



CRAFTING MEMORABLE DINING EXPERIENCES

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

CRAFT COCKTAILS & BEVERAGES

WINE

DINNER

SUSHI

PLANT-BASED

GLUTEN SENSITIVE

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

A 4.95% SURCHARGE HAS BEEN ADDED TO YOUR BILL TO CONTRIBUTE TO THE RESTAURANT'S EFFORTS TO ATTRACT & RETAIN OUR TALENTED TEAM MEMBERS.





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 Decoy Brut Cuvee, garnished with edible orchid

GOLD RUSH

Makers Mark, fresh lemon juice, honey syrup

KINGSTON

Diplomatico Mantuano aged rum, Carpano Antica vermouth, Campari, served over MN Ice cylinder

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 MN Ice cylinder

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

J. Carver Apple Brandy, ceylon cinnamon syrup, Mo Monastrel, fresh orange & lime, splash of soda

ROSE SANGRIA

Cointreau Noir, fresh orange & raspberry, Ercole 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 puree, 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
Gloria Ferrer Blanc de Noirs Sonoma County | 49
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
Decoy Brut Cuvee *California* | 67
Pierre Sparr Brut Rosé *Alsace, France* | 68

ROSÉ

Champs De Provence *Provence, France* | 50
Fleur de Mer *Provence, France* | 45
Ercole *Piedmont, Italy* | 43

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* | 47
Ferrari Carano Fumé Blanc *Sonoma County* | 49
Duckhorn *Napa Valley* | 69
Cono Sur Central Valley, Chile | 32
Whitehaven *Marlborough, New Zealand* | 50

CHARDONNAY

Mer Soleil Silver *Monterey County* | 54
Louis Jadot *Chablis, France* | 68
Chateau Souverain *California* | 43
Terrazas *Mendoza, Argentina* | 38
La Crema *Sonoma County* | 52
Sonoma-Cutrer *Russian River Ranches* | 62
Jordan *Russian River* | 79
Rombauer *Carneros* | 89
Cakebread Cellars *Napa Valley* | 99
Cuvaision *Napa Valley* | 65

INTERESTING WHITES

Martin Codax *Albariño Rias Baixas, Spain* | 45
Kung Fu Girl Riesling *Washington* | 38
Pine Ridge Chenin Blanc/Viognier *California* | 39
Conundrum White Blend *California* | 43
DeLille Cellars Chaleur Blanc *Columbia Valley, Washington* | 66

WINES IN GOLD INDICATE CRAVE FAVORITES

PINOT NOIR

Sea Sun Pinot Noir *California* | 45
J Vineyards *Sonoma, Monterey & Santa Barbara Counties* | 55
La Crema *Sonoma Coast* | 59
Chemistry *California* | 47
Cambria Julia's Vineyard *Santa Maria Valley* | 57
Napa Cellars *Napa Valley* | 55
Domaine Drouhin *Willamette Valley* | 95
Louis Jadot *Bourgogne, France* | 57
Duckhorn Migration *Napa Valley* | 89
Etude Estate Grown *Carneros* | 74

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
Bonanza *California* | 47
Chateau Laffitte *Laujac Medoc, France* | 68
Ghost Pines *Sonoma, Napa, & Lake Counties* | 54
Intrinsic *Columbia Valley* | 48
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
Silver Oak *Alexander Valley* | 137
Orin Swift *Palermo Napa Valley* | 87

UNIQUE REDS

Red Schooner Voyage 9 | 71
Columbia Winery Red Blend *Columbia Valley* | 37
Stag's Leap Winery Petite Sirah *Napa Valley* | 78
Cline Cashmere Red Blend *Columbia Valley, Washington* | 50
The Federalist Zinfandel *Dry Creek Valley* | 60
Frog's Leap Zinfandel *Napa Valley* | 75
The Prisoner Zinfandel Blend *California* | 92
Orin Swift *8 Years in the Desert California* | 89
"The Pessimist" Red Blend by Daou Estates *Paso Robles* | 62

WORLDLY REDS

Renato Ratti *Barbera D'Asti Tuscany, Italy* | 49
Marqués de Vargas *Rioja Reserva Rioja, Spain* | 58
Mo Monastrel *Spain* | 39
The Show Malbec *Mendoza, Argentina* | 39
Gascon Reserva Malbec *Mendoza, Argentina* | 65

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* | 10.95

La Marca Prosecco *Italy* | 12.95

Decoy Brut Cuvee *California* | 13.95

Pierre Sparr Brut Rose *Alsace, France* | 14.95

LIGHT & FRUITY

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

Pine Ridge Chenin Blanc/Viognier
California | 9.95

Ercole Rosé
Piedmont, Italy | 10.95

Da Vinci Pinot Grigio
Delle Venezie IGT, Italy | 10.95

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 | 11.95

Conundrum White Blend
California | 10.95

Whitehaven Sauvignon Blanc
Marlborough, New Zealand | 13.95

Champs de Provence Rosé
Provence, France | 13.95

RICH & LUSH

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

Chateau Souverain Chardonnay
California | 10.95

Mer Soleil Silver Chardonnay
Monterey County | 13.95

Sonoma-Cutrer Chardonnay
Russian River Ranches | 15.95

DeLille Cellars Chaleur Blanc
Columbia Valley, Washington | 16.95

RED

BRIGHT, FRUIT FORWARD

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

Sea Sun Pinot Noir *California* | 11.95

Columbia Winery Red Blend
Columbia Valley, Washington | 9.95

Mo Monastrel *Spain* | 9.95

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
California | 11.95

Edna Valley Merlot
Central Coast | 10.95

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

Cline Cashmere Red Blend
Columbia Valley, Washington | 12.95

BIG & BOLD

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

The Federalist Zinfandel
Dry Creek Valley | 15.95

J. Lohr Pure Paso Cabernet Blend
Paso Robles | 16.95

Bonanza Cabernet Sauvignon
California | 11.95

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

Jackson Estate Cabernet Sauvignon
Alexander Valley | 18.95

“The Pessimist” Red Blend by Daou Estates
Paso Robles | 15.95

STARTERS & SHAREABLES

TRUFFLE PARMESAN FRIES

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

EDAMAME

tossed in our signature house made sriracha soy glaze | 11.95

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 | 16.95

CRAVE WINGS

jumbo wings marinated overnight, grilled & fried until crispy, then tossed in your choice of lemon garlic or classic buffalo sauce, served with cucumber sticks & your choice of bleu cheese or ranch dipping sauce | reg 14.95 / lrg 19.95

CRAB CAKES

house made lump crab cakes, pan seared to a golden brown, finished with house made yum yum & chipotle sauces | 18.95

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 | 16.95

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SALADS & SOUPS

CRAVE STARTER

locally grown spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

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 | 7.95
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 | 20.95

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 | 24.95

BURGERS

BISON BURGER*

house made bison patty, caramelized onion, mushroom conserva, naturally smoked cheddar, crave burger sauce, fried onions & sunny side up egg, all piled on an everything bun | 18.95

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*

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 | 21.95

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 | 19.95

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 | 27.95

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 | 23.95

CHICKEN STIR FRY

fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy chili sauce served over coconut jasmine rice finished with cilantro & chopped peanuts | 24.95

LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce | 26.95

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 | 19.95

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 | 28.95

FILET MIGNON*

certified angus beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE signature steak sauce | 45.95

STEAK MEDALLIONS*

certified angus beef, buttermilk mashed potatoes, heirloom carrots, CRAVE signature steak sauce | 28.95

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 | 34.95

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 | 33.95

CHILEAN SEA BASS*

pan seared, hand cut chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 38.95

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

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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

7.95

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*

AKITABARE "NORTHERN SKIES"
crisp with hints of lemon
& plum | 8.95 / 45

HAKUTSURU "EXCELLENT"
clean, balanced, simple,
served warm or chilled |
5.95

GINJO

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

DEWAZAKURA "CHERRY
BOUQUET" very soft
texture, more floral than
fruity | 9.95

DEWAZAKURA "TENTH DEGREE"
Martini lover's sake, dry
& crisp with a hint of
juniper | 11.95 / 58

DAIGINJO

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

HAKUTSURU "SOARING
CLOUDS" flowery, fragrant
with a smooth, silky
finish
| 10.95 / 54

SPECIALTY SAKE

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

KAMOIZUMI "SUMMER SNOW"
Nigori, premium, un-
filtered, rich, creamy &
mildly sweet | 12.95 / 42

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)

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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 | 13.95

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 | 22.95/16.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 11.95

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

VEGAN TRUFFLE PARMESAN FRIES[^]

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 | 11.95

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

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 | 19.95

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 | 19.95

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 | 20.95

add vegan chicken 6

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 20.95

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 | 16.95

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 | 16.95

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

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 | 11.95

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 | 16.95

MARGHERITA FLATBREAD

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

GLUTEN-SENSITIVE SOUP & SALADS

CRAVE STARTER

locally grown spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

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 | 24.95

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 | 28.95

STEAK MEDALLIONS*

certified angus beef, buttermilk mashed potatoes, heirloom carrots with CRAVE signature steak sauce | 28.95

FILET MIGNON*

certified angus beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE signature steak sauce | 45.95

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 | 19.95

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

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 | 33.95

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 | 23.95

LEMON GARLIC CHICKEN

grilled chicken breasts, lemon garlic butter sauce, broccolini, mashed potatoes | 26.95

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 | 21.95

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

GLUTEN SENSITIVE



MORE WAYS TO CRAVE

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

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