

CRAFT COCKTAILS

PINEAPPLE MOJITO

double down on the tropics, Malibu, Grand Marnier, fresh mint, & house-made pineapple puree, topped with ginger ale

BLACKBERRY MULE

house-made blackberry agave puree, Tito's vodka, fresh lime, ginger beer

CUCUMBER TONIC

fresh rosemary & cucumber muddled with Tattersall Barreled Gin topped with Fever-Tree elderflower tonic water

CRAVE OLD FASHIONED

Old Forester bourbon infused with citrus chamomile tea, Old Forester rye, mixed with house-made simple syrup, & orange bitters, served over ice sphere

CRAVE BLOODY MARY

Polugar Garlic & Pepper vodka, our house-made bloody mary mix, celery salt rim, garnished with meat stick, celery stalk, kosher dill pickle, blue cheese stuffed olive, lime wedge & fresh mozzarella. Served with Miller High Life pony

ANGRY DRAGON MARTINI

Cruzan rum, Soho Lychee liqueur, shaken with raspberry strawberry syrup & cranberry juice, citrus sugar rim

LAVENDER CHAMPAGNE COCKTAIL

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

WHITE WINE

SPARKLING

Fresh & fragrant with concentrated fruit, perfect before or after dinner or with spicy dishes.

Luccio Moscato d'Asti *Italy* | 7.95

La Marca Prosecco *Italy* | 9.95

Chandon Brut *California* | 13.95 / 187 ml

Chandon Rosé *California* | 14.95 / 187ml

LIGHT & FRUITY

Elegant & fruit forward, great with grilled seafood, poultry & salads.

Colomé Torrontes
Torrontes, Argentina | 9.50

Da Vinci Pinot Grigio
Delle Venezie IGT, Italy | 8.95

MacMurray Estates Pinot Gris
Russian River | 10.95

Kung Fu Girl Riesling
Columbia Valley, Washington | 7.95

DIRTY FLIRT MARTINI

Grey Goose, olive juice, garnished with crispy prosciutto & bleu cheese stuffed olives

PEAR SMASH

Iwai Japanese whiskey, St. George's Spiced Pear liqueur, shaken with ginger syrup & lemon juice, served over MN Ice shards & finished with a spritz of chili infused mezcal

RASPBERRY GINGER GIMLET

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

SMOKED MANHATTAN

our signature Manhattan, made with Woodford Reserve Double Oaked bourbon, sweet vermouth & Jerry Thomas Bitters, served smoked under glass over ice sphere

CRAVE SANGRIA

Domaine de Canton ginger liqueur, Grand Marnier, house-made raspberry puree, fresh lime juice, topped with soda water

*White » Hess Shirtail Ranches Sauvignon Blanc
Red » Hess Treo Red Blend
Rosé » Wycliff Sparkling Rosé*

BLOOD ORANGE MARGARITA

Herradura reposado, blood orange puree, house-made vanilla demerara syrup, lime juice, salt & tajin rim, shaken & served on the rocks

CRISP, CLEAN & REFRESHING

Bright & acidic with medium body, pairing well with seafood, chicken, rice dishes & sushi.

Hess Shirtail Ranches Sauvignon Blanc
North Coast, California | 8.50

Whitehaven Sauvignon Blanc
Marlborough, New Zealand | 11.50

Champs de Provence Rosé
Provence, France | 10.50

NON-ALCOHOLIC

BOTTLED WATER

Fiji Water San Pellegrino Sparkling Water

RED BULL

Regular, Sugar Free, Coconut Edition, Blue Edition, Yellow Edition

FLAVORED ICED TEAS

Raspberry, Strawberry Peach, Pomegranate

LEMONADE

Raspberry, Strawberry Peach, Pomegranate

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, Red Bull

CUCUMBER SPLASH

fresh cucumber, house-made simple syrup, lime juice, ginger beer, soda water

PINEAPPLE "NOJITO"

house-made pineapple puree, house-made vanilla demerara syrup, coconut water, fresh mint, ginger beer

BLUEBERRY MINT FIZZ

A house favorite, we start with fresh blueberries & house-made blueberry puree, then layer in fresh mint with soda water

RICH & LUSH

Complex but balanced with buttery & toasty flavors, perfect with poultry, salmon, & rich, hearty dishes.

Columbia Winery Chardonnay
Columbia Valley, Washington | 8.95

Meiomi Chardonnay
Sonoma, Monterey, & Santa Barbara Counties | 10.50

Sonoma-Cutrer Chardonnay
Russian River Ranches | 12.95

Cuvaison Chardonnay
Napa Valley | 13.95

BRIGHT, FRUIT FORWARD

Ripe fruit with bright acidity, these wines pair well with our appetizers, entree salads, & seafood.

Perrin Cotes du Rhone Reserve
France | 7.95

Bridlewood Pinot Noir *California* | 8.50

Columbia Winery Red Blend
Columbia Valley, Washington | 7.95

Hess Select Treo Winemaker's Red Blend
California | 10.50

Amalaya Malbec
Salta, Argentina | 8.95

JAMMY, LINGERING FINISH

Lush fruit flavors & earth tones in these medium bodied wines, perfect for our pastas

Kim Crawford Pinot Noir
Marlborough, New Zealand | 10.95

Edna Valley Merlot
Central Coast | 8.50

J Vineyards Pinot Noir *Sonoma, Monterey & Santa Barbara Counties* | 13.95

Michael David Petit/Petite *Lodi* | 11.95

BIG & BOLD

Full bodied wines offering intense fruit with complex flavors, well suited for our steaks & full flavored entrees.

Justin Cabernet Sauvignon
Paso Robles | 14.95

Boomtown Cabernet Sauvignon
Washington | 9.50

Ghost Pines Cabernet Sauvignon
Sonoma, Napa, & Lake Counties | 12.50

Michael David Freakshow Cabernet Sauvignon
Lodi | 10.50

SPARKLING

Luccio Moscato d'Asti *Italy* | 31

La Marca Prosecco *Italy* | 39

Gloria Ferrer Blanc de Noirs
Sonoma County | 49

Veuve Clicquot Rosé *France* | 119

Veuve Clicquot Brut *France* | 99

Moët & Chandon Brut Imperial *France* | 95

J Vineyards Brut *Russian River* | 59

ROSÉ

Champs De Provence Provence, *France* | 41

Fleur de Mer Provence, France | 45

Tormaresca Calafuria *Salento, Italy* | 43

PINOT GRIGIO/PINOT GRIS

Da Vinci Delle *Venezie IGT, Italy* | 35

Santa Cristina *Toscana, Italy* | 31

Santa Margherita *Valdadige, Italy* | 54

MacMurray Estates *Russian River* | 43

Ferrari Carano *Sonoma County* | 33

SAUVIGNON BLANC

Coppola Diamond Collection
California | 35

Hess Shirtail Ranches *North Coast, California* | 33

Ferrari Carano Fumé Blanc
Sonoma County | 29

Duckhorn *Napa Valley* | 49

Cape Mentelle *Margaret River, Australia* | 43

Whitehaven *Marlborough, New Zealand* | 45

CHARDONNAY

Mer Soleil Silver Unoaked
Monterey County | 59

Louis Jadot Chablis, France | 39

Columbia Winery *Columbia Valley* | 35

Terrazas *Mendoza, Argentina* | 32

Meiomi *Sonoma Monterey, &*

Santa Barbara Counties | 41

La Crema *Sonoma County* | 43

Hess Collection *Napa Valley* | 58

Sonoma-Cutrer *Russian River Ranches* | 51

Jordan *Russian River* | 68

Rombauer *Carneros* | 79

Cakebread Cellars *Napa Valley* | 89

Cuvaision *Napa Valley* | 54

INTERESTING WHITES

Martin Codax Albariño
Rias Baixas, Spain | 34

Kung Fu Girl Riesling *Washington* | 27

Colomé Torrontes *Torrontes, Argentina* | 37

Terra d'Oro Chenin Blanc/Viognier
Clarksburg | 36

Blindfold White Blend California | 49

PINOT NOIR

Bridlewood *California* | 33

J Vineyards *Sonoma, Monterey & Santa Barbara Counties* | 54

La Crema *Sonoma Coast* | 57

Kim Crawford *Marlborough, New Zealand* | 43

Napa Cellars *Napa Valley* | 55

Louis Jadot Bourgogne, France | 44

Duckhorn Migration *Napa Valley* | 79

WillaKenzie Estate *Willamette Valley* | 55

MERLOT

Chateau Ste. Michelle *Columbia Valley* | 45

Edna Valley *Central Coast* | 33

Ghost Pines *Sonoma & Napa Counties* | 42

CABERNET & CABERNET BLENDS

Louis Martini *Alexander Valley* | 67

Hess Allomi Napa Valley | 69

Boomtown *Washington* | 37

Chateau Laffitte Laujac *Medoc, France* | 68

Mt. Veeder *Napa Valley* | 82

Ghost Pines *Sonoma, Napa, & Lake Counties* | 49

Intrinsic *Columbia Valley* | 54

Simi *Alexander Valley* | 52

Michael David Freakshow *Lodi* | 41

Cakebread Cellars *Napa Valley* | 135

Jordan *Alexander Valley* | 99

Justin *Paso Robles* | 58

Dusted Valley *Walla Walla* | 79

Silver Oak *Alexander Valley* | 137

Orin Swift *Palermo Napa Valley* | 89

UNIQUE REDS

Michael David Petite Petit *Lodi* | 45

Columbia Winery Red Blend
Columbia Valley | 27

Hess Select Treo Red Blend *California* | 41

Stag's Leap Winery Petite Sirah
Napa Valley | 78

Seghesio Zinfandel *Sonoma County* | 39

Frog's Leap Zinfandel *Napa Valley* | 69

Michael David 6th Sense Syrah *Lodi* | 37

The Prisoner Zinfandel Blend California | 75

Orin Swift 8 Years in the Desert
California | 85

WORLDLY REDS

Renato Ratti Barbera D'Asti Tuscany, Italy | 43

Perrin Cotes du Rhone Reserve *France* | 27

Allegrini Valpolicella Valpolicella,
Italy | 37

Ruffino Riserva Ducale Oro Chianti
Classico, *Italy* | 52

Amalaya Malbec *Salta, Argentina* | 35

Gascon Reserva Malbec
Mendoza, Argentina | 47

STARTERS & SHAREABLES

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 8.95

CALAMARI

buttermilk marinated, crispy cornmeal crust, served with house-made jalapeño aioli | 12.95

ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, made with fresh garlic, ginger, spicy chiles & gochujang, served with gochujang dressed slaw | 14.95

CHICKEN & AVOCADO EGG ROLLS

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

EDAMAME

tossed in our signature house-made sriracha soy glaze | 7.95

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns topped with béarnaise | 15.95

SALADS & SOUPS

CRAVE STARTER

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 7.95

WEDGE STARTER

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 8.95

BLT CAESAR STARTER

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, house-made bacon bits & house-made croutons | 8.95

BURGERS

BISON BURGER*

house-made bison patty, caramelized onion, mushroom conserva, naturally smoked cheddar, CRAVE burger sauce, fried onions & sunny side up egg, all piled on an everything bun | 14.95

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, on top of crunchy, organic Asian slaw, served on local hydroponic butter lettuce, topped with chopped peanuts | 12.95

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 | 13.95

PESTO CHICKEN FLATBREAD

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

POKE TACOS*

fresh ahi tuna tossed with sesame oil, fresh grated ginger & garlic, set in crispy wonton taco shells, finished with spicy mayo & avocado puree | 13.95

HOUSE-MADE SOUP

Tomato Basil Pesto, Chicken Wild Rice or Soup of the Day | 4.25

BEET & BERRY STARTER

fresh Revol Greens arugula, roasted red beets, fresh strawberries, apples & raspberries all tossed in orange cilantro vinaigrette, served with lemon infused ricotta & finished with candied cashews | 8.95

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 | 13.95

add pecanwood smoked bacon | 1

BAMBOO BITE ROLL

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 15.95

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 10.95 / lrg 14.95

CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces | 15.95

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 | 12.95

LOBSTER AVOCADO TOAST

parmesan crusted brioche toast spread with house-made guacamole then topped with lobster meat tossed with pico de gallo, finished with slice of fresh avocado & lime | 15.95

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 | 15.95

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese | 18.95

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 | 18.95

CHICKEN & PASTA

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 15.95

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

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil | 23.95

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 | 22.95

STEAK & SEAFOOD

MAKE IT SURF & TURF

Make any steak a surf & turf by adding a seafood side

Grilled Shrimp Skewer | 7
Atlantic Salmon* | 8
Sautéed Scallops | 10
Crab Cakes | 12

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 24.95

BOURBON NEW YORK STRIP*

Certified Angus Beef Strip grilled & basted with bourbon brown sugar glaze served on a bed of shaved brussels sprouts with cheesy baked hash browns | 35.95

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 | 17.95

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 | 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 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 | 23.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 38.95

NEW YORK STRIP*

Certified Angus Beef, organic fingerling medley, grilled jumbo asparagus, CRAVE Signature steak sauce | 34.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, heirloom carrots, CRAVE Signature steak sauce | 24.95

AMERICAN WAGYU SIRLOIN*

pan seared in butter, rosemary, & thyme, served with griddled potato cakes & fresh green beans sautéed with mushrooms | 35.95

SEAFOOD PAELLA

saffron infused risotto style rice sautéed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken | 24.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 25.95

MUSHROOM FETTUCCINE

sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce with Joseph's fresh fettuccine, finished with bias cut asparagus tossed in lemon oil | 15.95
add all natural crispy or grilled chicken 5 Certified Angus steak 6 | shrimp skewer 7.50*

LEMON GARLIC CHICKEN

trio of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sautéed brussels sprouts topped with lemon garlic butter sauce | 21.95

SHORE LUNCH WALLEYE

jumbo wild Canadian walleye filet breaded with parmesan & panko bread crumbs, fried to perfection, topped with lemon cream sauce & served with grilled asparagus & buttermilk mashed potatoes | 32.95

SHRIMP & SCALLOP SAUTÉ

shrimp & scallops sautéed in lemon oil with garlic, grilled artichokes & cherry tomatoes, deglazed with white wine, then tossed with Joseph's fresh fettuccine, parmesan & black pepper, finished with rich lobster cream sauce & julienne basil | 29.95

CHILEAN SEA BASS*

pan seared hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 35.95

POMEGRANATE MOLASSES SALMON*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 26.95

SUSHI SMALL PLATES

TEMPURA BITES

tempura fried assorted maki roll pieces with spicy mayo & unagi dipping sauces | 6.95

MISO SOUP

4.25

JALAPEÑO CITRUS YELLOWTAIL*

thinly sliced yellowtail, soy citrus sauce, jalapeño, cucumber, orange supremes | 13.95

SEAWEED SALAD

mixed seaweed, cucumber, carrot, daikon, sesame seeds | 6.50
add shrimp 2 | add octopus 4

SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 5.50
add shrimp 2 | add octopus 4

AHI POKE TACOS

fresh ahi tuna tossed with sesame oil, fresh grated ginger & garlic, set in crispy wonton taco shells, finished with spicy mayo & avocado puree | 13.95

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 | 7.95 / 9.95

YELLOWTAIL*

Hamachi | 7.95 / 9.95

ALBACORE TUNA*

Bincho | 6.95 / 8.95

SALMON*

Sake | 6.95 / 8.95

ESCOLAR*

Mutsu | 7.95 / 9.95

CRAVE SAKE

JUNMAI

Possess a robust flavor, range from dry & crisp to soft & round

TSUKINOWA "MOON RING"

ripe, smooth & rich with flavors of plum | 9.95 SHO

CHIKU BAI CLASSIC

round with savory complexity, served Hot or Cold | 5.95

GINJO

Fruity & floral, tend to be light & refreshing on the palate

ISHIOKA "MIGHTY PEAK"

light cherry blossom bouquet with spring water freshness | 9.95

TSUKINOWA "BLUE HUE"

crisp & clear with a hint of fruitiness, served hot or cold | 8.95

DAIGINJO

Complex with layered flavors and aromas, considered the "Grand Cru" of sake

SHIMZU-NO-MAI "PURE DUSK"

bright pear & apple notes, delicate with hints of orange peel & cantaloupe | 14.95 / 72

SPECIALTY SAKE

From Nigori's to sparkling sake, varied flavors to complement your meal.

MIYASHITA "SACRED MIST" NIGORI

unfiltered, toasted coconut aromas, finely milled texture | 10.95 / 48

SHO CHIKU BAI "MIO" SPARKLING

gentle effervescence sets off flavors of peach & pear | 11.95 / 40

MOONSTONE ASIAN PEAR JUNAMAI GINJO

hint of dryness, fresh slightly sweet pear | 6.95/30

SAKE FLIGHT

A selection of three distinct styles of sake for you to taste | 9.95 5

TSUKINOWA "MOON RING" (JUNMAI)

ISHIOKA "MIGHTY PEAK" (GINJO)

MIYASHITA "SACRED MIST" (NIGORI)

COOKED & VEGETARIAN ROLLS

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

AVOCADO

maki avocado roll | 5.50

CUCUMBER

maki cucumber roll | 5.50

CALIFORNIA*

crab mix, masago, cucumber, avocado | 8.95

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 | 15.95

SPICY TUNA*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo | 9.95

KING KONG*

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

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 9.95 #9* shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 16.95

SUSHI BOATS

HOSHII BOAT*

spicy salmon, Philly or spicy tuna with California roll, chef's selection of five nigiri | 34.95

SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo | 10.50

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 15.95

BAMBOO BITE

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 15.95

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 14.95

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 10.95

GODZILLA

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 18.95/11.95

PHILLY*

salmon, cream cheese, sesame seeds | 9.95

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri | 49.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 9.95

CATERPILLAR*

spicy tuna, smelt roe, cucumber, mango, avocado, sweet sauce | 14.95

ALOHA*

spicy tuna, mango, cilantro, avocado, poké sauce | 16.95

SURF & TURF ROLL*

crispy shrimp tempura, asparagus, roasted jalapeños & scallions, 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 | 16.95

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 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.

SUSHI SMALL PLATES

VEGAN TRUFFLE PARMESAN FRIES^
crispy fries, tossed in white truffle oil,
vegan parmesan cheese & house
seasoning with rosemary garlic aioli | 8.95

VEGAN EDAMAME
tossed in our signature house-made
sriracha soy glaze | 7.95

VEGAN SEAWEED SALAD
seaweed, cucumber, carrot, daikon,
sesame seeds | 6.50

VEGAN CUCUMBER ROLL
maki cucumber roll | 5.50

VEGAN SUNOMONO SALAD
fresh cucumbers, daikon, carrots,
sweet rice vinegar | 5.50

VEGAN AVOCADO ROLL
maki avocado roll | 5.50

VEGAN CRAVE ROLL
carrot, spinach, asparagus,
cucumber wrapped with avocado,
sesame dressing | 10.95

SOUPS & SALADS

HOUSE-MADE SOUP
Tomato Basil Pesto | 4.25

VEGGIE WEDGE SALAD
crisp Iceberg lettuce wedge smothered
in bleu cheese dressing, cherry tomato
& shaved red onion | 8.95

GO VEGAN *sub vegan ranch for bleu cheese,
add vegan bacon | 2*

VEGGIE CHOPPED SALAD
dried cherries, spinach, romaine,
avocado, fontina, crisp red apple tossed
in citrus vinaigrette with toasted
almonds finished
with pomegranate seeds | 15.95

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

VEGGIE CRAVE ENTREE SALAD
Revol Greens spring mix tossed in balsamic
vinaigrette, topped with candied walnuts,
goat cheese & balsamic glaze | 10.95

VEGGIE BEET & BERRY SALAD
fresh Revol Greens arugula tossed with
roasted red beets, fresh strawberries,
apples & raspberries all tossed in orange
cilantro vinaigrette, served with lemon
infused ricotta & finished with candied
cashews | 11.95

ENTREES

VEGGIE BAKED MAC & CHEESE
blend of cheeses melted into our cream
sauce tossed with cavatappi then topped
with bread crumbs | 15.95
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 | 16.95
add vegan chicken 5

VEGGIE MUSHROOM FETTUCCINE
fresh garlic, mushroom conserva &
onions, deglazed with sherry, tossed in
mornay sauce with Joseph's fresh
fettuccine, finished with asparagus
tossed in lemon oil | 15.95
add vegan chicken 5

VEGAN STIR FRY
fresh vegetable medley sautéed with
soy chili sauce over coconut jasmine
rice finished with cilantro & chopped
peanuts | 16.95 *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 mozz | 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 mozz | 2*

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 | 15.95

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 | 16.95

GO VEGAN *sub vegan bun & vegan smoked
cheddar add vegan bacon | 2*

A NOTE ON OUR GLUTEN-SENSITIVE MENU

Cross-contamination is possible. If you have Celiac disease, 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.

SUSHI SMALL PLATES

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 10.95 / lrg 14.95

TRUFFLE PARMESAN FRIES[^]

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 8.95

SOUPS & SALADS

CRAVE STARTER

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 7.95

BLT CAESAR STARTER

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, & house-made bacon bits | 8.95

WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 8.95

ENTREES

LEMON GARLIC CHICKEN

three seared boneless chicken breasts, lemon garlic butter sauce, brussels sprouts, mashed potatoes | 21.95

STEAK FRITES^{**}

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 23.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, heirloom carrots with CRAVE Signature steak sauce | 24.95

NEW YORK STRIP*

Certified Angus Beef, roasted fingerling potatoes, roasted rainbow cauliflower, CRAVE Signature steak sauce | 29.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 35.95

EDAMAME

stir fried in oil & sea salt | 7.95

PESTO CHICKEN FLATBREAD

oven roasted chicken on gluten free crust with pesto garlic cream, grilled artichokes, red & yellow tomatoes, & five cheese blend topped with basil chiffonade | 15.95

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.25

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese | 18.95

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds | 24.95

CREAMY MUSHROOM PASTA

fresh garlic, mushroom conserva & caramelized onions, sautéed & deglazed with sherry then tossed with rice noodles in mornay sauce, finished with bias cut asparagus tossed in lemon oil | 15.95

add all natural grilled chicken 4 Certified Angus steak 6 | shrimp skewer 6*

SHRIMP & SCALLOP SAUTÉ

shrimp & scallops sautéed in lemon oil with garlic, artichokes & cherry tomatoes, deglazed with white wine, then tossed with rice noodles, parmesan & black pepper, finished with rich lobster cream sauce & julienne basil | 27.95

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

CRAVE GRILLED CHICKEN

Revol Greens spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze topped with grilled all natural chicken breast | 15.95

BLT CAESAR GRILLED CHICKEN

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, & house-made bacon bits topped with all natural grilled chicken breast | 15.95

SEAFOOD PAELLA

saffron infused risotto style rice sautéed with New Zealand green lipped mussels, white fish, shrimp, andouille sausage & chicken | 22.95

POMEGRANATE MOLASSES SALMON*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 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 | 17.95

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 | 18.95