

SNACKS & STARTERS

Crispy Pork Dumplings 7.50

Guacamole & Chips 5.50

Chips & Pico 4

Truffle Parmesan Fries 5.50

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

Lemon Garlic 12.95 **Buffalo** 12.95

Calamari crispy cornmeal crust, jalapeño aioli 11.95

Edamame sriracha soy glaze 7.95

Pesto Chicken Flatbread pesto garlic cream, tomatoes, mozzarella, pulled chicken 13.95

House Made Soup Tomato Basil Pesto or soup of the day 3.95 / 6.95

Tuna Poké Hawaiian style tuna tartare, sliced avocado, chili oil 13.95

Caprese Flatbread oven roasted tomatoes, mozzarella, avocado, arugula 13.95

Apple Cherry red apple, dried cherry, feta, spiced pecans, red onion, field greens, maple vinaigrette 9.95

Harvest oven roasted sweet potatoes & grapes, couscous, spring greens, frisee, arugula, cranberry vinaigrette, goat cheese, candied cashews 9.95

ENTRÉE SALADS

Chopped Chicken dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina 14.95

Citrus Chipotle Chicken roasted corn salsa, black beans, pepper jack, chipotle roasted red pepper vinaigrette, crispy tortilla strips, romaine, fresh lime 14.95

Grilled Salmon spring mix, spinach, basil, cilantro, red onion, couscous, cranberry vinaigrette, feta, spiced pecans 16.95

SANDWICHES & BURGERS

Served with your choice of fries or quinoa couscous salad

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

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

Chicken, Apple & Brie Sandwich tandoori bread, arugula, rosemary aioli 12.95

Lamb Piadini crispy flatbread sandwich, caramelized peppers & onions, fontina, parmesan, arugula, balsamic glaze 11.95

Pork Belly Reuben shaved pork belly, pickled slaw, swiss, remoulade, caraway rye 12.95

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

French Dip caramelized onions, sautéed mushrooms, swiss, au jus, hoagie bun 12.95

ENTRÉES

Creamy Chicken Fettuccine mushroom medley, caramelized onion, spinach 14.95

Chicken Stir Fry veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze 14.95

Chicken Caprese Rosa crispy parmesan crusted chicken breast, angel hair, fresh tomatoes, mozzarella, sauce rosa 14.95

Baked Mac & Cheese seven cheeses, cream sauce, bacon, panko crust 12.95

add grilled chicken 4 | add andouille sausage 3

Fried Rice Bowls fried egg, gochujang glaze, your choice of:

Pork Belly 14.95 **Shrimp** 15.95 **Chicken** 13.95

CRAVE

AMERICAN KITCHEN & SUSHI BAR

BRUNCH

Signature BREAKFAST

Donut Holes cinnamon sugar dust, Nutella sauce 3.95

Strawberry Cheese Cake Stuffed

French Toast granola crust, finished with fresh whipped cream & strawberry sauce 13.95

Buttermilk Pancakes giant, fluffy pancakes from our scratch batter, with whipped butter & syrup 9.95

add fresh blueberries or chocolate chips 1

Creole Breakfast Scramble sausage, breakfast potatoes, onions, peppers, creole sauce, scrambled eggs, spicy hollandaise 12.95

Huevos Rancheros corn tortillas layered with chorizo, melted cheese, black beans, fried eggs, ranchero salsa 12.95

Lemon Blueberry Stuffed French Toast lemon mascarpone, blueberry compote, choice of bacon or sausage 13.95

EGG FAVORITES

CRAVE American two eggs your way, applewood smoked bacon or sausage links, home fries, whole wheat toast 10.95

Classic Eggs Benedict poached eggs, canadian bacon, toasted english muffins, hollandaise, home fries 13.95

Crab & Shrimp Cake Benedict poached eggs, tomato & arugula salad, hollandaise, fresh herbs, home fries 15.95

Breakfast Burger shaved ham, smoked cheddar, fried egg, english muffin bun 12.95

Southwestern Omelet chorizo, ham, monterey jack, cheddar, finished with crispy tortilla strips, house made salsa, cilantro 12.95

Caprese Omelet mozzarella cheese, oven roasted tomatoes, topped with pesto hollandaise & arugula, basil salad 12.95

Braised Short Rib Hash fried eggs, home fries, chipotle hollandaise, whole wheat toast 12.95

*Bottomless
Mimosa's*
\$6.95

Sushi Starters

Tempura Bites 6.50

Jalapeño Citrus Yellowtail thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes 12.95

Seaweed Salad mixed seaweed, cucumber, carrot, daikon, sesame seeds 5.95

Sunomono Salad fresh cucumbers, daikon, carrots, sweet rice vinegar dressing 4.95 | add shrimp 2 | add octopus 4

Miso Soup* tofu, scallion 2.50 / 4.50

Nigiri / Sashimi

Nigiri, slice of fish or seafood served over sushi rice, sold in pairs. Sashimi thin slices of seafood

Yellowfin Tuna*	Albacore Tuna*	Escolar*
Maguro 7.45 / 9.45	Bincho 6.45 / 8.45	Mutsu 6.45 / 8.45
Yellowtail*	Salmon*	
Hamachi 7.45 / 9.45	Sake 6.45 / 8.45	

Sushi Specialty Rolls

Mexican* tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 17.95/10.95

Rainbow* California roll topped with chef's selection of four types of fish 16.95

Spicy Tuna* 8.50

King Kong* sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 17.95/10.95

Spicy Salmon* 8.50

#9* shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 16.95

Philly* salmon, cream cheese, sesame seeds 9.50

Dynamite* 8.50

Caterpillar* spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce 15.95

Aloha* spicy tuna, mango, cilantro, avocado, poké sauce 15.95

Crunchy Spicy Tuna* spicy tuna, red tuna, albacore tuna, crunchy flakes 17.95

Godzilla* spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 18.95/11.50

Bamboo Bite crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95

CRAVE

AMERICAN KITCHEN & SUSHI BAR

Sushi Boats

Hoshii Boat *Choice of one of the following rolls:*

Spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 32.95

Geisha Boat chef's selection of three rolls, assorted nigiri 49.95

Samurai Boat chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 99.95

Cooked & Vegetarian Rolls

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

Surfer 100% real snow crab, masago, cucumber, avocado 10.95

California crab mix, cucumber, avocado 7.95

Crunchy* shrimp tempura, avocado, spicy mayo, masago, sweet sauce 15.95

Avocado 4.95

Cucumber 4.95

CRAVE Veggie carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 10.95

Veggie Sushi Platter four piece veggie roll, two pieces inari sushi, three pieces each of the following rolls: cucumber, avocado, pickled squash, pickled daikon radish 14.95

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of foodborne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk (*) on sushi menu do contain raw or undercooked meats, fish or shellfish.

SAKE

BY THE GLASS

Yamamoto Honke, Futsushu 3.95

Suehiro Sake Brewing, Junmai 4.95

Kikumasa-mune Shuzo,
Junmai Ginjo 6.95

Totsuka Shuzo, Junmai Daiginjo 8.95

Kubota Senju, Tokubetsu Honjozo 7.95

RED WINES

BY THE GLASS

Bridlewood Pinot Noir 32 | 7.95

Drumheller Columbia Valley
Merlot 42 | 9.95

Michael David "Freakshow"
Lodi 53 | 12.95

Gascón "Colossal" Red Blend 37 | 8.95

Meiomi Sonoma Coast
Pinot Noir 50 | 11.95

Boomtown Washington 38 | 9.95

Michael David Petite Petit 46 | 10.95

WHITE WINES

BY THE GLASS

Boomtown Pinot Grigio 37 | 8.95

Riesling Charles & Charles,
Washington 33 | 7.95

Colomé Torrontes 37 | 8.95

Santa Cristina Toscana, Italy 44 | 10.95

LaMarca Prosecco 43 | 9.95

Luccio Moscato d'Asti 35 | 7.95

Michael David Chardonnay 45 | 10.95

Whitehaven Sauvignon Blanc 46 | 10.95

FULL WINE LIST AVAILABLE ON BEVERAGE MENU