

CRAFTING MEMORABLE DINING EXPERIENCES

Our talented and diverse culinary team has crafted a menu focusing on variety and quality, sharing their favorite recipes and techniques to ensure we offer something for everyone.

CRAFT COCKTAILS & BEVERAGES

WINE

DINNER

SUSHI

PLANT-BASED

GLUTEN SENSITIVE

CRAFT COCKTAILS

PINEAPPLE MOJITO

double down on the tropics, Flor de Caña 7yr rum, Grand Marnier, 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

PAPER PLANE

High West Double Rye, Carpano Botanical Bitter, Amaro Nonino, lemon juice

CRAVE OLD FASHIONED

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

CRAVE BLOODY MARY

Polugar Garlic & Pepper vodka, our house-made bloody mary mix, celery salt rim, garnished with meat stick, dill pickle, blue cheese stuffed olive, lime wedge & cheddar cube, served with Miller High Life pony

RASPBERRY GINGER GIMLET

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

PASSION CLUB

Ford's gin, Carpano Bianco, house made passion fruit syrup, lemon & egg white

ANGRY DRAGON MARTINI

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

ROSE SANGRIA

Grand Marnier, fresh orange & raspberry, Ercole Rose, splash of soda

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

PEAR SMASH

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

LAVENDER CHAMPAGNE COCKTAIL

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

CRAVE SANGRIA

J. Carver Island View Brandy, house made cinnamon syrup, Perrin Cotes du Rhone Reserve, fresh orange & lime, splash of soda

BLOOD ORANGE MARGARITA

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

WHITE SANGRIA

Mount Gay Black Barrel rum, house lavender syrup, fresh blackberry & peach, Da Vinci Pinot Grigio, splash of soda

TEQUILA SUNSET

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

NON-ALCOHOLIC

BOTTLED WATER

Fiji Water
San Pellegrino Sparkling Water

RED BULL

Regular, Sugar Free,
Red 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

WATERMELON REFRESHER

Coconut cream, lime juice, Red
Bull Red Edition

PINEAPPLE "NOJITO"

house-made pineapple puree,
house-made vanilla demerara
syrup, coconut water, fresh
mint, locally made Earl Giles
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

WINE BY THE BOTTLE

SPARKLING

Luccio Moscato d'Asti *Italy* | 38
La Marca Prosecco *Italy* | 45
Gloria Ferrer Blanc de Noirs *Sonoma County* | 49
Veuve Clicquot Rosé *Champagne, France* | 119
Veuve Clicquot Brut *Champagne, France* | 99
Moët & Chandon Brut Imperial *Champagne, France* | 88
J Vineyards Brut *Russian River* | 59
Mumm Napa Brut Prestige *Napa Valley* | 63
Mumm Napa Brut Rose *Napa Valley* | 68
Drappier Carte d'Or *Champagne, France* | 104

ROSÉ

Champs De Provence *Provence, France* | 50
Fleur de Mer *Provence, France* | 45
Ercole *Piedmont, Italy* | 43

PINOT GRIGIO/PINOT GRIS

Da Vinci *Delle Venezie IGT, Italy* | 38
Santa Cristina *Toscana, Italy* | 44
Santa Margherita *Valdadige, Italy* | 59
Ferrari Carano *Sonoma County* | 47

SAUVIGNON BLANC

Coppola Diamond Collection *California* | 44
J. Lohr Flume Crossing *Arroyo Seco, Monterey County* | 47
Ferrari Carano Fumé Blanc *Sonoma County* | 49
Duckhorn *Napa Valley* | 69
Cono Sur *Central Valley, Chile* | 32
Whitehaven *Marlborough, New Zealand* | 50

CHARDONNAY

Mer Soleil Silver *Monterey County* | 49
Louis Jadot *Chablis, France* | 68
Columbia Winery *Columbia Valley* | 39
Terrazas *Mendoza, Argentina* | 38
La Crema *Sonoma County* | 52
Sonoma-Cutrer *Russian River Ranches* | 58
Jordan *Russian River* | 79
Rombauer *Carneros* | 74
Cakebread Cellars *Napa Valley* | 99
Cuvaision *Napa Valley* | 65

INTERESTING WHITES

Martin Codax Albariño *Rias Baixas, Spain* | 45
Kung Fu Girl Riesling *Washington* | 38
Monmousseau Vouvray Chenin Blanc *Loire Valley, France* | 34
Conundrum White Blend *California* | 43
Hugel Gentil *Alsace, France* | 39

PINOT NOIR

Bridlewood *California* | 43
J Vineyards *Sonoma, Monterey & Santa Barbara Counties* | 55
La Crema *Sonoma Coast* | 59
Chemistry *Willamette Valley* | 47
Napa Cellars *Napa Valley* | 55
Domaine Drouhin *Willamette Valley* | 95
Louis Jadot *Bourgogne, France* | 54
Duckhorn Migration *Napa Valley* | 79
WillaKenzie Estate *Willamette Valley* | 62
Etude Estate Grown *Carneros* | 74

MERLOT

Chateau Ste. Michelle *Columbia Valley* | 45
Edna Valley *Central Coast* | 39
Ghost Pines *Sonoma & Napa Counties* | 49
Emmolo *Napa Valley* | 75

CABERNET & CABERNET BLENDS

Louis Martini *Alexander Valley* | 59
Bonanza *California* | 47
Chateau Laffitte *Laujac Medoc, France* | 68
Mount Veeder *Napa Valley* | 86
Ghost Pines *Sonoma, Napa, & Lake Counties* | 54
Intrinsic *Columbia Valley* | 48
Simi *Alexander Valley* | 54
Jackson Estate *Alexander Valley* | 74
Cakebread Cellars *Napa Valley* | 135
Jordan *Alexander Valley* | 99
J. Lohr Pure Paso Cabernet Blend *Paso Robles* | 66
Chappellet Mountain Cuvee *Napa Valley* | 76
Silver Oak *Alexander Valley* | 137
Orin Swift Palermo *Napa Valley* | 87

UNIQUE REDS

Red Schooner Voyage 9 | 71
Columbia Winery Red Blend *Columbia Valley* | 32
Cline Cashmere Red Blend *California* | 47
Stag's Leap Winery Petite Sirah *Napa Valley* | 78
Seghesio Zinfandel *Sonoma County* | 65
Frog's Leap Zinfandel *Napa Valley* | 69
The Prisoner Zinfandel Blend *California* | 78
Orin Swift 8 Years in the Desert *California* | 75

WORLDLY REDS

Barossa Valley Estate GSM *Barossa Valley* | 31
Renato Ratti Barbera D'Asti *Tuscany, Italy* | 49
Perrin Cotes du Rhone Reserve *France* | 37
Marqués de Vargas Rioja Reserva *Rioja, Spain* | 58
Chateau St Sulpice Red Blend *Bordeaux, France* | 43
The Show Malbec *Mendoza, Argentina* | 39
Gascon Reserva Malbec *Mendoza, Argentina* | 65

WINES IN GOLD INDICATE CRAVE FAVORITES

WINE BY THE GLASS

WHITE

SPARKLING

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

- 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
- Drappier Carte d'Or *Champagne, France* | 21.95

LIGHT & FRUITY

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

- 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

CRISP, CLEAN & REFRESHING

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

- Hugel Gentil White Blend
Alsace, France | 9.95
- 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

RICH & LUSH

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

- Columbia Winery Chardonnay
Columbia Valley, Washington | 10.95
- Mer Soleil Silver Chardonnay
Monterey County | 13.50
- Sonoma-Cutrer Chardonnay
Russian River Ranches | 14.95
- Jordan Chardonnay
Russian River Valley | 19.95

RED

BRIGHT, FRUIT FORWARD

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

- 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

JAMMY, LINGERING FINISH

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

- 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

BIG & BOLD

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

- 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

STARTERS & SHAREABLES

TRUFFLE PARMESAN FRIES

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

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 | 14.95

CALAMARI

buttermilk marinated, crispy cornmeal crust, served with house-made jalapeño aioli | 14.95

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 | 16.95

CHICKEN & AVOCADO EGG ROLLS

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch | 13.95

EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, organic Asian slaw, crispy rice noodles, local hydroponic butter lettuce, topped with chopped peanuts | 14.95

SMOKED WAGYU*

wagyu sirloin smoked in-house & seared rare, set atop sushi rice & finished with miso soy butter sauce | 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

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 | 15.95

BAMBOO BITE ROLL

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

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 12.95 / lrg 17.95

CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces | 16.95

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns finished with béarnaise | 16.95

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 | 18.95

SALADS & SOUPS

CRAVE STARTER

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

STEAKHOUSE WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 11.95

BLT CAESAR STARTER

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, house-made bacon bits & house-made croutons | 10.95

HOUSE-MADE SOUPS

Tomato Basil Pesto, Chicken Wild Rice | 4.95

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 | 11.95

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

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled Verlasso salmon & finished with crispy garbanzo beans & feta cheese | 20.95

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 | 17.95

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 | 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 | 19.95

CHICKEN & PASTA

BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon | 17.95

add all natural crispy or grilled chicken 6 andouille sausage 5 | Certified Angus steak 7*

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 | 25.95

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 | 20.95

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 | 23.95

LEMON GARLIC CHICKEN

half roasted chicken, seasoned with garlic, thyme, & lemon, set atop buttermilk mashed potatoes & brussels sprouts topped with lemon garlic butter sauce | 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 | 18.95

add all natural crispy or grilled chicken 6 Certified Angus steak 7 | shrimp skewer 8*

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 | 23.95

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 | 23.95

OUR CHEFS PREPARE & SERVE EVERY DISH

WITH CARE, PRIDE, & PASSION. OUR SCRATCH KITCHEN USES ONLY THE FINEST INGREDIENTS, FROM CERTIFIED ANGUS BEEF, TO FRESH SEAFOOD FLOWN IN FROM AROUND THE WORLD, TO PRODUCE SOURCED FROM THE CLOSEST FARMS.

STEAK & SEAFOOD

STEAK FRITES*

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 25.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 39.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, baby carrots, CRAVE Signature steak sauce | 25.95

AMERICAN WAGYU*

pan seared in butter, rosemary, & thyme, served with griddled potato cakes & a sauté of fresh green beans & mushrooms | 38.95

MANHATTAN STEAK

center cut New York Strip grilled to perfection, finished with charred tomato salsa & burnt rosemary jus, served with potato puree, & broccolini | 37.95

MAKE IT SURF & TURF

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

Grilled Shrimp Skewer | 8
Verlasso Salmon* | 9
Sautéed Scallops | 11
Crab Cakes | 12

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 | 27.95

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 | 33.95

POMEGRANATE MOLASSES SALMON*

pan seared Verlasso salmon filet, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 28.95

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 | 32.95

CHILEAN SEA BASS*

pan seared hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce | 37.95

SUSHI STARTERS

TUNA TATAKI*

ahi tuna crusted with togarashi spice, seared rare, topped with avocado, wonton strips, & orange-infused soy sauce served with sushi rice | 16.95

SEAWEED SALAD

mixed seaweed, cucumber, carrot, daikon, sesame seeds | 7.25
add shrimp 2 | add octopus 4

SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 6.50
add shrimp 2 | add octopus 4

MISO SOUP

4.95

SMOKED WAGYU*

wagyu sirloin smoked in-house & seared rare, set atop sushi rice & finished with miso soy butter sauce | 18.95

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 | 9.95 / 11.95

YELLOWTAIL*

Hamachi | 9.95 / 11.95

ALBACORE TUNA*

Bincho | 7.95 / 9.95

FRESH WATER EEL

Unagi | 10.95 / 12.95

SOCKEYE SALMON*

Beni-Sake | 9.95 / 11.95

OCTOPUS

Tako | 7.95 / 9.95

SALMON*

Sake | 8.95 / 10.95

ESCOLAR*

Mutsu | 9.95 / 11.95

GRAVE SAKE

JUNMAI

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

AKITABARE "NORTHERN SKIES" crisp with hints of lemon & plum | 8.95 / 45

HAKUTSURU "EXCELLENT" clean, balanced, simple, served warm or chilled | 5.95

SAKE FLIGHT

A selection of three distinct styles of sake for you to taste | 12.95

AKITABARE "NORTHERN SKIES" (JUNMAI)
DEWAZAKURA "CHERRY BOUQUET" (GINJO)
KAMOISUMI NIGORI "SUMMER SNOW" (NIGORI)

GINJO

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

DEWAZAKURA "CHERRY BOUQUET" very soft texture, more floral than fruity | 9.95

DEWAZAKURA "TENTH DEGREE" Martini lover's sake, dry & crisp with a hint of juniper | 11.95 / 58

DAIGINJO

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

TEDORIGAWA "LADY LUCK" clean, balanced with a caress of honey | 14.95 / 72

HAKUTSURU "SOARING CLOUDS" flowery, fragrant with a smooth, silky finish | 10.95 / 54

SPECIALTY SAKE

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

KAMOIZUMI "SUMMER SNOW" Nigori, premium, un-filtered, rich, creamy & mildly sweet | 12.95 / 42

KAMOIZUMI "HAPPY BRIDE" charming aperitif, mildly sweet, like a light Riesling | 11.95 / 40

HAKUTSURU "AWA YUKI" Sparkling Sake, tropical fruits, banana, cream & hazelnut | 16.95 (300ml)

COOKED & VEGETARIAN ROLLS

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

AVOCADO

maki avocado roll | 6.50

CUCUMBER

maki cucumber roll | 5.95

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

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 16.95

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

SPECIALTY ROLLS

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 19.95/13.95

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 | 10.95

KING KONG*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 21.95/15.95

SPICY SALMON*

sriracha, yamagobo, leaf lettuce, cucumber | 10.95

SPIDER ROLL

inside out roll stuffed with softshell crab, cucumber, & spicy crab mix, topped with red tobiko & eel sauce | 15.95

GODZILLA

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 21.95/15.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, daikon | 11.95

CRUNCHY SPICY TUNA*

spicy tuna, red tuna, albacore tuna, crunchy flakes | 18.95

NINJA ROLL*

inside out roll filled with shrimp tempura, cilantro, cucumber, & avocado, topped with yellowfin tuna & spicy cilantro sauce | 16.95

ALASKA ROLL*

spicy crab mix, fresh salmon, cream cheese, & jalapeno, tempura fried with panko bread crumbs, finished with spicy mayo & eel sauce | 18.95

#9*

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

FIRECRACKER ROLL*

inside out roll filled with yellowfin tuna, cucumber, cream cheese, eel sauce, & spicy mayo topped with spicy crab mix & jalapenos | 17.95

SUSHI BOATS & PLATTERS

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri | 59.95

HOSHII BOAT*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri | 39.95

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 119.95

TUNA LOVER'S PLATTER*

featuring Spicy Tuna, Ninja, Crunchy Spicy Tuna, Mexican, Godzilla | 84.95

GREATEST HITS PLATTER*

mix of our most popular rolls featuring Bamboo Bite, Mexican, Crunchy, King Kong, Godzilla | 94.95

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

PLANT-BASED STARTERS & SUSHI

VEGAN TRUFFLE PARMESAN FRIES[^]

crispy fries, tossed in white truffle oil, vegan parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

VEGAN EDAMAME

tossed in our signature house-made sriracha soy glaze | 9.95

VEGAN SEAWEED SALAD

seaweed, cucumber, carrot, daikon, sesame seeds | 7.25

VEGAN CUCUMBER ROLL

maki cucumber roll | 5.95

VEGAN SUNOMONO SALAD

fresh cucumbers, daikon, carrots, sweet rice vinegar | 6.50

VEGAN AVOCADO ROLL

maki avocado roll | 6.50

VEGAN CRAVE ROLL

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing | 12.95

PLANT-BASED SOUPS & SALADS

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.95

VEGGIE STEAKHOUSE WEDGE SALAD

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato & shaved red onion | 11.95

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 | 16.95

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

VEGGIE CRAVE ENTREE SALAD

Revol Greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 12.95

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

VEGGIE SOUTHWEST CHIPOTLE TOFU SALAD

grilled tofu seasoned with southwest spices, on top a bed of Revol Greens spring mix, raspberries, corn & black bean salsa, cucumbers & red onion all tossed in raspberry chipotle vinaigrette, finished with cilantro, feta cheese crumbles, fresno chiles & fresh avocado | 17.95

PLANT-BASED ENTREES

VEGGIE BAKED MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi then topped with bread crumbs | 17.95

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 | 17.95

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 | 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 | 18.95

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*

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.

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*

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 | 16.95

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*

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed-use fryer

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 12.95 / lrg 17.95

TRUFFLE PARMESAN FRIES^

crispy fries, tossed in white truffle oil, parmesan cheese & house seasoning with rosemary garlic aioli | 10.95

EDAMAME

stir fried in oil & sea salt | 9.95

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

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

BLT CAESAR STARTER

Revol Greens crisp baby romaine, hearts of romaine, classic caesar dressing, cherry tomatoes, & house-made bacon bits | 10.95

STEAKHOUSE WEDGE

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion | 11.95

HOUSE-MADE SOUP

Tomato Basil Pesto | 4.95

MEDITERRANEAN SALMON*

Revol Greens spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled Verlasso salmon & finished with crispy garbanzo beans & feta cheese | 20.95

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 | 18.95

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 | 18.95

A NOTE ON OUR GLUTEN-SENSITIVE MENU

We are proud to offer a variety of gluten-sensitive options, however this menu does not represent a gluten-free menu—but represents items that do not contain gluten in their preparation or recipes. 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.

GLUTEN-SENSITIVE ENTREES

STEAK FRITES*^

hand cut Certified Angus Beef medallions topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 25.95

BEEF MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, baby carrots with CRAVE Signature steak sauce | 25.95

FILET MIGNON*

Certified Angus Beef, truffled mashed potatoes, grilled jumbo asparagus, CRAVE Signature steak sauce | 39.95

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 | 27.95

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 | 18.95

*add all natural crispy or grilled chicken 6
Certified Angus steak* 7 | shrimp skewer 8*

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 | 32.95

POMEGRANATE MOLASSES SALMON*

pan seared Verlasso salmon filet, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses | 28.95

LEMON GARLIC CHICKEN

half chicken,
lemon garlic butter
sauce, brussels sprouts,
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 | 20.95

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 | 19.95

Items noted by a caret [^] indicate a dish with a component that has been fried in a mixed use fryer

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

MORE WAYS TO CRAVE

We want to share our love of great food beyond the expected.
Host your next party here or have CRAVE brought to you!

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