

OUR

PASSION IS TO BRING YOU THE

ULTIMATE CRAVE EXPERIENCE

We prepare and serve every dish with *care, pride, and passion*. Our *scratch kitchen* uses only the finest ingredients, from *Certified Angus Beef* steaks, to *fresh sustainable seafood* flown in from around the world, to *seasonal organic vegetables* sourced from the closest *family farms*. Our cocktails are created by *master mixologists* using *hand-made* purees, *premium* liquors, and the freshest ingredients available. Our *diverse wine list* has received numerous honors, and our *craft beers* are thoughtfully sourced to offer the very best local and national selections. Our staff is our *family*, and we're all thankful to have the opportunity to serve you. We believe these values set us apart, and help ensure that the *CRAVE Experience is second to none*.



SIGNATURE

COCKTAILS

- Angry Dragon Martini

Cruzan rum, Soho Lychee, raspberry strawberry syrup, cranberry juice, citrus zest
- Ginger Pear Martini

Grey Goose La Poire, Cointreau, ginger syrup, white cranberry
- Raspberry Ginger Gimlet

ginger infused New Amsterdam vodka, lime juice, fresh raspberries, basil
- Pineapple Mojito

Malibu, Grand Marnier, fresh mint, fresh pineapple, ginger ale
- Dirty Flirt Martini

Grey Goose, olive juice, prosciutto, bleu cheese stuffed olives

- CRAVE Sangria

fresh lemon, lime, orange, agave nectar, Amalaya Malbec, Grand Marnier, soda
- White Sangria

Colomé Torrontes, Tattersall Crème de Fleur, fresh strawberry, blueberry, raspberry
- Jameson Mule

Jameson, bitters, Gosling’s ginger beer, fresh lime
- Blueberry Lemonade

Stolichnaya Blueberi, fresh mint, fresh blueberry

MODERN

TWISTS

- Lavender Champagne Cocktail

house made lavender syrup, Tattersall Crème de Fleur, Chandon Brut
- Red Bull Rita

Herradura Reposado, Tattersall Orange Crema, peach puree, Red Bull Orange Edition
- Old Fashioned

Bulleit bourbon infused with citrus chamomile tea, Bulleit rye, house made simple syrup, orange bitters
- Raspberry Daiquiri

Bacardi Gran Reserva 8 Year rum, house made simple syrup, fresh lime juice, house made raspberry puree, Tattersall Orange Crema
- Cucumber Collins

cucumber infused New Amsterdam gin, fresh lime juice, house made simple syrup, fresh mint, topped with bitters & soda

CLASSIC

COCKTAILS

CRAVE Margarita
Patron Silver, sweet & sour, agave nectar, Grand Marnier

Mojito
Bacardi Silver, simple syrup, fresh mint, lime

CRAVE Bloody Mary
Absolut Peppar vodka, Signature bloody mary mix, kosher pickle, pepperoni

Lemon Drop Martini
Belvedere, IL Tramonto Limoncello

CRAVE Manhattan
Maker's Mark, Sweet Vermouth, spritz of Laphroig, Berg & Hauck's Jerry Thomas bitters, served up

Cosmopolitan
Belvedere, cranberry, fresh lime

BEER

SELECTIONS

BOTTLED BEER

Michelob Ultra • Corona • Guinness • Sapporo • Heineken • Budweiser • Beck's N/A

TAP BEER

CRAVE Amber • Michelob Golden Light • Summit EPA • Surly Furious • Summit Feature • Stella Artois • Goose Island 312 Urban Wheat Ale

**Additional selections available. Please ask your server for current offerings.*

NON-ALCOHOLIC

MOCKTAILS

Raspberry Bull Lemonade
fresh raspberry, lemonade, Red Bull

Blueberry Mint Fizz
fresh blueberries, fresh mint, blueberry puree, soda water

Red Bull Sunrise
pineapple juice, orange juice, Red Bull Yellow Edition, float of cranberry juice

Cucumber Splash
fresh cucumber, house made simple syrup, lime juice, Gosling's ginger beer, soda water

NON-ALCOHOLIC

BEVERAGES

BOTTLED & CANNED BEVERAGES

Red Bull
Regular or Sugar Free
Yellow, Blue, or Orange Edition
Fiji Water
San Pellegrino Sparkling Water

FLAVORED ICED TEAS & LEMONADES

Raspberry
Strawberry
Peach
Pomegranate

WINE

BY THE GLASS

WHITE WINES

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

Luccio Moscato d’Asti <i>Italy</i>	9.50
La Marca Prosecco <i>Italy</i>	11.50
Chandon Brut <i>California</i>	13.50 / 187 ml
Chandon Rosé <i>California</i>	15.50 / 187ml

Light & Fruity
Elegant & fruit forward, great with grilled seafood, poultry & rich creamy dishes.

Monmousseau Vouvray Chenin Blanc <i>Loire Valley, France</i>	7.95
Torres De Casta Rosé <i>Catalunya, Spain</i>	9.50
Ruffino Lumina Pinot Grigio <i>Venezie, Italy</i>	9.50
MacMurray Estates Pinot Gris <i>Russian River</i>	12.50
Colomé Torrontes <i>Torrontes, Argentina</i>	10.50
Kung Fu Girl Riesling <i>Columbia Valley, Washington</i>	9.50

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

Calcada Vinho Verde Reserva <i>Portugal</i>	8.95
Hess Shirtail Ranches Sauvignon Blanc <i>North Coast, California</i>	10.50
Whitehaven Sauvignon Blanc <i>Marlborough, New Zealand</i>	12.95
Champs de Provence Rosé <i>Provence, France</i>	12.50

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

Seven Falls Chardonnay <i>Wahluke Slope, Washington</i>	9.95
Meiomi Chardonnay <i>Sonoma, Monterey, & Santa Barbara Counties</i>	11.95
Sonoma-Cutrer Chardonnay <i>Russian River Ranches</i>	14.50
J Vineyards Chardonnay <i>Russian River</i>	16.95

RED WINES

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

Bridlewood Pinot Noir <i>California</i>	10.50
Perrin Cotes du Rhone Reserve <i>France</i>	8.95
Seven Falls Rapids Red Blend <i>Wahluke Slope, Washington</i>	7.95
Hess Select Treo Winemaker’s Red Blend <i>California</i>	12.50
Amalaya Malbec <i>Salta, Argentina</i>	9.95

Jammy, Lingering Finish
Lush fruit flavors & earth tones in these medium bodied wines, perfect for our pastas & bowls.

J Vineyards Pinot Noir <i>Sonoma, Monterey & Santa Barbara Counties</i>	13.95
MacMurray Estates Pinot Noir <i>Russian River</i>	16.50
Edna Valley Merlot <i>Central Coast</i>	9.95
Michael David Petit/Petite <i>Lodi</i>	11.50
Gascon Reserva Malbec <i>Mendoza, Argentina</i>	16.50
Marqués de Vargas Rioja Reserva <i>Rioja, Spain</i>	14.50

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

Boomtown Cabernet Sauvignon <i>Washington</i>	10.50
Ghost Pines Cabernet Sauvignon <i>Sonoma, Napa, & Lake Counties</i>	13.50
Michael David Earthquake Cabernet Sauvignon <i>Lodi</i>	16.50
Chappellet Mountian Cuvee Cabernet Blend <i>Napa Valley</i>	17.95

WHITE WINES

Sparkling

Luccio Moscato d'Asti <i>Italy</i>	35
La Marca Prosecco <i>Italy</i>	43
Chandon Brut <i>California</i>	12.95/187 ml
Chandon Rosé <i>California</i>	14.95/187 ml
Nicolas Feuillate Brut <i>Champagne, France</i>	48 / 375 ml
Gloria Ferrer Blanc de Noirs <i>Sonoma County</i>	49
Veuve Clicquot Rosé <i>Champagne, France</i>	119
Veuve Clicquot Brut <i>Champagne, France</i>	99
Dom Perignon Brut <i>Champagne, France</i>	199
Moët & Chandon Brut Imperial <i>Champagne, France</i>	85
J Vineyards Brut <i>Russian River</i>	57

Pinot Grigio/Pinot Gris

Ruffino Lumina <i>Venezie, Italy</i>	35
Ferrari Carano <i>Sonoma County</i>	44
Santa Cristina <i>Toscana, Italy</i>	41
MacMurray Estates <i>Russian River</i>	47
Santa Margherita <i>Valdadige, Italy</i>	57

Sauvignon Blanc

Hess Shirtail Ranches <i>North Coast, California</i>	39
Whitehaven <i>Marlborough, New Zealand</i>	46
Cono Sur <i>Central Valley, Chile</i>	29
Cape Mentelle <i>Margaret River, Australia</i>	42
Coppola Diamond Collection <i>California</i>	40
Duckhorn <i>Napa Valley</i>	67
Ferrari Carano Fumé Blanc <i>Sonoma County</i>	43

Rosé

Torres De Casta <i>Catalunya, Spain</i>	35
Fleur de Mer <i>Provence, France</i>	39
Champs De Provence <i>Provence, France</i>	43
Tormaresca Calafuria <i>Salento, Italy</i>	42
Tenuta Guado al Tasso Scalabrone, <i>Bolgheri, Italy</i>	49

Interesting Whites

Monmousseau Vouvray Chenin Blanc <i>Loire Valley, France</i>	31
Colomé Torrontes <i>Torrontes, Argentina</i>	39
Kung Fu Girl Riesling <i>Washington</i>	35
Martin Codax Albariño <i>Rias Baixas, Spain</i>	42
Terra d'Oro Chenin Blanc/Viognier <i>Clarksburg, CA</i>	34
Calcada Vinho Verde Reserva <i>Portugal</i>	35
Hugel Gentil Riesling <i>Alsace, France</i>	52
Pieropan Soave <i>Italy</i>	44
Blindfold White Blend <i>California</i>	62
Franciscan Equilibrium White Blend <i>Napa Valley</i>	47

Chardonnay

Seven Falls <i>Wahluke Slope, Washington</i>	41
Meiomi <i>Sonoma, Monterey, & Santa Barbara Counties</i>	45
Sonoma-Cutrer <i>Russian River Ranches</i>	55
J Vineyards <i>Russian River</i>	66
Boomtown <i>Washington</i>	35
Terrazas <i>Mendoza, Argentina</i>	35
Mer Soleil Silver Unoaked <i>Monterey County</i>	49
La Crema <i>Sonoma County</i>	45
Hess Collection <i>Napa Valley</i>	55
Louis Jadot <i>Chablis, France</i>	65
Rombauer <i>Carneros</i>	70
Newton Red Label <i>Sonoma County</i>	49
Cakebread Cellars <i>Napa Valley</i>	99
Jordan <i>Russian River</i>	79

RED WINES

Pinot Noir

Bridlewood <i>California</i>	38
J Vineyards <i>Sonoma, Monterey & Santa Barbara Counties</i>	53
Louis Jadot <i>Bourgogne, France</i>	51
Acacia <i>California</i>	44
La Crema <i>Sonoma Coast</i>	57
Willamette Vineyards <i>Willamette Valley</i>	64
MacMurray Estates <i>Russian River</i>	63
MacPhail <i>Sonoma Coast</i>	76
Napa Cellars <i>Napa Valley</i>	52
Domaine Drouhin <i>Willamette Valley</i>	95
Duckhorn Migration <i>Napa Valley</i>	79

Merlot

Edna Valley <i>Central Coast</i>	37
Chateau Ste. Michelle <i>Columbia Valley</i>	42
Sterling <i>Napa Valley</i>	58
Casa Lapostolle <i>Rapel Valley, Chile</i>	38
Ghost Pines <i>Sonoma & Napa Counties</i>	49
Franciscan <i>Napa Valley</i>	51

Unique Reds

Michael David Petite Petit <i>Lodi</i>	42
Seven Falls Rapids Red Blend <i>Wahluke Slope, Washington</i>	31
Hess Select Treo Winemaker's Red Blend <i>California</i>	47
Stag's Leap Winery Petite Sirah <i>Napa Valley</i>	75
Seghesio Zinfandel <i>Sonoma County</i>	62
Frog's Leap Zinfandel <i>Napa Valley</i>	69
Michael David 6th Sense Syrah <i>Lodi</i>	44
Dusted Valley Stained Tooth Syrah <i>Columbia Valley</i>	65
The Prisoner Zinfandel Blend <i>California</i>	78
Ferrari Carano Siena <i>Sonoma County</i>	65

Worldly Reds

Allegrini Valpolicella <i>Valpolicella, Italy</i>	42
Marqués de Vargas Rioja Reserva <i>Rioja, Spain</i>	55
Perrin Cotes du Rhone Reserve <i>France</i>	35
Ruffino Riserva Ducale Oro <i>Chianti Classico, Italy</i>	69
Amalaya Malbec <i>Salta, Argentina</i>	37
Tommasi Amarone <i>Valpolicella, Italy</i>	115
Gaja Ca'Marcanda Promis <i>Toscana, Italy</i>	87
Gascon Reserva Malbec <i>Mendoza, Argentina</i>	62
Renato Ratti Barbera D'Asti <i>Tuscany, Italy</i>	49
Yangarra Estate Shiraz <i>McLaren Vale, Australia</i>	62

Cabernet & Cabernet Blends

Boomtown <i>Washington</i>	41
Ghost Pines <i>Sonoma, Napa, & Lake Counties</i>	48
Michael David Earthquake <i>Lodi</i>	62
Hess Allomi <i>Napa Valley</i>	67
Intrinsic <i>Columbia Valley</i>	46
Cakebread Cellars <i>Napa Valley</i>	135
Dusted Valley <i>Walla Walla Valley</i>	76
Heitz Cellars <i>Napa Valley</i>	108
Steltzner Claret <i>Napa Valley</i>	45
Simi <i>Alexander Valley</i>	51
Pine Ridge <i>Napa Valley</i>	95
Mt. Veeder <i>Napa Valley</i>	79
Chappellet Mountain Cuvee <i>Napa Valley</i>	70
Silver Oak <i>Alexander Valley</i>	132
Terra Valentine <i>Spring Mountain</i>	82
Louis Martini <i>Alexander Valley</i>	58
Jordan <i>Alexander Valley</i>	99
Orin Swift Palermo <i>Napa Valley</i>	84
Stag's Leap Wine Cellars Artemis <i>Napa Valley</i>	105
Chateau Laffitte <i>Laujac Medoc, France</i>	65

STARTERS &

SHAREABLES

Guacamole Pico & Chips
house made guacamole topped with fresh pico de gallo, served with tri-color tortilla chips 10.95

Truffle Parmesan Fries
crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli 7.95

Firecracker Shrimp
spiral cut shrimp, battered & flash fried, tossed in our house made chili sriracha sauce 12.95

Mussels & Frites
jumbo New Zealand green lipped mussels sautéed in tarragon miso butter with garlic, spinach & roma tomatoes, served with house french fries 13.95

Calamari
buttermilk marinated, crispy cornmeal crust, served with house made jalapeño aioli 13.95

Lettuce Wraps
pulled oven roasted Amish chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on hydroponic butter lettuce, topped with chopped peanuts 13.50

Chicken & Avocado Egg Rolls
hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch 13.50

Loaded Signature Nachos
fresh tortilla chips piled high with our smoked pulled pork, queso, pepper jack, pickled jalapeño, sour cream & house made guacamole 13.50

Pesto Chicken Flatbread
oven roasted chicken on crispy flatbread with pesto garlic cream, red & yellow tomatoes, & five cheese blend topped with basil chiffonade 15.75

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 15.75

Baked Crab & Artichoke Dip
creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with Tuscan rosemary bread 15.95

Tuna Poké*
fresh ahi tuna tossed with sesame oil, fresh grated ginger & garlic with sliced avocado, chili oil & crispy wontons 15.50

Blackened Fish Tacos
cajun seasoned fresh fish, pan seared & topped with roasted corn avocado salsa & apple jalapeño slaw 15.50

Edamame
tossed in our signature house made sriracha soy glaze 8.95

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 & bleu cheese dip sm 11.95 / reg 16.95

Bamboo Bite Roll
crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 16.95

Ahi Tuna Crisp*
crispy rosemary flatbread layered with thinly sliced ahi tuna, fresh avocado & jalapeño, then finished with red onion, chili oil, spicy mayo, fried capers, truffle ponzu & micro cilantro 15.50

Margherita Flatbread
house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil 14.75

Italian Meat Flatbread
garlic rubbed flatbread topped with roasted tomato sauce and layered with prosciutto, salami & Italian sausage covered with a blend of five cheeses & finished with fresh basil 15.75

SOUP &

STARTER SALADS

CRAVE Starter
organic mixed greens tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze 8.50

Wedge Starter
crispy Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion 9.95

Beet & Kale Starter
organic baby kale & spring greens in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 10.50

House Made Soup
Tomato Basil Pesto or Chicken Wild Rice 4.25

ASK YOUR SERVER ABOUT OUR GLUTEN FREE & VEGETARIAN MENU

CHICKEN & PASTA

Grilled Jerked Shrimp
coconut jasmine rice topped with black beans fresh avocado & jerk spice grilled shrimp, finished with a spicy mango chutney, fried plantains & toasted cocount cream sauce 24.50

Baked Mac & Cheese
blend of cheeses melted into our cream sauce tossed with bacon & penne then topped with bread crumbs & more bacon 16.95
add grilled chicken 5 | add andouille sausage 5

Garden Pesto Pasta
fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with fettuccine, fresh lemon juice, parmesan & a dash of hot sauce 17.50
add grilled chicken 5 | add grilled shrimp 7.50

Chicken Caprese Rosa
crispy parmesan chicken breast on a bed of linguini, tossed in a house made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil 19.95

Lemon Garlic Chicken
trio of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sauteed brussels sprouts topped with lemon garlic butter sauce 24.50

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

Mushroom Fettuccine
sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce with fettuccine, finished with bias cut asparagus tossed in lemon oil 17.50
add grilled chicken 5 | add grilled shrimp 7.50

BUILD YOUR OWN BOWL

Choose Grain:

Couscous Quinoa Blend
all natural tri-color quinoa and Israeli couscous, cilantro pesto, curry powder

Lime Basmati Rice
sautéed onions & peppers

Vegetable Fried Rice
coconut jasmine rice, soy sriracha sauce, mixed vegetables

Choose Protein:

Hoisin Glazed Salmon*
with blistered shishito peppers 23.95

Chipotle Chicken
with tomato avocado salsa 21.95

Blackened Ahi Tuna*
with organic kale & cilantro pesto 24.95

Vegetarian
sesame & ginger stir fry vegetables 18.95

ENTREE SALADS

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

Asian Shrimp Salad
fresh shrimp sautéed in rich peanut sauce set atop a mix of hearty soba noodles, slaw, spring greens, fresh basil, cilantro, green onions & red peppers tossed in chili lime vinaigrette & white miso dressing, finished with toasted sesame seeds, chopped peanuts & crispy wonton strips 19.50

Grilled Salmon & Tabbouleh Salad*
fresh Atlantic grilled salmon filet with a touch of all natural harissa on a bed of fresh arugula & hydroponic watercress tossed in lemon shallot vinaigrette with feta cheese & house made tabbouleh 19.95

CRAVE BURGERS

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

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

Mediterranean Lamb Burger*
fresh lamb infused with cumin, fresh mint, rosemary, thyme, fennel & other spices on toasted naan bread, topped with house made sauce of greek yougurt, harissa & smoked paprika finished with arugula, pico de gallo & crumbled feta 16.95

ASK YOUR SERVER ABOUT OUR GLUTEN FREE & VEGETARIAN MENU

CRAVE

STEAKS

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

Grilled Shrimp Skewer 7 • Atlantic Salmon* 8 • Sautéed Scallops 12

Steak Frites*
house cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus 24.95

Ribeye*
Certified Angus Beef, roasted rainbow cauliflower, brussels sprouts, mashed potatoes, CRAVE Signature steak sauce 36.95

Bourbon New York Strip*
Certified Angus Beef Strip grilled & basted with bourbon brown sugar glaze served on a bed of shaved brussels sprouts with cheesy baked hash browns 35.95

Filet Mignon*
Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce 38.95

New York Strip*
Certified Angus Beef, organic fingerling medley, roasted rainbow cauliflower, CRAVE Signature steak sauce 34.95

Argentine Style Ribeye*
Certified Angus Beef, grilled with palm sugar rub, sauced with house made chimichurri atop guacamole mashed potatoes with grilled asparagus 37.95

Beef Medallions*
hand cut CAB medallions, buttermilk mashed potatoes, heirloom carrots, CRAVE Signature steak sauce 24.95

Crab Topped Filet*
Certified Angus Beef, topped with blue crab & rich lobster cream sauce, served with mashed potatoes, jumbo asparagus & red wine reduction 41.95

SIGNATURE

SIDES

Brussels & Bacon 7.95
Cheesy Baked Hash Browns 5.95
Roasted Beets & Yogurt 7.95

Maple & Honey Glazed Carrots 5.95
Grilled Cauliflower Steak 7.95

FRESH

SEAFOOD

Seafood Paella
saffron infused risotto style rice sautéed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken 23.95

Pomegranate Molasses Salmon*
pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses 26.95

Blackened Walleye
wild Canadian walleye filet seasoned with our house made blackening spice, on a bed of lime basmati rice, topped with sweet corn & edamame succotash then finished with all natural harissa sauce & cilantro oil 31.95

Miso Glazed Salmon*
miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds 25.95

Shrimp & Scallop Saute
shrimp & scallops sautéed in lemon oil with garlic, artichokes & cherry tomatoes, deglazed with white wine, then tossed with fettuccine, parmesan & black pepper, finished with rich lobster cream sauce & julienne basil 28.95

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

POKE

BOWLS

Traditional*
ahi tuna tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & organic mixed greens finished with fresh sliced avocado, chili oil, green onions & sesame seeds 22.95

Paleo Salmon*
fresh salmon marinated in EVOO, sesame oil, garlic, ginger, tamari gluten free soy, & maple syrup set on a bed of cauliflower rice, thin sliced avocado, & seaweed salad, sprinkled with sliced green onion, micro cilantro & sesame seeds 22.95

Tropical*
ahi tuna, mango & avocado in ginger honey soy over organic mixed greens & sushi rice, topped with seaweed salad & pickled veggies 23.95

Keto Tuna*
ahi tuna blended with diced avocado & cherry tomato in a sweet & spicy sauce, served over a bed of spring greens tossed in a maple ginger vinaigrette, finished with a cilantro, jalapeño, & avocado crema, micro greens, carrot tsuma & sesame seeds 23.95

ASK YOUR SERVER ABOUT OUR GLUTEN FREE & VEGETARIAN MENU

SUSHI

STARTERS

Tempura Bites 7.75

Jalapeño Citrus Yellowtail *
thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes 14.75

Seaweed Salad
mixed seaweed, cucumber, carrot, daikon, sesame seeds 7.25
add shrimp 2 | add octopus 4

Sushi “Sandwich” *
crab, avocado, salmon & tempura shrimp layered between “slices” of nori, sushi rice, crunchy flakes & sesame seeds 13.50

Sunomono Salad
fresh cucumbers, daikon, carrots, sweet rice vinegar 6.50
add shrimp 2 | add octopus 4

Miso Soup 4.25

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 8.75 / 10.75

Yellowtail *
Hamachi 8.75 / 10.75

Albacore Tuna *
Bincho 7.75 / 9.75

Fresh Water Eel
Unagi 10.75 / 12.75

Sockeye Salmon *
Beni-Sake 9.75 / 11.75

Octopus
Tako 7.75 / 9.75

Salmon *
Sake 8.75 / 10.75

Escolar*
Mutsu 9.75 / 11.75

Sea Bass *
Suzuki 6.75 / 8.75

Sea Scallop*
Hotategai 9.75 / 11.75

CRAVE

SAKE

JUNMAI
Possess a robust flavor. Range from dry and crisp to soft and round.

Akitabare “Northern Skies” <i>crisp with hints of lemon & plum</i>	8.95 / 45
Hakutsuru “Excellent” <i>clean, balanced, simple. Served Hot or Cold</i>	5.95

GINJO
Fruity and floral. Tend to be light and refreshing on the palate.

Dewazakura “Cherry Bouquet” <i>very soft texture, more floral than fruity</i>	9.95
Dewazakura “Tenth Degree” <i>Martini lover’s sake, dry & crisp with a hint of juniper</i>	11.95 / 58

DAIGINJO
Complex with layered flavors and aromas. Considered the “Grand Cru” of sake.

Tedorigawa “Lady Luck” <i>clean, balanced with a caress of honey</i>	14.95 / 72
Hakutsuru “Soaring Clouds” <i>flowery, fragrant with a smooth, silky finish</i>	10.95 / 54

SPECIALTY SAKE
From Nigori’s to sparkling sake, varied flavors to complement your meal.

Kamoizumi “Summer Snow” Nigori <i>premium, un-filtered, rich, creamy & mildly sweet</i>	12.95 / 42
Kamoizumi “Happy Bride” <i>charming aperitif, mildly sweet, like a light Riesling</i>	11.95 / 40
Hakutsuru “Awa Yuki” Sparkling Sake <i>tropical fruits, banana, cream & hazelnut</i>	16.95 (300ml)

SAKE FLIGHT
A selection of three distinct styles of sake for you to taste. 12.95
Akitabare “Northern Skies” (Junmai)
Dewazakura “Cherry Bouquet” (Ginjo)
Kamoisumi Nigori “Summer Snow” (Nigori)

COOKED &

VEGETARIAN ROLLS

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

Avocado 6.50

California*
crab mix, masago, cucumber, avocado 10.75

Shrimp Tempura
avocado, cucumber, diakon, spicy mayo 10.75

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 16.95

Cucumber 5.95

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

CRAVE Veggie
carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 12.75

Veggie Sushi Platter
veggie roll, inari sushi, mini cucumber, avocado, pickled squash & pickled daikon radish rolls 15.95

SPECIALTY

SUSHI ROLLS

Mexican*
tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 19.95/12.95

Tuna 2 Times*
ahi, cucumber, avocado, spicy mayo, topped with albacore 12.95

Rainbow*
California roll topped with chef's selection of four types of fish 17.95

Spicy Tuna*
chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 9.95

King Kong*
sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, flash fried with spicy mayo, unagi & hibachi sauces 19.95/12.95

Spicy Salmon*
sriracha, yamagobo, leaf lettuce, cucumber 9.95

#9*
shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 17.95

Philly*
salmon, cream cheese, sesame seeds 11.95

Dynamite*
yellowtail, chili sauce, thai chili peppers, cucumber, daikon 10.95

Caterpillar*
spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 16.95

Aloha*
spicy tuna, mango, cilantro, avocado, poké sauce 17.95

Surf & Turf Roll*
crispy shrimp tempura, asparagus, roasted jalapeños & scallions wrapped inside out then topped with seared beef tenderloin & avocado finished with crispy onions & truffle ponzu 18.95

Crunchy Spicy Tuna*
spicy tuna, red tuna, albacore tuna, crunchy flakes 18.95

Godzilla*
spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 19.95/13.25

Maui Roll*
crispy shrimp tempura & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu 17.95

SUSHI

BOATS

Hoshii Boat*
spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 35.95

Geisha Boat*
chef's selection of three rolls, assorted nigiri 56.95

Samurai Boat*
chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 109.95

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.

GLUTEN SENSITIVE MENU

STARTERS &

SHAREABLES

CRAVE Wings ^
served with cucumber, bleu cheese dip. Your choice of:
Lemon Garlic sm 11.95 / reg 16.95
Buffalo sm 11.95 / reg 16.95

Truffle Parmesan Fries ^
crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli 7.75

Edamame
stir fried in oil & sea salt 8.95

Baked Crab Dip ^
creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with corn tortilla chips 15.95

House Made Soup
Tomato Basil Pesto 4.25

Brussels & Bacon
shaved brussels sprouts sautéed with bacon lardon, finished with crispy brussels sprout leaves 7.95

Mussels & Frites ^
jumbo New Zealand green lipped mussels sautéed in tarragon miso butter with garlic, spinach & roma tomatoes, served with house french fries 13.95

Flatbreads
served on gluten free crust. Your choice of:
Pesto Chicken garlic cream sauce, tomatoes 16.95
Margherita oven dried tomatoes, fresh basil 15.95
Italian Meat prosciutto, salami, sausage 16.95
Caprese olive oil, herbs, cheese, tomatoes, topped with arugula, avocado & basil 16.95

STARTER

SALADS

CRAVE Starter Salad
field greens, candied walnuts, goat cheese, balsamic vinaigrette 8.50

Wedge
bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 9.95

Beet & Kale Starter
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 10.50

ENTREE

SALADS

CRAVE Grilled Chicken
field greens, candied walnuts, goat cheese, balsamic vinaigrette 15.95

Steak, Beet & Kale
organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 18.95

Asian Shrimp Salad ^
sautéed shrimp set atop a mix of hearty soba noodles, slaw, spring greens, fresh basil, cilantro, green onions & red peppers tossed in chili lime vinaigrette, finished with toasted sesame seeds & chopped peanuts 19.50

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

Items noted by an asterisk [*] on menu do contain raw or undercooked meats, fish, or shellfish

CRAVE American Kitchen & Sushi Bar offers a variety of gluten sensitive options. This menu does not represent a Gluten Free Menu. This menu represents items that do not contain gluten in their preparation or recipes. We cannot ensure that cross contamination will never occur, and we have processes in place to minimize this happening. However, there are a great deal of items, recipes & preparation surfaces that contain or prepare items with gluten. If you have Celiac, 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 MENU

CRAVE

ENTREES

Steak Frites* ^

Certified Angus Beef, medallions, french fries, asparagus, bearnaise 24.95

Argentine Style Ribeye*

Certified Angus Beef, palm sugar rub, chimichurri, guacamole mashed, grilled asparagus 37.95

Beef Medallions*

hand cut CAB medallions, buttermilk mashed potatoes, heirloom carrots with CRAVE Signature steak sauce 24.95

New York Strip*

Certified Angus Beef, roasted fingerling potatoes, roasted rainbow cauliflower, CRAVE Signature steak sauce 34.95

Ribeye*

Certified Angus Beef, roasted rainbow cauliflower, brussels sprouts, mashed potatoes, CRAVE Signature steak sauce 36.95

Filet Mignon*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce 38.95

Miso Glazed Salmon*

pan seared salmon, sesame vegetables 25.95

Lemon Garlic Chicken

three seared boneless chicken breasts, lemon garlic butter sauce, brussels sprouts, mashed potatoes 24.50

Shrimp & Scallop Saute

shrimp & scallops sautéed in lemon oil with garlic, artichokes & cherry tomatoes, deglazed with white wine, then tossed, parmesan & black pepper, finished with rich lobster cream sauce & julienne basil 28.95

Seafood Paella

saffron infused risotto style rice sautéed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken 23.95

Pomegranate Molasses Salmon*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses 26.95

PASTA

SIGNATURES

All served with rice noodles

Creamy Chicken & Mushroom

fresh cut chicken breast seasoned & sautéed with fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce, finished with bias cut asparagus tossed in lemon oil 22.50

Chicken Caprese Rosa

grilled chicken breast, fresh tomatoes, mozzarella, sauce rosa 19.95

Garden Pesto Pasta

fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with fresh lemon juice, parmesan & a dash of hot sauce 17.50
add grilled chicken 5 | add grilled shrimp 7.50

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VEGETARIAN & VEGAN PLANT BASED MENU

STARTERS &

SUSHI

Vegan Truffle Parmesan Fries ^

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli 7.95

Vegan Guacamole Pico & Chips ^

house made guacamole topped with fresh pico de gallo, served with tri-color tortilla chips 10.95

Veggie Loaded Signature Nachos ^

fresh tortilla chips piled high with queso, pepper jack, pickled jalapeño, sour cream & house made guacamole 11.95

Go Vegan - sub vegan queso & cheddar for queso & pepper jack, no sour cream
add Vegan Chicken 4

Vegan Edamame

tossed in our signature house made sriracha soy glaze 8.95

Vegan Seaweed Salad

seaweed, cucumber, carrot, daikon, sesame seeds 7.25

Vegan Sunomono Salad

fresh cucumbers, daikon, carrots, sweet rice vinegar 6.50

Vegan Avocado Roll 6.50

Vegan Cucumber Roll 5.95

Vegan CRAVE Roll

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 12.75

Vegan Sushi Platter

veggie roll, inari sushi, mini cucumber, avocado, pickled squash & pickled daikon radish rolls 15.95

SOUPS &

SALADS

House Made Soup

Tomato Basil Pesto 4.25

Veggie CRAVE Entree Salad

spring greens tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze 10.95

Veggie Beet & Kale Salad

organic baby kale & spring greens, in orange cilantro vinaigrette, pickled red & golden beets, finished with candied cashews, goat cheese & thin sliced watermelon radish 11.95

Veggie Wedge Salad

crispy Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato & shaved red onion 9.95

Go Vegan - sub vegan dressing for bleu cheese, add vegan bacon 2

Veggie Chopped Salad

dried cherries, spinach, romaine, avocado, fontina, crispy 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 4

Veggie Citrus Chipotle Tofu Salad ^

grilled blackened tofu, roasted corn & black bean salsa, romaine & pepper jack in a chipotle roasted red pepper vinaigrette, topped with crispy tortilla strips & fresh lime 17.75

Go Vegan - sub vegan smoked cheddar for pepper jack

All items on the 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. We are proud to work with the The Herbivorous Butcher for our vegan Meats & Cheeses

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VEGETARIAN & VEGAN PLANT BASED MENU

CRAVE

ENTREES

Veggie Grilled Jerked Tofu ^

coconut jasmine rice topped with black bean & corn salsa, fresh avocado & jerk spice grilled tofu, finished with a spicy mango chutney, fried plantains & toasted coconut cream sauce 24.50

Veggie Baked Mac & Cheese

blend of cheeses melted into our cream sauce tossed with penne then topped with bread crumbs 16.95

Veggie Caprese Rosa

linguini tossed in a house made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil 16.95

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 5

Veggie Mushroom Fettuccine

fresh garlic, mushroom conserva & onions, deglazed with sherry, tossed in mornay sauce with fettuccine, finished with asparagus tossed in lemon oil 17.50

Veggie Garden Pesto Pasta

fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with fettuccine, lemon juice, parmesan & a dash of hot sauce 17.50

Vegan Signature Pasta

vegan chorizo, cherry tomatoes, sweet corn & red onion sautéed in a roasted poblano sauce then tossed with zucchini noodles 24.95

Vegan Moroccan Meatballs

house made meatballs with Impossible beef, garlic, cilantro, cumin, & harissa set atop a bed of farro with roasted tomatoes & baby spinach topped with harissa 24.95

Veggie Margherita Flatbread

house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil 14.75

Go Vegan - sub vegan mozz & feta for mozz 2

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 15.75

Go Vegan - sub vegan mozz & feta for mozz 2

Vegan Sausage & Mushroom Flatbread

roasted tomato sauce, vegan Italian sausage, mushroom conserva, vegan mozzarella, basil chiffonade 17.75

Vegan Poke Bowl ^

tumeric roasted cauliflower, spiralized zucchini, roasted beets, cherry tomatoes & pickled veggies set on a bed of mixed greens & lemon scented farro topped with crispy chick peas 18.95

VEGGIE & VEGAN

BURGERS

served with choice of fresh fruit, fries ^ or house tabbouleh salad

CRAVE Veggie Burger

Impossible Burger, CRAVE signature burger sauce, smoked cheddar, lettuce, tomato, onion 16.95

Go Vegan - sub vegan bun & vegan smoked cheddar

add Vegan Bacon 2

Mediterranean Veggie Burger

Impossible Burger, topped with house made sauce of greek yogurt, harissa & smoked paprika finished with arugula, pico de gallo & crumbled feta served on toasted naan bread 17.95

Southwest Veggie Burger

Impossible Burger, pepper jack, spicy mayo, guacamole 16.95

Go Vegan - sub vegan bun, vegan spicy mayo & vegan smoked cheddar

add Vegan Bacon 2

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INDIVIDUAL DELIVERY

Hungry for CRAVE, but can't leave the house or office? Order from our restaurant menu, and we will deliver directly to you through one of our preferred delivery partners (BiteSquad, Door Dash, and UberEats). Whether you want lunch for yourself, or dinner for the whole family, you can now get what you CRAVE without leaving your home or office.

CRAVEAMERICA.com/Delivery

GROUP DELIVERY

For groups of 10 or more, from box lunches, sandwich platters, to fresh sushi platters, we have menu options for every group size and occasion.

Our friendly delivery team can help you plan the perfect menu. We deliver everything fresh directly to your office or home, and set it up for you along with everything you need to enjoy a great meal wherever you are.

612.578.6779 • CRAVEAMERICA.com/Delivery



CRAVE CATERING

We are an award winning caterer driven to provide you with exceptional food, unmatched levels of service, and attention to every detail.

We cater all event types from Weddings to Social Events to Corporate Galas and everything in between. From classic to contemporary, our knowledge and passion is what truly sets us apart, and our goal is to make every event special.

952.562.5620 / CRAVECATERING.com

PRIVATE DINING

CRAVE is home to the best parties and events in Minnesota. From menu design to decor, our experienced and dedicated private dining team will work with you every step of the way to execute the perfect event. Whether you're planning a birthday party, social gathering, or corporate event, we have the perfect private dining space for you.

CRAVEAMERICA.com

