

STARTERS

CRAVE Wings served with cucumber, bleu cheese dip.
Your choice of:

Lemon Garlic 12.95

Buffalo 12.95

Edamame stir fried in oil & sea salt 7.95

Truffle Parmesan Fries 5.50

Brussels & Bacon shaved brussels sprouts sautéed with bacon lardon, finished with crispy brussels sprout leaves 6.95

Thai Curry Mussels Prince Edward Island mussels, steamed in a red Thai coconut curry broth 8.95

SOUP/SALAD

add protein to any salad:

grilled chicken 5 | shrimp 7 | steak 6

House Made Soup Tomato Basil Pesto 3.95 / 6.95

CRAVE field greens, candied walnuts, goat cheese, balsamic vinaigrette 9.95

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 10.95

Wedge bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.50

Grilled Shrimp & Charred Watermelon organic lemony rocket, arugula, fresh strawberries, apples, avocado, pickled golden beets in raspberry mango vinaigrette, topped with toasted almonds, goat cheese, charred watermelon & seasoned grilled shrimp 16.95

Grilled Norwegian Salmon organic salad greens & fresh berries dressed with balsamic vinaigrette, finished with candied walnuts, goat cheese & watermelon radish 16.95

Ahi Tuna blackened ahi tuna, seared & served rare on spring greens tossed in lemon shallot vinaigrette with grilled watermelon, red onion, feta cheese, avocado & pomegranate seeds, finished with watermelon radish 17.95

ENTRÉES

Beef Medallions certified angus beef, potato purée, heirloom carrots, garlic butter 16.95

Creamy Chicken & Mushroom fresh cut chicken breast seasoned & sautéed with fresh garlic, mushroom conserva & onions, deglazed with sherry then tossed in mornay sauce with rice noodles 14.95

Pomodoro roasted tomato sauce, rice noodles 12.95

Chicken Caprese Rosa grilled chicken breast, rice noodles, fresh tomatoes, mozzarella, sauce rosa 14.95

Beef Stroganoff tender chunks of braised short rib folded into mushroom cream sauce then tossed with caramelized onions & rice noodles, finished with horseradish cream sauce with rice noodles 14.95

Lemon Garlic Chicken two seared boneless chicken breasts, lemon garlic butter sauce, braised kale, mashed potatoes, root vegetable hash 14.95

Miso Glazed Salmon pan seared salmon, sesame vegetables 16.95

BUNLESS BURGERS & SANDWICHES

served with choice of fries or house spinach salad

Bison Burger caramelized onion, mushroom conserva, smoked cheddar, house burger sauce, fried egg 14.95

CRAVE Burger certified angus beef, smoked cheddar, lettuce, tomato, onion 11.95

Turkey Burger house made patty, pepper jack, spicy mayo, guacamole, bacon 12.95

Smokehouse Chicken Sandwich grilled chicken breast, thick cut bacon, bourbon BBQ sauce, cheddar jack 12.95

CRAVE is proud to serve Certified Angus Beef (CAB), which represents less than 8% of all beef produced in the United States.

STARTERS

CRAVE Wings served with cucumber, bleu cheese dip.
Your choice of:

Lemon Garlic 13.95

Buffalo 13.95

Edamame stir fried in oil & sea salt 7.95

Truffle Parmesan Fries 5.50

House Made Soup Tomato Basil Pesto 3.95 / 6.95

Brussels & Bacon shaved brussels sprouts sautéed with bacon lardon, finished with crispy brussels sprout leaves 6.95

Thai Curry Mussels Prince Edward Island mussels, steamed in a red Thai coconut curry broth 8.95

STARTER SALADS

CRAVE Starter Salad field greens, candied walnuts, goat cheese, balsamic vinaigrette 6.95

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 9.95

Wedge bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.50

ENTRÉE SALADS

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

Grilled Norwegian Salmon organic salad greens & fresh berries dressed with balsamic vinaigrette, finished with candied walnuts, goat cheese & watermelon radish 17.95

Steak, 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 17.95

Grilled Shrimp & Charred Watermelon organic lemony rocket, arugula, fresh strawberries, apples, avocado, pickled golden beets in raspberry mango vinaigrette, topped with toasted almonds, goat cheese, charred watermelon & seasoned grilled shrimp 17.95

ENTRÉES

Steak Frites certified angus beef, medallions, french fries, asparagus, bearnaise 22.95

Argentine Style Ribeye certified angus beef, palm sugar rub, chimichurri, guacamole mashed, grilled asparagus 34.95

Simply Grilled Steak Certified Angus Beef, served with buttermilk mashed potatoes, grilled broccolini & CRAVE Signature steak sauce

your choice of:

Beef Medallions 24.95

New York Strip 28.95

Rib Eye 32.95

Filet Mignon 36.95

Miso Glazed Salmon pan seared salmon, sesame vegetables 22.95

Lemon Garlic Chicken three seared boneless chicken breasts, lemon garlic butter sauce, braised kale, mashed potatoes, root vegetable hash 22.95

Shrimp & Scallop Saute pan seared in a lobster brandy cream sauce, crispy shallots, on rice noodles 24.95

PASTA *All served with rice noodles*

Chicken Fettuccine fresh cut chicken breast seasoned & sautéed with fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce 18.95

Pomodoro roasted tomato sauce 16.95

Chicken Caprese Rosa grilled chicken breast, fresh tomatoes, mozzarella, sauce rosa 18.95

Beef Stroganoff tender chunks of braised short rib folded into mushroom cream sauce then tossed with caramelized onions & finished with horseradish cream sauce 19.95

CRAVE is proud to serve Certified Angus Beef (CAB), which represents less than 8% of all beef produced in the United States.