

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*.



NON-ALCOHOLIC

BEVERAGES

BOTTLED WATER

Fiji Water
San Pellegrino Sparkling Water

RED BULL

Regular
Sugar Free
Orange Edition
Blue Edition
Yellow Edition

Blueberry Mint Fizz

Our Blueberry Mint Fizz is a house favorite. We start with fresh blueberries and blueberry puree, then layer in fresh organic mint with soda water. The resulting combination of flavors and textures will elevate your lunch to a true CRAVE Experience.

FLAVORED ICED TEAS

Raspberry
Strawberry
Peach
Pomegranate

LEMONADE

Raspberry
Strawberry
Peach
Pomegranate

Raspberry Bull Lemonade

fresh raspberry, lemonade, Red Bull

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

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

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

BEER

SELECTIONS

BOTTLED BEER

Coors Light • Corona • Guinness • Grain Belt Lock & Dam • Blue Moon • Brooklyn Brown Ale • Bud Light • Sapporo • Stella Artois • Deschutes Fresh Squeezed IPA • Michelob Ultra • Heineken

TAP BEER

Surly Furious • Summit EPA • Michelob Golden Light • Excelsior Big Island Blond • CRAVE Amber • Broken Clock Feature • Schell’s Feature • Strongbow Cider

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

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

Truffle Parmesan Fries

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

Guacamole Pico & Chips

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

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

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 12.95

Chicken & Avocado Egg Rolls

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch 12.95

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

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

Calamari

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

Edamame

tossed in our signature house made sriracha soy glaze 8.75

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 11.75 / reg 16.75

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

SOUP &

SALADS

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 18.50

Citrus Chipotle Chicken Salad

grilled & chilled chipotle marinated chicken tossed with roasted corn salsa & black bean salsa, romaine & pepper jack in a chipotle roasted red pepper vinaigrette, topped with crispy tortilla strips & fresh lime 16.75

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 16.95

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
add crispy or grilled chicken 5 | steak* 6
shrimp skewer 7

Italian Chopped Caesar Salad

charred salami, smoked provolone, red onion, fresh basil, garbanzos, oven roasted tomatoes, pepperoncinis, green olives & artichoke hearts, tossed with romaine & spinach in creamy caesar dressing, topped with garlic croutons, parmesan & a drizzle of balsamic glaze 15.95

Grilled Salmon & Tabbouleh Salad*

grilled salmon filet with a touch of harissa on a bed of fresh arugula & hydroponic watercress tossed in lemon shallot vinaigrette with feta cheese & house made tabbouleh 18.95

CRAVE Entree Salad

spring greens tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze 10.95
add crispy or grilled chicken 5 | steak* 6
shrimp skewer 7

Wedge Salad

crispy Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion 9.95
add crispy or grilled chicken 5 | steak* 6
shrimp skewer 7

House Made Soup

Tomato Basil Pesto or Chicken Wild Rice 4.25

ASK YOUR SERVER ABOUT OUR GLUTEN FREE & VEGETARIAN MENU

SHAREABLE

FLATBREADS

Pesto Chicken
oven roasted chicken on crispy flatbread with pesto garlic cream, red & yellow tomatoes, & five cheese blend topped with basil chiffonade 14.95

V

Caprese
brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with a mix of basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt 14.95

Margherita
house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil 13.95

Italian Meat
garlic & oregano rubbed flatbread topped with roasted tomato sauce then layered with prosciutto, salami & Italian sausage covered with a blend of five cheeses & finished with fresh basil 14.95

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 16.95

Chipotle Chicken
with tomato avocado salsa 15.95

Blackened Ahi Tuna*
with organic kale & cilantro pesto 17.95

Vegetarian
sesame & ginger stir fry vegetables 13.95

SANDWICHES &

BURGERS

*served with your choice of french fries, fresh fruit or tabbboulleh salad
sub sweet potato tots 1.50 sub truffle fries 2*

CRAVE Burger*
Certified Angus Beef sprinkled with house seasoning & char broiled, topped with smoked cheddar, iceberg lettuce, beefsteak tomatoes, & CRAVE signature house made burger sauce 14.95
add pecanwood smoked bacon 1

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 15.95

V

Bison Burger*
house made bison patty, caramelized onion, mushroom conserva, smoked cheddar, CRAVE burger sauce, fried onions & sunny side up egg, all piled on an everything bun 15.95

Turkey Burger
house made patty topped with pepper jack cheese, house made guacamole & pecanwood smoked bacon, on everything bun with spicy mayo, shredded iceberg, beefsteak tomato & red onion 14.95

V

Chicken, Apple & Brie
fresh grilled chicken breast sliced & set on warm tandoori bread, with creamy brie, arugula, rosemary aioli, & fresh apples slices, finished with balsamic glaze 14.95

Smokehouse Chicken
grilled chicken breast, smothered in our house made bourbon bbq sauce, pecanwood smoked bacon & monterey jack cheddar blend 14.50

French Dip
shaved ribeye griddled with caramelized onions & mushroom conserva topped with melted swiss on a hoagie bun, served with au jus 15.50

Walleye Sandwich
crispy cornmeal breaded wild Canadian walleye, house made tartar sauce on ciabatta roll with leaf lettuce, beefsteak tomato & red onion 16.95

ASK YOUR SERVER ABOUT OUR GLUTEN FREE & VEGETARIAN MENU

CRAVE

ENTREES

Blackened Fish Tacos

cajun seasoned fresh fish, pan seared & topped with roasted corn avocado salsa & apple jalapeño slaw, with coconut jasmine rice with fresh corn salsa 15.50

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 15.50

Baked Mac & Cheese

blend of cheeses melted into our cream sauce tossed with bacon & penne then topped with bread crumbs & more bacon 13.95
add grilled chicken 4 | add andouille sausage 4

Miso Glazed Salmon*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sauteed with sesame oil & ginger, garnished with scallion & sesame seeds 18.95

Seafood Paella

saffron infused risotto style rice sauteed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken 17.50

Grilled Jerked Shrimp

coconut jasmine rice topped with black bean & corn salsa, fresh avocado & jerk spice grilled shrimp, finished with a spicy mango chutney, fried plantains & toasted cocount cream sauce 16.95

Lemon Garlic Chicken

duo of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sautéed brussels sprouts topped with lemon garlic butter sauce 16.50

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 15.95

Chicken Fettuccine

fresh cut chicken breast seasoned & sauteed with fresh garlic, mushroom conserva & onions, deglazed with sherry then tossed in mornay sauce with fettuccine, finished with bias cut asparagus tossed in lemon oil 15.95

Steak Frites*

house cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus 17.95

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 13.95
add grilled chicken 4 | add grilled shrimp 7.50

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 15.95

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 15.95

Tropical*

ahi tuna, mango & avocado in ginger honey soy over organic mixed greens & sushi rice, topped with seaweed salad & pickled veggies 16.95

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 16.95

LUNCH

COMBOS

Half Sandwich & Personal Flatbreads include a side choice of CRAVE salad, cup of soup or fries.

Soup & Salad

CRAVE salad with cup of soup 10.50

Half Sandwich

Chicken, Apple & Brie 12.50

Personal Flatbreads

Margherita 12.95
Caprese 13.95
Pesto Chicken 13.95
Italian Meat 13.95

Four Cheese Grilled Cheese & Tomato Basil Pesto Soup

parmesan crusted 11.75

Sushi Lunch Combo*

choice of one of the following rolls: Spicy Salmon, California or Veggie, assorted nigiri & a cup of Miso soup 15.95

Sushi Bento Box*

Tuna, Salmon, Yellowtail & Cucumber maki, panko fried shrimp, spring mix salad, fresh fruit 14.95

Premium Bento Box*

choice of one of the following rolls: Spicy Salmon, Spicy Tuna, Philly or Dynamite, served with panko fried shrimp, seaweed salad, fresh fruit sashimi 16.95

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)

V

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

V

- 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

V

- 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, topped 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

V

- 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 11.75 / reg 16.75
Buffalo sm 11.75 / reg 16.75

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 8.75

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

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

SOUPS &

SALADS

add protein to any salad:
grilled chicken 5 | shrimp 7 | steak 6*

House Made Soup
Tomato Basil Pesto 4.25

CRAVE Entrée Salad
field greens, candied walnuts, goat cheese, balsamic vinaigrette 10.95

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 11.95

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

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 18.50

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 * ^

house cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus 17.95

Creamy Chicken & Mushroom

fresh cut chicken breast seasoned & sauteed with fresh garlic, mushroom conserva & onions, deglazed with sherry then tossed in mornay sauce with rice noodles, finished with bias cut asparagus tossed in lemon oil 15.95

Chicken Caprese Rosa

grilled chicken breast, rice noodles, fresh tomatoes, mozzarella, sauce rosa 15.50

Miso Glazed Salmon*

pan seared salmon, sesame vegetables 18.95

Garden Pesto Pasta

fresh garlic, caramelized onions, artichokes, & asparagus, in fragrant saffron broth & pesto cream sauce, tossed with rice noodles, fresh lemon juice, parmesan & a dash of hot sauce 13.95

add grilled chicken 4 | add grilled shrimp 7.50

Lemon Garlic Chicken

two seared boneless chicken breasts, lemon garlic butter sauce, brussels sprouts, mashed potatoes 16.50

Seafood Paella

saffron infused risotto style rice sauteed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken 17.50

BUNLESS

BURGERS

served with choice of fresh fruit, fries ^ or CRAVE salad
have your burger or sandwich served on a gluten free bun 2

Bison Burger

caramelized onion, mushroom conserva, smoked cheddar, house burger sauce, fried egg 15.95

CRAVE Burger*

certified angus beef, smoked cheddar, lettuce, tomato, onion 14.95

Turkey Burger

house made patty, pepper jack, spicy mayo, guacamole, bacon 14.95

Smokehouse Chicken Sandwich

grilled chicken breast, thick cut bacon, bourbon BBQ sauce, cheddar jack 13.95

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.

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 7.75

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 8.75

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

Soup & Salad

CRAVE salad with cup of Tomato Basil Pesto soup 10.50

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 13.95

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 16.75

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

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

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 16.95

Veggie Baked Mac & Cheese

blend of cheeses melted into our cream sauce tossed with penne then topped with bread crumbs 13.95

Veggie Caprese Rosa

linguini tossed in a house made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil 12.95

Vegan Stir Fry

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts 12.95 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 12.95

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 13.95

Veggie Four Cheese Grilled Cheese & Tomato Basil Pesto Soup

parmesan crusted 11.75

Vegan Signature Pasta

vegan chorizo, cherry tomatoes, sweet corn & red onion sautéed in a roasted poblano sauce then tossed with zucchini noodles 16.95

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 16.95

Veggie Margherita Flatbread

house made roasted tomato sauce, oven dried roma tomatoes, shredded & fresh mozzarella, fresh julienne basil 13.95

Go Vegan - sub vegan mozz & feta for mozz 2

Veggie Caprese Flatbread

extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, fresh mozzarella, topped with basil, arugula, fresh tomatoes, & avocado tossed in olive oil & sea salt 14.95

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 16.95

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 17.95

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 15.95

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 16.95

Southwest Veggie Burger

Impossible Burger, pepper jack, spicy mayo, guacamole 15.95

Go Vegan - sub vegan bun, vegan spicy mayo & vegan smoked cheddar
add Vegan Bacon 2

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



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

