



# CRAFTING MEMORABLE DINING EXPERIENCES

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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

TRIM AREA: Cover/Page 1 is 7.375" wide to expose the right side of the next page.





## CRAFT COCKTAILS

### PINEAPPLE MOJITO

double down on the tropics, Flor de Caña 7yr rum, Cointreau Noir, fresh mint, pineapple, & coconut, topped with ginger beer

### BLACKBERRY MULE

blackberry syrup, 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 shaken with lychee, raspberry, strawberry syrup & cranberry juice, citrus sugar rim

### BLOOD ORANGE MARGARITA

Herradura reposado, blood orange, vanilla demerara syrup, lime juice, salt & tajin rim

### LAVENDER CHAMPAGNE COCKTAIL

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

### GOLD RUSH

Makers Mark, fresh lemon juice, honey syrup

### KINGSTON

Diplomatico Mantuano aged rum, Carpano Antica vermouth, Campari, served over ice sphere

### BULL & THE BEE

El Jimador Blanco tequila, ceylon cinnamon syrup, lime juice, Red Bull Blue Edition

### CRAVE OLD FASHIONED

Old Forester Classic Bourbon, Jack Daniels Rye, mixed with citrus chamomile simple syrup, orange bitters, & creole bitters, served over ice sphere

### PEAR SMASH

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

### CRAVE BLOODY MARY

Tito's Handmade Vodka, 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 SMOKED MANHATTAN

our signature Manhattan, made with Woodford Double Oak, Carpano Antica, & Jerry Thomas Bitters, served smoked under glass over MN Ice cylinder

### CRAVE SANGRIA

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

### ROSE SANGRIA

Cointreau Noir, fresh orange & raspberry, Charles & Charles Rose, splash of soda

## NON-ALCOHOLIC

## BLUEBERRY MINT FIZZ

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

### WATERMELON REFRESHER

ceylon cinnamon syrup, lime juice, Red Bull Red Edition

### RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, Red Bull

### RED BULL

Red Bull Energy Drink  
Red Bull Sugarfree

*The Editions by Red Bull*

Red (watermelon)  
Yellow (tropical)  
Blue (blueberry)

### FLAVORED ICED TEAS

Raspberry, Strawberry, Peach, Pomegranate

### LEMONADE

Raspberry, Strawberry, Peach, Pomegranate

### BOTTLED WATER

Fiji Water, San Pellegrino Sparkling Water

### PINEAPPLE "NOJITO"

pineapple, house made vanilla demerara syrup, coconut, fresh mint & 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

## WINES IN GOLD INDICATE CRAVE FAVORITES

## 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  
**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  
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

# 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

WINE

# STARTERS & SHAREABLES

## TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 11.95

## FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house made chili sriracha sauce, served over asian slaw with a pipette of cry baby craig's habanero sauce | 16.95

## 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 | 15.95

## EDAMAME

tossed in our signature house made sriracha soy glaze | 10.95

## 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 | 15.95

## 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

## 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

## PEI MUSSELS

fresh Prince Edward Island mussels, sautéed with garlic, white wine, & spinach, then simmered in a lobster tomato broth, served with crostini | 17.95

## CRISPY BRUSSELS SPROUTS

roasted then flash fried & tossed in a honey soy balsamic sauce | 12.95

## TUNA POKE\*

sushi grade ahi tuna tossed in a soy, sesame, ginger sauce, avocado crema, topped with fresno chilis, chili onion crisp & chili oil, served with crispy taro chips | 18.95

## CRAB & LOBSTER TOWER

crab dressed with spicy chili crunch & lime juice, layered with avocado, mango, & lobster tossed in spicy mayonnaise, served with crisp Belgian endive | 22.95

## BAMBOO BITE ROLL

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

## TRUFFLED MUSHROOM FLATBREAD

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

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# SALADS & SOUPS

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## **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 | 12.95

## **BLT CAESAR STARTER**

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

## **HOUSE MADE SOUP**

Chicken Wild Rice | 6.95  
Seasonal Soup

## **KALE & SHAVED BRUSSELS SPROUT STARTER**

fresh green kale & shaved brussels sprouts, tossed in a whole grain mustard vinaigrette, finished with pears, pomegranate seeds, bleu cheese & spiced pecans | 12.95

## **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 | 19.95

## **RED QUINOA & GRILLED SALMON \***

red quinoa, arugula, roasted beets, & fresh orange segments tossed in blood orange vinaigrette topped with grilled salmon finished with lemon butter sauce | 22.95

# BURGERS

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## **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\***

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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

**DINNER**

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# CHICKEN & PASTA

## BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 18.95

*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 | 22.95

## 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

## LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce | 24.95

## 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 | 18.95

*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

## KETO\*

your choice of sushi grade raw ahi tuna or raw salmon in a sweet & spicy sauce, served over a bed of locally grown arugula & cauliflower rice tossed in maple ginger vinaigrette, drizzled with a cilantro, jalapeño, avocado crema, topped with sliced avocado, shelled edamame, cucumber, cherry tomato, carrot tsuma & sesame seeds | 25.95

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.

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# STEAK & SEAFOOD

## STEAK FRITES\*

certified angus beef topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 27.95

## FILET MIGNON\*

certified angus beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE signature steak sauce | 43.95

## STEAK MEDALLIONS\*

certified angus beef, buttermilk mashed potatoes, heirloom carrots, CRAVE signature steak sauce | 27.95

## GRILLED NEW YORK\*

certified angus beef, grilled to perfection topped with a smoked blue cheese sauce, served with crispy roasted fingerling potatoes & grilled broccolini | 39.95

## GRILLED SWORDFISH \*

fresh swordfish seasoned & grilled, set atop a bed of Hawaiian sweet potatoes, beech mushrooms & smokey bacon finished with a Mediterranean butter sauce | 34.95

## 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 PICCATA \*

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 | 31.95

## 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

## SEAFOOD LINGUINI

shrimp, calamari & PEI mussels sautéed with a lobster, tomato, white wine & garlic broth tossed with linguini, finished with parmesan & citrus micro greens | 32.95

## 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

DINNER

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# SUSHI STARTERS

## SEAWEED SALAD

mixed seaweed, cucumber, carrot, daikon,  
sesame seeds | 7.95  
*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

6.95

## TUNA POKE\*

sushi grade ahi tuna  
tossed in a soy, sesame,  
ginger sauce, avocado  
crema, topped with  
fresno chilis, chili onion  
crisp & chili oil, served  
with crispy taro chips |  
18.95

# 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)

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## 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 | 11.95

### SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo | 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 | 12.95

## SPECIALTY ROLLS

### MEXICAN\*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 20.95/14.95

### RAINBOW\*

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

### SPICY TUNA\*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo | 11.95

### 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 | 11.95

### SPIDER ROLL

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

### GODZILLA

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

### PHILLY\*

salmon, cream cheese, sesame seeds | 12.95

### DYNAMITE\*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 12.95

### 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 ROLL

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

### SURFER ROLL

tempura shrimp, cream cheese, avocado, wrapped in nori & sushi rice, then topped with spicy tuna, tobiko, eel sauce, & 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

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## PLANT-BASED STARTERS & SUSHI

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### VEGAN TRUFFLE PARMESAN FRIES<sup>^</sup>

crispy fries, tossed in white truffle oil, vegan parmesan cheese & house seasoning with rosemary garlic aioli | 11.95

### VEGAN EDAMAME

tossed in our signature house made sriracha soy glaze | 10.95

### VEGAN SEAWEED SALAD

seaweed, cucumber, carrot, daikon, sesame seeds | 7.95

### VEGAN CUCUMBER ROLL

maki cucumber roll | 6.95

### VEGAN SUNOMONO SALAD

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

### 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

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### **VEGGIE WEDGE SALAD**

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

**GO VEGAN** *sub vegan ranch for bleu cheese, add vegan bacon | 5*

### **VEGGIE CHOPPED SALAD**

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

**GO VEGAN** *sub vegan feta for fontina add vegan chicken & bacon | 7*

### **VEGGIE CRAVE ENTREE SALAD**

locally grown spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 14.95

### **VEGGIE KALE & SHAVED BRUSSELS SPROUT**

fresh green kale & shaved brussels sprouts, tossed in a whole grain mustard vinaigrette, finished with pears, pomegranate seeds, bleu cheese & spiced pecans | 14.95

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

## PLANT-BASED ENTREES

### VEGGIE BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 18.95

*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 | 18.95

*add vegan chicken 6*

### VEGAN STIR FRY

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

*add vegan chicken 6*

### VEGGIE MARGHERITA FLATBREAD

house made roasted tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil | 15.95

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

### VEGGIE TRUFFLED MUSHROOM FLATBREAD

garlic olive oilpoached mushrooms & beech mushrooms over a garlic mornay sauce, topped with mozzarella cheese, cooked to golden brown, finished with truffle oil, truffled cheese & arugula | 15.95

## 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 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

**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 | 18.95

**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*

PLANT-BASED

## GLUTEN-SENSITIVE STARTERS

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### **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

### **TRUFFLE PARMESAN FRIES^**

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 11.95

### **EDAMAME**

stir fried in oil & sea salt | 10.95

### **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

## GLUTEN-SENSITIVE SOUP & SALADS

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### **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

### **RED QUINOA & GRILLED SALMON \***

red quinoa, arugula, roasted beets, & fresh orange segments tossed in blood orange vinaigrette topped with grilled salmon finished with lemon butter sauce | 22.95

### **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 | 19.95

### **BLT CAESAR GRILLED CHICKEN**

locally grown crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, & house made bacon bits topped with all natural grilled chicken breast | 19.95

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk (\*) on menu do contain raw or undercooked meats, fish, or shellfish

## 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 | 27.95

### STEAK MEDALLIONS\*

certified angus beef, buttermilk mashed potatoes, heirloom carrots with CRAVE signature steak sauce | 27.95

### FILET MIGNON\*

certified angus beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE signature steak sauce | 43.95

### 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 | 18.95

*add all natural grilled chicken 6 |  
certified angus steak\* 8 | shrimp skewer 9*

### SALMON PICCATATA\*

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 | 31.95

### 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 | 22.95

### LEMON GARLIC CHICKEN

grilled chicken breasts, lemon garlic butter sauce, broccolini, mashed potatoes | 24.95

### WAGYU BURGER\*

indulgent ground wagyu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted gluten free bun dressed with rosemary garlic 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

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

## ASK US ABOUT:

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GROUP EVENTS

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GROUP DELIVERY

CRAVE CATERING

PRIVATE DINING

GIFT CARDS

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