

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 chile sriracha sauce, served over Asian slaw with a pipette of Cry Baby Craig's habanero sauce | 15.95

BAMBOO BITE ROLL

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 17.95

CALAMARI

buttermilk marinated, crispy cornmeal crust, served with house-made jalapeño aioli | 16.95

MUSSELS & CLAMS

green lipped mussels & clams tossed in chili garlic paste and white wine, finished in a marinara puree, served with grilled crostini | 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 13.95 / lrg 18.95

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 | 15.95

MARGHERITA FLATBREAD

house-made roasted tomato sauce, oven dried tomatoes, shredded & fresh mozzarella, fresh julienne basil | 14.95

SALADS & SOUPS

CRAVE STARTER

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 9.95

WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 12.95

HOUSE-MADE SOUPS

Tomato Basil Pesto, Chicken Wild Rice | 4.95

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 | 19.95

ROASTED BEET STARTER

oven roasted beets, orange supremes, & finely shaved fresh fennel, tossed with watercress in a lemon shallot vinaigrette, finished with goat cheese, & candied walnuts | 11.95

BURGERS

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 | 20.95

CHICKEN & PASTA

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 18.95

add all natural crispy or grilled chicken 6 andouille sausage 5 | Certified Angus steak 8*

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 | 26.95

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 | 32.95

LEMON GARLIC CHICKEN

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce | 25.95

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

CHICKEN CAPRESE ROSA

crispy all natural parmesan chicken breast topped with melted fresh mozzarella, 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 | 22.95

STEAK & SEAFOOD

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 26.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 42.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, asparagus, CRAVE Signature steak sauce | 26.95

BONE-IN RIBEYE*

Certified Angus Beef bone-in ribeye grilled with a blend of seasoning, topped with roasted tomato, horseradish compound butter, served with our house made potato cakes & broccolini | 44.95

MISO GLAZED SALMON*

miso marinated fresh cut Verlasso salmon filet, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 31.95

POKE BOWLS

TRADITIONAL*

ahi tuna tartare tossed with ginger, sesame, soy poke sauce, set atop a bed of sushi rice & Revol Greens arugula finished with fresh sliced avocado, shelled edamame, cucumber, chili oil, cherry tomatoes, green onions & sesame seeds | 24.95

WATERMELON

Revol Greens arugula & sushi rice topped with fresh watermelon, cucumber, edamame, mango, nori, avocado, pickled ginger, & cilantro, finished with spicy poke sauce | 19.95

KETO*

your choice of sushi grade raw ahi tuna or raw salmon in a sweet & spicy sauce, served over a bed of Revol Greens arugula & cauliflower rice tossed in a 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

COOKED & VEGETARIAN SUSHI ROLLS

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

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

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 13.95

SPECIALTY SUSHI 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

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 11.95

#9*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.95

KING KONG*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95/16.95

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 22.95/16.95

NINJA ROLL*

inside out roll filled with shrimp tempura, cilantro, cucumber, & avocado, topped with yellowfin tuna & spicy cilantro sauce | 17.95

SUSHI PLATTERS

TUNA LOVER'S PLATTER*

featuring Spicy Tuna, Ninja, Crunchy Spicy Tuna, Mexican, Godzilla | 89.95

GREATEST HITS PLATTER*

mix of our most popular rolls featuring Bamboo Bite, Mexican, Crunchy, King Kong, Godzilla | 99.95

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.

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 | 10.95

VEGAN SEAWEED SALAD

seaweed, cucumber, carrot, daikon, sesame seeds | 7.50

VEGAN CRAVE ROLL

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 13.95

A 3.5% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.

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. Items noted by a caret (^) indicate a dish with a component that has been fried in a mixed-use fryer.

PLANT-BASED SOUPS & SALADS

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.95

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 | 2*

VEGGIE CRAVE ENTREE SALAD

Revol Greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 13.95

VEGGIE CHOPPED SALAD

dried cherries, spinach, romaine, avocado, fontina, crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds | 17.95

GO VEGAN *sub vegan feta for fontina add vegan chicken & bacon | 4*

VEGAN WATERMELON POKE BOWL

Revol Greens arugula & sushi rice topped with fresh watermelon, cucumber, edamame, mango, nori, avocado, pickled ginger, & cilantro, finished with spicy poke sauce | 19.95

PLANT-BASED ENTREES

VEGGIE BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 18.95

add vegan chicken 5

VEGGIE CAPRESE ROSA

linguini tossed in a house-made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 18.95

add vegan chicken 5

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts | 19.95

add vegan chicken 5

VEGGIE MARGHERITA FLATBREAD

house-made roasted tomato sauce, oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil | 14.95

GO VEGAN *sub vegan mozz & feta for mozzarella | 2*

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 | 15.95

GO VEGAN *sub vegan mozz & feta for mozzarella | 2*

PLANT-BASED BURGERS

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 | 17.95

GO VEGAN *sub vegan bun & vegan smoked cheddar*

add vegan bacon | 2

VEGGIE SOUTHWEST BURGER

Impossible Burger, seasoned with blackening spice, seared & topped with pepper jack cheese, house-made guacamole, sliced onion & tomato all on an everything bun dressed with spicy mayo | 17.95

GO VEGAN *sub vegan bun & vegan smoked cheddar*

add vegan bacon | 2

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 13.95 / lrg 18.95

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 | 10.95

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 | 15.95

MARGHERITA FLATBREAD

house-made tomato sauce, gluten free crust oven roasted tomatoes, shredded & fresh mozzarella, fresh julienne basil 14.95

GLUTEN-SENSITIVE SOUP & SALADS

CRAVE STARTER

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 9.95

ROASTED BEET STARTER

oven roasted beets, orange supremes, & finely shaved fresh fennel, tossed with watercress in a lemon shallot vinaigrette, finished with goat cheese, & candied walnuts | 11.95

WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 12.95

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GLUTEN-SENSITIVE ENTREES

STEAK FRITES**^

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 26.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, baby carrots with CRAVE Signature steak sauce | 26.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 42.95

MISO GLAZED SALMON*

miso marinated fresh cut Verlasso salmon filet, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 31.95

CRAFT COCKTAILS

PINEAPPLE MOJITO

double down on the tropics, Flor de Caña 7yr rum, Cointreau Noir, fresh mint, house-made pineapple puree, & coconut water, topped with Earl Giles ginger beer

BLACKBERRY MULE

house-made blackberry agave puree, Haku vodka, fresh lime, locally made Earl Giles ginger beer

RASPBERRY GINGER GIMLET

ginger infused New Amsterdam vodka, lime juice, fresh raspberries, & basil

TEQUILA SUNSET

Herradura Reposado, coconut cream, lime juice, Red Bull Red Edition

BLOOD ORANGE MARGARITA

Herradura reposado, blood orange puree, house-made vanilla demerara syrup, lime juice, salt & tajin rim, shaken & served over Minnesota Ice shards

SMOKED MANHATTAN

our signature Manhattan, made with Woodford Reserve Double Oaked bourbon, Carpano Antica & Jerry Thomas Bitters, served smoked under glass over a Minnesota Ice cylinder

GUNSMOKE

Highwest Double Rye, Amaro Nonino, La Luna Mezcal, cinnamon syrup, ruby red grapefruit juice, lemon juice

WHITE WINE

Luccio Moscato d'Asti | *Italy* | 10.95

La Marca Prosecco | *Italy* | 12.95

Mumm Napa Brut Prestige | *Napa Valley* | 12.95

Mumm Napa Brut Rose | *Napa Valley* | 13.95

Monmousseau Vouvray Chenin Blanc | *Loire Valley, France* | 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

J. Lohr Flume Crossing Sauvignon Blanc | *Arroyo Seco, Monterey County* | 11.95

Conundrum White Blend | *California* | 10.95

Whitehaven Sauvignon Blanc | *Marlborough, New Zealand* | 13.95

Champs de Provence Rosé | *Provence, France* | 13.95

Mer Soleil Silver Chardonnay | *Monterey County* | 13.50

Sonoma-Cutrer Chardonnay | *Russian River Ranches* | 14.95

Jordan Chardonnay | *Russian River Valley* | 19.95

Chateau Soverain Chardonnay | *California* | 10.95

LEMON GARLIC CHICKEN*

grilled chicken breast, lemon garlic butter sauce, broccolini, mashed potatoes | 25.95

GRILLED CHICKEN CAPRESE ROSA

all natural grilled chicken breast topped with melted fresh mozzarella on a bed of rice noodles, tossed in a house-made rosa sauce with fresh red & yellow tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 22.95

WAYGU BURGER*

indulgent ground waygu seared to perfection then topped with mushroom conserva, caramelized onions & melted swiss cheese, set atop a toasted gluten free bun dressed with rosemary garli aioli & butter lettuce | 20.95

CRAVE SANGRIA

J Carver Apple Brandy, St George's Spiced Pear liqueur, fresh orange & lime, cinnamon syrup, Perrin Cote de Rhone, splash of soda

ROSE SANGRIA

Cointreau Noir, fresh orange & raspberry, Ercole Rose, splash of soda

WHITE SANGRIA

Ford's Gin, Carpano Bianco, ginger syrup, fresh blackberry & peach, Da Vinci Pinot Grigio, splash of soda

LOW ABV

LAVENDER CHAMPAGNE COCKTAIL

house-made lavender syrup & Tattersall Crème de Fleur, topped with Mumm Napa Brut, garnished with edible orchid

LAVENDER BLANC

Lillet Blanc, Carpano Bianco, Dashfire Lavender bitters, topped with tonic

ROSE NEGRONI

Ercole Rose, Amaro Nonino, Carpano Botanical Bitter, Dashfire Grapefruit bitters

ROSE SPRITZ

Rhine Hall La Normande Pommeau, fresh lemon, Dashfire Creole bitters, Mumm's Sparkling Rose

RED WINE

Perrin Cotes du Rhone Reserve | *France* | 9.95

Bridlewood Pinot Noir | *California* | 11.95

Columbia Winery Red Blend | *Columbia Valley, Washington* | 9.50

Cline Cashmere Red Blend *California* | 11.95

The Show Malbec | *Mendoza, Argentina* | 10.95

Chemistry Pinot Noir | *Willamette Valley* | 12.95

Edna Valley Merlot | *Central Coast* | 10.95

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

Chateau St Sulpice Red Bordeaux Blend | *Bordeaux, France* | 10.95

Etude Estate Grown Pinot Noir | *Carneros* | 18.95

Barossa Valley Estate GSM (Grenache, Syrah, Mourvedre) | *Barossa Valley, Australia* | 8.95

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

Mount Veeder Cabernet Sauvignon | *Napa Valley* | 21.95