial *Champagne, France* | 88
J Vineyards Brut *Russian River* | 63
Mumm Napa Brut Prestige *Napa Valley* | 59
Mumm Napa Brut Rose *Napa Valley* | 64

ROSÉ

Champs De Provence *Provence, France* | 48
Fleur de Mer *Provence, France* | 45
Charles & Charles
Columbia Valley, Washington | 35

PINOT GRIGIO/PINOT GRIS

Da Vinci *Delle Venezie IGT, Italy* | 38
Santa Cristina *Toscana, Italy* | 44
Santa Margherita *Valdadige, Italy* | 59
Ferrari Carano *Sonoma County* | 47

SAUVIGNON BLANC

Coppola Diamond Collection *California* | 44
Franciscan Sauvignon Blanc *Napa Valley* | 44
Ferrari Carano Fumé Blanc *Sonoma County* | 49
Duckhorn *Napa Valley* | 69
Cape Mentelle *Margaret River, Australia* | 47
Whitehaven *Marlborough, New Zealand* | 50

CHARDONNAY

Mer Soleil Silver *Monterey County* | 47
Chateau Souverain *California* | 40
La Crema *Sonoma County* | 52
Hess Collection *Napa Valley* | 38
Sonoma-Cutrer *Russian River Ranches* | 56
Jordan *Russian River* | 79
Rombauer *Carneros* | 89
Kendall Jackson Grand Reserve
Monterey & Santa Barbara Counties | 48
Cakebread Cellars *Napa Valley* | 99
J Vineyards *Russian River* | 65

INTERESTING WHITES

Martin Codax Albariño *Rias Baixas, Spain* | 45
Kung Fu Girl Riesling *Washington* | 36
Colomé Torrontes *Torrontes, Argentina* | 37
Conundrum White Blend *California* | 39
Pine Ridge Chenin Blanc/Viognier *California* | 38

PINOT NOIR

Sea Sun Pinot Noir *California* | 35
J Vineyards *Sonoma, Monterey & Santa Barbara Counties* | 54
La Crema *Sonoma Coast* | 59
Chemistry *Willamette Valley* | 45
Kim Crawford *Marlborough, New Zealand* | 47
Napa Cellars *Napa Valley* | 55
Louis Jadot *Bourgogne, France* | 57
Duckhorn Migration *Napa Valley* | 89
Willamette Vineyards *Willamette Valley* | 65

MERLOT

Chateau Ste. Michelle *Columbia Valley* | 45
Edna Valley *Central Coast* | 39
Ghost Pines *Sonoma & Napa Counties* | 49
Emmolo *Napa Valley* | 75

CABERNET & CABERNET BLENDS

Louis Martini *Alexander Valley* | 68
Hess Allomi *Napa Valley* | 65
Bonanza *California* | 47
Ghost Pines *Sonoma, Napa, & Lake Counties* | 52
Simi *Alexander Valley* | 59
Jackson Estate *Alexander Valley* | 74
Cakebread Cellars *Napa Valley* | 135
Jordan *Alexander Valley* | 99
J. Lohr Pure Paso Cabernet Blend *Paso Robles* | 66
Orin Swift *Palermo Napa Valley* | 94
J. Lohr Seven Oaks *Paso Robles* | 39
Dusted Valley *Walla Walla, Washington* | 89

UNIQUE REDS

Michael David Petite *Petit Lodi* | 42
Red Schooner Voyage 9 | 71
Columbia Winery Red Blend *Columbia Valley* | 37
Hess Select Treo Red Blend *California* | 43
Seghesio Zinfandel *Sonoma County* | 55
Frog's Leap Zinfandel *Napa Valley* | 75
Dusted Valley Stained Tooth Syrah
Columbia Valley, Washington | 88
The Prisoner Zinfandel Blend *California* | 92
Orin Swift 8 Years in the Desert *California* | 89
"The Pessimist" Red Blend by Daou Estates
Paso Robles | 55

WORLDLY REDS

Renato Ratti Barbera D'Asti *Tuscany, Italy* | 49
Gascon Reserva Malbec *Mendoza, Argentina* | 52
Allegrini Valpolicella *Valpolicella, Italy* | 45
Ruffino Riserva Ducale Oro
Chianti Classico, *Italy* | 65
The Show Malbec *Mendoza, Argentina* | 37

WINES IN GOLD INDICATE CRAVE FAVORITES

WINE BY THE GLASS

WHITE

SPARKLING

Fresh & fragrant with concentrated fruit, perfect before or after dinner or with spicy dishes.

Luccio Moscato d'Asti *Italy* | 9.95

La Marca Prosecco *Italy* | 11.95

Mumm Napa Brut Prestige *Napa Valley* | 12.95

Mumm Napa Brut Rose *Napa Valley* | 13.95

LIGHT & FRUITY

Elegant & fruit forward, great with grilled seafood, poultry & salads.

Charles & Charles Rosé
Columbia Valley, Washington | 9.95

Da Vinci Pinot Grigio
Delle Venezie IGT, Italy | 9.95

Kung Fu Girl Riesling
Columbia Valley, Washington | 10.95

CRISP, CLEAN & REFRESHING

Bright & acidic with medium body, pairing well with seafood, chicken, rice dishes & sushi.

Franciscan Sauvignon Blanc
Napa Valley | 10.95

Conundrum White Blend
California | 9.95

Whitehaven Sauvignon Blanc
Marlborough, New Zealand | 12.95

Champs de Provence Rosé
Provence, France | 11.95

RICH & LUSH

Complex but balanced with buttery & toasty flavors, perfect with poultry, salmon, & rich, hearty dishes.

Chateau Souverain Chardonnay
California | 9.95

Mer Soleil Silver Chardonnay
Monterey County | 12.95

Sonoma-Cutrer Chardonnay
Russian River Ranches | 13.95

RED

BRIGHT, FRUIT FORWARD

Ripe fruit with bright acidity, these wines pair well with our appetizers, entree salads, & seafood.

Sea Sun Pinot Noir
California | 9.95

Columbia Winery Red Blend
Columbia Valley, Washington | 9.95

Hess Select Treo Winemaker's Red Blend
California | 11.95

The Show Malbec
Mendoza, Argentina | 10.95

JAMMY, LINGERING FINISH

Lush fruit flavors & earth tones in these medium bodied wines, perfect for our pastas

Chemistry Pinot Noir
Willamette Valley | 11.95

Edna Valley Merlot
Central Coast | 10.95

J Vineyards Pinot Noir
Sonoma, Monterey & Santa Barbara Counties | 14.95

BIG & BOLD

Full bodied wines offering intense fruit with complex flavors, well suited for our steaks & full flavored entrees.

J. Lohr Seven Oaks Cabernet Sauvignon
Paso Robles | 9.95

Bonanza Cabernet Sauvignon
California | 14.95

Ghost Pines Cabernet Sauvignon
Sonoma, Napa, & Lake Counties | 14.95

Jackson Estate Cabernet Sauvignon
Alexander Valley | 17.95

J. Lohr Pure Paso Cabernet Blend
Paso Robles | 16.95

"The Pessimist" Red Blend by Daou Estates
Paso Robles | 15.95

STARTERS & SHAREABLES

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

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 | 15.95

CHICKEN & AVOCADO EGG ROLLS

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch | 14.95

EDAMAME

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

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on local hydroponic butter lettuce, topped with chopped peanuts | 13.95

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 | 14.95

TRUFFLED MUSHROOM FLATBREAD

olive oil and garlic poached mushrooms over a garlic mornay sauce and topped with mozzarella cheese cooked to golden brown, finished with truffle oil and arugula | 14.95

BAMBOO BITE ROLL

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 16.95

GRAVE 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 17.95

CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces | 16.95

CRISPY BRUSSEL SPROUTS

roasted then flash fried & tossed in a honey soy balsamic sauce | 11.95

KOREAN SHORT RIB TACOS

braised Short Rib glazed with Korean miso sauce over kimchi in a flour tortilla, and topped with spicy mayo, green onions, and sesame seeds | 15.95

LOBSTER AVOCADO TOAST

parmesan crusted brioche toast spread with house-made guacamole then topped with lobster meat tossed with pico de gallo, finished with slice of fresh avocado & lime | 17.95

GRAPE & APPLE FLATBREAD

brushed with oil then topped with herbs, grapes, apples, mozzarella & blue cheese, cooked to golden brown then finished with honey | 14.95

SALADS & SOUPS

CRAVE STARTER

locally grown 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 | 11.95

BLT CAESAR STARTER

locally grown crisp baby romaine, hearts of romaine, classic caesar dressing, roasted tomatoes, house-made bacon bits & housemade croutons | 11.95

HOUSE-MADE SOUP

Tomato Basil Pesto or Soup of the Day | 4.95

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 | 13.95

CHOPPED CHICKEN

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

MEDITERRANEAN SALMON*

locally grown spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled Verlasso salmon filet & finished with crispy garbanzo beans & feta cheese | 21.95

BURGERS

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 | 16.95

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 | 15.95

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 | 20.95

CHICKEN & PASTA

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 16.95

add all natural crispy or grilled chicken 6 | Certified Angus steak 8 | shrimp skewer 9*

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 ROSA

crispy all natural parmesan chicken breast on a bed of linguini, tossed in a house-made rosa sauce with roasted tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 21.95

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 | 22.95

LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce | 23.95

MUSHROOM FETTUCCINE

sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce with Joseph's fresh fettuccine, finished with bias cut asparagus tossed in lemon oil | 17.95

add all natural crispy or grilled chicken 6 | Certified Angus steak 8 | shrimp skewer 9*

POKE BOWLS

TRADITIONAL*

ahi tuna tartare tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & locally grown arugula finished with fresh sliced avocado, shelled edamame, cucumber, chili oil, cherry tomatoes, green onions & sesame seeds | 24.95

SPICY SHRIMP TEMPURA

Tempura shrimp sliced into bite size pieces over sushi rice, and served with arugula, mango, avocado, edamame, ginger, jalapeño, sea weed salad and cucumber | 23.95

OUR CHEFS PREPARE & SERVE EVERY DISH WITH CARE, PRIDE, & PASSION. OUR SCRATCH KITCHEN USES ONLY THE FINEST INGREDIENTS, FROM CERTIFIED ANGUS BEEF, TO FRESH SEAFOOD FLOWN IN FROM AROUND THE WORLD, TO PRODUCE SOURCED FROM THE CLOSEST FARMS.

STEAK & SEAFOOD

STEAK FRITES*

Certified Angus Beef 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

SIMPLE STEAK*

CAB beef, buttermilk mashed potatoes, heirloom carrots, CRAVE Signature steak sauce | 26.95

GRILLED NEW YORK*

Certified Angus Beef, grilled to perfection & topped with herbed truffle butter, served with buttermilk mashed potatoes & grilled brussels sprouts | 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 & brussels sprouts | 46.95

MAKE IT SURF & TURF

*Make any steak a surf
& turf by adding a
seafood side*

Grilled Shrimp Skewer | 9
Verlasso Salmon* | 10
Crab Cakes | 14

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

BERRY MAHI MAHI

Mahi Mahi rubbed with our house seasoning, and then seared. Served over a bed of coconut jasmine rice and locally grown arugula lightly tossed in a citrus vinaigrette finished with a fresh berry salsa | 30.95

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 | 30.95

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 | 29.95

SUSHI STARTERS

SEAWEED SALAD

mixed seaweed, cucumber, carrot, daikon,
sesame seeds | 6.95

add shrimp 2 | add octopus 4

SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice
vinegar | 6.95

add shrimp 2 | add octopus 4

MISO SOUP

4.95

TUNA & SALMON TARTARE *

Fresh Tuna & Salmon
tossed in a maple ginger &
garlic sauce on top of a
wonton, served with
cucumber, and togarshi |
17.95

NIGIRI & SASHIMI

Nigiri is hand pressed sushi, a slice of fish or seafood served over sushi rice, sold in pairs.

Sashimi is thin slices of seafood arranged artistically on a serving dish.

YELLOWFIN TUNA*

Maguro | 10.95 / 12.95

YELLOWTAIL*

Hamachi | 10.95 / 12.95

ALBACORE TUNA*

Bincho | 8.95 / 10.95

FRESH WATER EEL

Unagi | 11.95 / 13.95

SOCKEYE SALMON*

Beni-Sake | 10.95 / 12.95

OCTOPUS

Tako | 8.95 / 10.95

SALMON*

Sake | 9.95 / 11.95

ESCOLAR*

Mutsu | 10.95 / 12.95

CRAVE SAKE

JUNMAI

*Possess a robust flavor,
range from dry & crisp to
soft & round*

TSUKINOWA "MOON RING"

ripe, smooth & rich
with flavors of plum |
9.95

SHO CHIKU BAI CLASSIC

round with savory
complexity served hot or
cold | 5.95

GINJO

*Fruity & floral, tend to be
light & refreshing on the
palate*

ISHIOKA "MIGHTY PEAK"

light cherry blossom
bouquet with spring
water freshness | 9.95

DAIGINJO

*Complex with layered
flavors & aromas,
considered the "Grand
Cru" of sake*

SHIMZU-NO-MAI "PURE

DUSK' bright pear &
apple notes, delicate
with hints of orange
peel & cantaloupe |
14.95 / 72

SPECIALTY SAKE

*From Nigori's to sparkling
sake, varied flavors to
complement your meal.*

MIYASHITA "SACRED MIST"

NIGORI unfiltered,
toasted coconut
aromas, finely milled
texture | 10.95 / 48

MOONSTONE ASIAN PEAR

JUNAMAI GINJO hint of
dryness, fresh slightly
sweet pear | 6.95/30

SAKE FLIGHT

A selection of three distinct styles of sake for you to taste | 9.95

TSUKINOWA "MOON RING" (JUNMAI)

ISHIOKA "MIGHTY PEAK" (GINJO)

MIYASHITA "SACRED MIST" (NIGORI)

COOKED & VEGETARIAN ROLLS

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

AVOCADO

maki avocado roll | 6.95

CUCUMBER

maki cucumber roll | 6.95

CALIFORNIA*

crab mix, masago, cucumber, avocado | 10.95

SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo | 10.95

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 15.95

BAMBOO BITE

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 16.95

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 15.95

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

SPECIALTY ROLLS

MEXICAN*

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

RAINBOW*

California roll topped with chef's selection of four types of fish | 18.95

SPICY TUNA*

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

KING KONG*

flash fried, sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95/16.95

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 10.95

SPIDER ROLL

inside out roll stuffed with softshell crab, cucumber, & Spicy crab mix, topped with red tobiko & eel sauce | 16.95

PHILLY*

salmon, cream cheese, sesame seeds | 11.95

GODZILLA

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 20.95/13.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 10.95

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, & jalapeño, tempura fried with panko bread crumbs, finished with spicy mayo & eel sauce | 18.95

#9*

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

PINK PANTHER

tuna, yellowtail, salmon, cilantro, avocado, cucumber wrapped in soy paper, then topped with spicy yuzu, rosemary wasabi aioli topped | 19.95

SESAME STREET

Tempura shrimp, avocado, cream cheese, spicy crab, and jalapeños wrapped in soy paper, then topped with rosemary wasabi aioli and unagi | 19.95

SURFER ROLL

shrimp tempura, cream cheese, avocado, wrapped in nori and sushi rice, then topped with spicy tuna, tobiko, eel sauce, and spicy mayo | 19.95

SUSHI BOATS & PLATTERS

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri | 63.95

HOSHII BOAT*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri | 43.95

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 129.95

PLANT-BASED STARTERS & SUSHI

VEGAN TRUFFLE PARMESAN FRIES[^]

crispy fries, tossed in white truffle oil, vegan parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

VEGAN EDAMAME

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

VEGAN SEAWEED SALAD

seaweed, cucumber, carrot, daikon, sesame seeds | 6.95

VEGAN CUCUMBER ROLL

maki cucumber roll | 6.50

VEGAN SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 5.95

VEGAN AVOCADO ROLL

maki avocado roll | 6.95

VEGAN CRAVE ROLL

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

PLANT-BASED SOUPS & SALADS

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.95

VEGGIE WEDGE SALAD

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato & shaved red onion | 11.95

GO VEGAN *sub vegan ranch for bleu cheese, add vegan bacon | 6*

VEGGIE COBB SALAD

fresh romain lettuce tossed in blue cheese dressing then layered over the top with avocados, roasted tomatoes, blue cheese crumbles, and red onions | 15.95

GO VEGAN *sub vegan ranch for bleu cheese, add vegan bacon | 6*

VEGGIE CHOPPED SALAD

dried cherries, spinach, romaine, avocado, fontina, crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 15.95

GO VEGAN *sub vegan feta for fontina add vegan chicken & bacon | 6*

VEGGIE ROASTED BEET SALAD

oven roasted beets, orange supremes, & finely shaved fresh fennel, tossed with watercress in a lemon shallot vinaigrette, finished with goat cheese & walnuts | 14.95

PLANT-BASED ENTREES

VEGGIE BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 15.95

add vegan chicken 6

VEGGIE ROSA

linguini tossed in a house-made rosa sauce with roasted tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 18.95

add vegan chicken 6

VEGGIE MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with Joseph's fresh fettuccine, finished with asparagus tossed in lemon oil | 17.95

add vegan chicken 6

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 16.95

add vegan chicken 6

VEGGIE MARGHERITA FLATBREAD

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

GO VEGAN *sub vegan mozz & feta for mozz | 4*

VEGGIE 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 | 14.95

GO VEGAN *sub vegan mozz & feta for mozz | 4*

A NOTE ON OUR PLANT-BASED MENU

All items on the plant-based menu are vegetarian. Items with **VEGAN** in the menu titles are 100% vegan. Items with the **GO VEGAN** designation are menu items that can be made vegan with the noted substitutions.

VEGGIE TRUFFLED MUSHROOM FLATBREAD

olive oil and garlic poached mushrooms over a garlic mornay sauce and topped with mozzarella cheese cooked to golden brown, finished with truffle oil and arugula | 14.95

GO VEGAN *sub vegan mozz & feta for mozz | 4*

VEGGIE GRAPE & APPLE FLATBREAD

brushed with oil then topped with herbs, grapes, apples, mozzarella & blue cheese, cooked to golden brown then finished with honey | 15.95

GO VEGAN *sub vegan mozz & feta for mozz | 4*

PLANT-BASED BURGER

served with choice of fresh fruit, french fries[^] or CRAVE salad

CRAVE VEGGIE BURGER

Impossible Burger, topped with smoked cheddar, iceberg lettuce, beefsteak tomato, & CRAVE signature house-made burger sauce | 17.95

GO VEGAN *sub vegan bun & vegan smoked cheddar | 7*

add vegan bacon | 2

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed-use fryer

GLUTEN-SENSITIVE STARTERS

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 17.95

TRUFFLE PARMESAN FRIES^

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

EDAMAME

stir fried in oil & sea salt | 9.95

GRAPE & APPLE FLATBREAD

brushed with oil then topped with herbs, grapes, apples, mozzarella & blue cheese, cooked to golden brown then finished with honey | 15.95

CAPRESE FLATBREAD

gluten free crust 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, gluten free crust oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil | 15.95

TRUFFLED MUSHROOM FLATBREAD

olive oil and garlic poached mushrooms over a garlic mornay sauce and topped with mozzarella cheese cooked to golden brown, finished with truffle oil and arugula | 15.95

GLUTEN-SENSITIVE SOUP & SALADS

CRAVE STARTER

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

BLT CAESAR STARTER

locally grown crisp baby romaine, hearts of romaine, classic caesar dressing, roasted tomatoes, & house-made bacon bits | 12.95

WEDGE

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

MEDITERRANEAN SALMON*

locally grown spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled Verlasso salmon filet & finished with crispy garbanzo beans & feta cheese | 21.95

CRAVE GRILLED CHICKEN

locally grown spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze topped with grilled all natural chicken breast | 18.95

BLT CAESAR GRILLED CHICKEN

locally grown crisp baby romaine, hearts of romaine, classic caesar dressing, roasted tomatoes, & house-made bacon bits topped with all natural grilled chicken breast | 18.95

BLACKENED CHICKEN COBB

fresh romain lettuce tossed in blue cheese dressing then layered over the top with avocados, roasted tomatoes, chopped hard boiled eggs, ham, bacon, blue cheese crumbles, blackened chicken breast, and red onions | 18.95

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.95

A NOTE ON OUR GLUTEN-SENSITIVE MENU

We are proud to offer a variety of gluten-sensitive options, however this menu does not represent a gluten-free menu—but represents items that do not contain gluten in their preparation or recipes. Cross-contamination is possible.

If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.

GLUTEN-SENSITIVE ENTREES

STEAK FRITES*^

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

SIMPLE STEAK*

CAB beef, buttermilk mashed potatoes, heirloom carrots with CRAVE Signature steak sauce | 26.95

FILET MIGNON*

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

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 | 29.95

CREAMY MUSHROOM PASTA

fresh garlic, mushroom conserva & caramelized onions, sautéed & deglazed with sherry then tossed with rice noodles in mornay sauce, finished with bias cut asparagus tossed in lemon oil | 17.95

add all natural grilled chicken 6 | Certified Angus steak 8 | shrimp skewer 9*

BERRY MAHI MAHI

Mahi Mahi rubbed with our house seasoning, and then seared. Served over a bed of coconut jasmine rice and locally grown arugula lightly tossed in a citrus vinaigrette finished with a fresh berry salsa | 30.95

SALMON PICATTA *

seared Verlasso salmon filet served over a bed of rice noodles tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus, & white wine, finished with lemon butter sauce, basil & fried capers | 30.95

LEMON GARLIC CHICKEN

grilled chicken breasts, lemon garlic butter sauce, broccolini, mashed potatoes | 23.95

GRILLED CHICKEN ROSA

all natural grilled chicken breast on a bed of rice noodles, tossed in a house-made rosa sauce with roasted tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 21.95

WAYGU BURGER*

indulgent ground waygu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted gluten free bun dressed with rosemary garli aioli & butter lettuce | 20.95

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed use fryer

GLUTEN SENSITIVE

MORE WAYS TO CRAVE

We want to share our love of great food beyond the expected.
Host your next party here or have CRAVE brought to you!

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