

# CRAVE

## KITCHEN AND BAR

### APPS

**SHORT RIB DUMPLINGS** 15

House-made dumplings, whiskey-braised short ribs, horseradish miso broth

◦ **TUNA TARTARE GUACAMOLE** 18

Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips

◦ **THE ROCK** 24

Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt

**ROSEMARY FOCACCIA** 14

Fresh baked focaccia, truffle honey ricotta

**LOBSTER CRAB ROLL** 27

Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter

**ROASTED CAULIFLOWER** 13

GF Roasted whole head of cauliflower parmesan, rosemary, almond verde, roasted red pepper coulis

**SPINACH & ARTICHOKE DIP** 14

Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers

### RAW

◦ **CEVICHE BLANCO** 22

Hamachi, albacore, leche de tigre, chili oil, avocado, red onion, Fresno peppers, jicama, cucumber, micro cilantro

◦ **TORCHED SALMON ROLL** 17

Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish

◦ **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42

Habenero cocktail sauce, rosé mignonette

◦ **CRAVE ROLL** 18

Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko

### SOUPS & SALADS

**TORTILLA SOUP** 12

GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro

**HOUSE SALAD** 8

GF Trio of fresh greens, tomatoes, roasted pepitas, house vinaigrette, grated parmesan

**TEXAS WEDGE SALAD** 14

GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado, fresh herbs

**VIETNAMESE SHRIMP SALAD** 18

GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens, herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette

◦ **SALMON CRISPY CHICKPEA SALAD** 20

GF Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette

**SOUTHERN COBB** 18

GF House-roasted chicken, heirloom cherry tomatoes, corn, avocado, blue cheese, eggs, mixed greens, southern creole buttermilk dressing

**THAI STEAK & NOODLE** 22

Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts

**CHICKEN AVOCADO SALAD** 18

GF Braised chicken, bacon, blue cheese, pistachios, herb tomatoes, avocado ranch dressing

**MEDITERRANEAN BOWL** 19

Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, yellow peppers, arugula, pita croutons, Mediterranean spiced chicken

### SANDWICHES SERVED WITH FRENCH FRIES

◦ **DOUBLE STACK CRAVE BURGER** 18

Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo

◦ **PRIME RIB SANDWICH** 22

Shaved prime rib, fontina cheese, horseradish aioli, house-made bun

**CHICKEN & CHEESE MELT** 18

Roasted chicken, house-made honey lavender sourdough bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato peppered bacon

**CRISPY CHICKEN SANDWICH** 17

Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix

**NEW ENGLAND LOBSTER & SHRIMP ROLL** 27

Poached lobster, shrimp, lemon aioli, chives, celery, house-made roll

### ENTREES

**WHISKEY-BRAISED SHORT RIBS** 34

10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata

**CHICKEN PAPPARDELLE** 23

Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta, parmesan creme sauce

**CRAVE TACOS** 22

Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous

**HONEY CHIPOTLE PORK SHANK** 30

Glazed Snake River Farms Kurobuta pork shank, elote corn salad

**JUMBO SHRIMP PASTA** 26

Jumbo tail-on shrimp, artichokes, mushrooms, spinach, roasted peppers, house-made pasta, lemon butter sauce

**ALASKAN HALIBUT** 39

Hearts of palm, tomatoes, asparagus, red onion, spinach, coconut beurre blanc, chili threads

◦ **KING SALMON** 34

GF Sweet corn succotash, red peppers, edamame, bacon, poblano-lime vinaigrette

◦ **RIBEYE 16OZ** 46 AFTER 4PM

GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

◦ **FILET MIGNON 8OZ** 45 AFTER 4PM

GF Double R Ranch Filet, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

### SIDES

GF **SPAGHETTI SQUASH** 8

**MUSHROOM COUSCOUS** 8

**MARKET VEGETABLES** 8

**ELOTE CORN SALAD** 8

EXECUTIVE CHEF: MICAH WALTZ; CHEF DE CUISINE: DUSTIN KINZER; PASTRY CHEF: RICHARD GARDUNIA

GF: Gluten free.

◦ REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness.