



# LUNCH SPECIALS

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## **Maui Roll**

Crispy tempura shrimp & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu \$16.95

## **Watermelon Gazpacho**

Chilled soup with tomato, watermelon, honey, citrus, cilantro, jalapeno, mint & red onion, topped with fresh watermelon, feta cheese, red onion, honey & lime \$3.95 / \$6.95

## **Caprese Chicken Salad**

Grilled chicken breast, local heirloom tomatoes, fresh burrata cheese, arugula, basil pesto, balsamic \$14.95

## **BLT**

Brown sugar bourbon glazed bacon, fresh heirloom tomatoes, butter lettuce & mayo on Texas Toast \$13.95

## **Compart Family Farms Duroc Pork Tenderloin**

Premium Minnesota pork tenderloin, marinated in our house made jerk sauce, char broiled & topped with more jerk sauce & mango pineapple chutney, set on a bed of lime basmati rice & harissa green beans finished with micro cilantro \$14.95

## **Wine Features**

### **Chateau Ste Michelle Chardonnay, Columbia Valley**

Bright apple & sweet citrus coupled with subtle oak & spice notes \$8.95 / \$35

### **Chateau Ste Michelle Cabernet Sauvignon, Columbia Valley**

An inviting Cab with silky tannins, rich complexity & concentrated fruit \$10.95 / \$43

## **Drink Feature**

### **Forbidden Fruit**

Prosecco, Campari, orange juice, cranberry juice, topped with Red Bull Orange Edition

**About CRAVE Cares:** Our chef's specials menu is designed to offer a variety of flavors and ingredients as fresh and diverse as the seasons themselves. Each month we highlight a different non-profit organization through our CRAVE Cares program, and donate a portion of the proceeds from this special menu directly to that organization. Thank you for helping us support the valuable non-profit organizations that make our community better place.



# DINNER SPECIALS

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## **Maui Roll**

Crispy tempura shrimp & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu \$16.95

## **Watermelon Gazpacho**

Chilled soup with tomato, watermelon, honey, citrus, cilantro, jalapeno, mint & red onion, topped with fresh watermelon, feta cheese, red onion, honey & lime \$3.95 / \$6.95

## **Caprese Salad**

Local heirloom tomatoes, fresh burrata cheese, arugula, basil pesto, balsamic \$9.95

## **Grilled Steelhead Trout**

Braised mushrooms, fingerling potatoes, truffled summer pea sauce \$24.95

## **Compart Family Farms Duroc Pork Tenderloin**

Premium Minnesota pork tenderloin, marinated in our house made jerk sauce, char broiled & topped with more jerk sauce & mango pineapple chutney, set on a bed of lime basmati rice & harissa green beans finished with micro cilantro \$21.95

## **Wine Features**

### **Chateau Ste Michelle Chardonnay, Columbia Valley**

Bright apple & sweet citrus coupled with subtle oak & spice notes \$8.95 / \$35

### **Chateau Ste Michelle Cabernet Sauvignon, Columbia Valley**

An inviting Cab with silky tannins, rich complexity & concentrated fruit \$10.95 / \$43

## **Drink Feature**

### **Forbidden Fruit**

Prosecco, Campari, orange juice, cranberry juice, topped with Red Bull Orange Edition

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