

# CRAFTING MEMORABLE DINING EXPERIENCES

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

## CRAFT COCKTAILS & BEVERAGES

WINE

DINNER

SUSHI

PLANT-BASED

GLUTEN SENSITIVE



# CRAFT COCKTAILS

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## PINEAPPLE MOJITO

double down on the tropics, Flor de Caña 7yr rum, Grand Marnier, fresh mint, house made 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

## TEQUILA SUNSET

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

## BLOOD ORANGE MARGARITA

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

## ROSE SPRITZ

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

## ANGRY DRAGON MARTINI

Cruzan rum, lychee liqueur, shaken with raspberry strawberry syrup & cranberry juice, citrus sugar rim

## CRAVE SMOKED MANHATTAN

our signature Manhattan, made with Woodford Reserve bourbon, Carpano Antica, & 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

## RUM OLD FASHIONED

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

## LAVENDER CHAMPAGNE COCKTAIL

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

## PEAR SMASH

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

## CRAVE BLOODY MARY

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

## CRAVE SANGRIA

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

## ROSE SANGRIA

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

# NON-ALCOHOLIC

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## 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 & house made 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, & ginger beer

# WINE BY THE BOTTLE

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## SPARKLING

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

## 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  
"The Pessimist" Red Blend by Daou Estates  
*Paso Robles* | 55  
**Orin Swift 8 Years in the Desert *California* | 89**

## 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* | 39

**WINES IN GOLD INDICATE CRAVE FAVORITES**

# WINE BY THE GLASS

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## WHITE

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### 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.*

Conundrum White Blend  
*California* | 9.95

Whitehaven Sauvignon Blanc  
*Marlborough, New Zealand* | 12.95

Champs de Provence Rosé  
*Provence, France* | 11.95

Franciscan Sauvignon Blanc  
*Napa Valley* | 9.95

### 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

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### BRIGHT, FRUIT FORWARD

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

Sea Sun Pinot Noir  
*California* | 11.95

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* | 12.95

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

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## TRUFFLE PARMESAN FRIES

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

## CALAMARI

buttermilk marinated, crispy cornmeal crust, served with house made jalapeño aioli | 15.95

## FIRECRACKER SHRIMP

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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

## CHICKEN & AVOCADO EGG ROLLS

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

## 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

## 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

## EDAMAME

tossed in our signature house made sriracha soy glaze | 10.95

## CRAB CAKES

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

## KOREAN SHORT RIB TACOS

braised short rib glazed with korean miso sauce over kimchi in a flour tortilla, & topped with spicy mayo, green onions, & sesame seeds | 16.95

## CRISPY BRUSSELS SPROUTS

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

## SUSHI CONES\*

trio of cones. salmon with scallions, jalapeño, cucumber & sesame seeds, toro with yuzu poke sauce kimizi wasabi, ohba, cucumber avocado & green onions, tempura shrimp with wasabi aioli, avocado, kaiware, sesame soy paper & jalapeño | 19.95

## GRAPE & APPLE FLATBREAD

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

## BAMBOO BITE ROLL

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

## LOBSTER AVOCADO TOAST

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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 | 18.95

# 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

tomato basil pesto or soup of the day | 4.95

## STARTER ROASTED BEET SALAD

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

## 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 | 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

# CHICKEN & PASTA

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## 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 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

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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 | 18.95

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

# POKE BOWLS

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## 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, & served with arugula, mango, avocado, edamame, ginger, jalapeño, seaweed salad & cucumber | 23.95

## 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

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## 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

## SIMPLE STEAK\*

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

## 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 | 46.95

## GRILLED NEW YORK\*

certified angus beef, grilled to perfection & topped with herbed truffle butter, served with buttermilk mashed potatoes & grilled brussels sprouts | 43.95

## MAKE IT SURF & TURF

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

grilled shrimp skewer | 9  
verlasso salmon\* | 10  
crab cakes | 14

## 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 | 30.95

## 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\*

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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

## BERRY MAHI MAHI\*

mahi mahi rubbed with our house seasoning, & then seared. served over a bed of coconut jasmine rice & locally grown arugula lightly tossed in a citrus vinaigrette finished with a fresh berry salsa | 32.95

# SUSHI STARTERS

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## 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*

## FRESNO TORO\*

sliced fresh toro, cucumber, togarshi spice & spicy  
ponzu | 19.95

## MISO SOUP

4.95

## TUNA & SALMON TARTARE\*

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fresh tuna & salmon  
tossed in a maple ginger  
& garlic sauce on top of a  
wonton, served with  
cucumber & togarshi  
spice & spicy ponzu  
| 16.95

# NIGIRI & SASHIMI

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*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

## TORO\*

chutoro | 20.95 / 22.95

## CRAVE SAKE

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### JUNMAI

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

### SHO CHIKU BAI GOKAI

silky palate with  
notes of pear, melon,  
& banana | 10.95

### SHO CHIKU BAI CLASSIC

aromas & flavors of  
macadamia nuts, chai  
spice, vanilla; served  
hot or cold | 6.95

### SPECIALTY SAKE

*from nigori's to  
sparkling sake, varied  
flavors to complement  
your meal.*

### HANA FUJI APPLE SAKE

crisp tartness of fuji  
apple. best served on  
the rocks or straight  
up | 9.95

### SHO CHIKU BAI NIGORI

### UNFILTERED SAKE

fruity aromas with  
flavors of ripe  
banana, melon,  
vanilla, strawberry, &  
creamy sweet rice  
custard | 10.95

# 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 soft shell crab, cucumber, & spicy crab mix, topped with red tobiko & eel sauce | 16.95

## PHILLY\*

salmon, cream cheese, sesame seeds | 12.95

## 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 | 11.95

## MANGO LOBSTER ROLL\*

lobster flash fried with tempura, mango, cream cheese, wasabi aioli, avocado, tobiko & spicy yuzu | 31.95

## NINJA ROLL\*

inside out roll filled with tempura shrimp, 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

## PINK PANTHER ROLL\*

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, & jalapeños wrapped in soy paper, then topped with rosemary wasabi aioli & unagi | 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

## #9\*

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

# 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

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

## 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 | 13.95

## PLANT-BASED SOUPS & SALADS

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### **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 | 12.95

**GO VEGAN** *sub vegan ranch for bleu cheese*

*add vegan bacon | 4*

### **VEGGIE CHOPPED SALAD**

dried cherries, spinach, romaine, avocado, fontina, crispy 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 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 | 15.95

### **VEGGIE COBB SALAD**

fresh romaine lettuce tossed in bleu cheese dressing then layered over the top with avocados, roasted tomatoes, bleu cheese crumbles, & red onions | 16.95

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

## PLANT-BASED ENTREES

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### 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 | 19.95

*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 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*

## A NOTE ON OUR PLANT-BASED MENU

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

### VEGGIE GRAPE & APPLE FLATBREAD

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

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

## PLANT-BASED BURGER

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*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*

## 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 14.95 / lrg 19.95

### **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

### **GRAPE & APPLE FLATBREAD**

brushed with oil then topped with herbs, grapes, apples, mozzarella & bleu 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 & garlic poached mushrooms over a garlic mornay sauce & topped with mozzarella cheese cooked to golden brown, finished with truffle oil & arugula | 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 crispy 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

### **HOUSE MADE SOUP**

tomato basil pesto | 4.95

### **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 | 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 crispy baby romaine, hearts of romaine, classic caesar dressing, roasted tomatoes, & house made bacon bits topped with all natural grilled chicken breast | 19.95

## A NOTE ON OUR GLUTEN-SENSITIVE MENU

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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, & know that we will do our best to prepare your meal as safely as possible.

## GLUTEN-SENSITIVE ENTREES

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### STEAK FRITES\*^

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

### SIMPLE STEAK

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

### 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 | 30.95

### 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*

### BERRY MAHI MAHI\*

mahi mahi rubbed with our house seasoning, & then seared. served over a bed of coconut jasmine rice & locally grown arugula lightly tossed in a citrus vinaigrette finished with a fresh berry salsa | 32.95

### SALMON PICCATA\*

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

### LEMON GARLIC CHICKEN

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

### GRILLED CHICKEN ROSA

all natural grilled chicken breast on a bed of rice noodles, tossed in a house made rosa sauce with fresh roasted tomatoes, garlic & herbs, finished with julienne basil | 22.95

### 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*

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

# 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!

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