

CRAVE

KITCHEN AND BAR

APPS

- SHORT RIB DUMPLINGS** 16
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
- SPINACH & ARTICHOKE DIP** 14
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- ROSEMARY FOCACCIA** 14
Fresh baked focaccia, truffle honey ricotta

RAW

- **TORCHED SALMON ROLL** 17
Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish
- **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
- LOBSTER BISQUE** 15
GF House-made lobster bisque, basil oil, creme fraiche
- 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

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

ENTREES

- WHISKEY-BRAISED SHORT RIBS** 35
10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 23
Shredded roasted chicken, roasted red peppers, mushroom medley, onions, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 19
Crispy Alaskan cod, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- **AHI TUNA BOWL** 24
Seared ahi tuna, miso aioli, forbidden fried rice, pickled cucumbers, beech mushrooms, seaweed salad, watermelon radish
- HONEY CHIPOTLE PORK SHANK** 30
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- KING SALMON** 34
Heirloom squash Carbonara, crispy bacon, pistachio pesto

SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **BROCCOLINI** 8
- FORBIDDEN FRIED RICE** 9
- MUSHROOM COUSCOUS** 9
- GF **HEIRLOOM SQUASH CARBONARA** 8
- GF **CILANTRO LIME RICE** 8

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

- **THE ROCK** 25
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- WAGYU MEATBALLS** 17
GF House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved Manchego and cilantro
- LOBSTER CRAB ROLL** 27
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- KUNG PAO ROLL** 19
Cucumber, jalapeno, jicama, avocado, topped with flash-fried shrimp, house kung pao sauce, lemon, green onion

- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42
Habenero cocktail sauce, rosé mignonette
- SAKE** (4oz) 10 (BOTTLE) 39
Tozai Snow Maiden Junmai Nigori
- SAKE** (4oz) 12 (BOTTLE) 54
Kawatsuru Junmai Finjo "Olive"

- SALMON CRISPY CHICKPEA SALAD** 20
◦ Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 18
GF House-roasted chicken, heirloom tomatoes, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 23
Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- MEDITERRANEAN BOWL** 19
Cashew hummus, cauliflower rice, cucumber tomato, pepper drops, arugula, pita croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

- 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
- TURKEY CLUB SANDWICH** 18
House-brined turkey, chipotle bacon, pretzel roll, swiss, smoked avocado aioli, spicy shredded slaw

- WAGYU BOLOGNESE** 26
Snake River Farms wagyu bolognese, house-made pasta, fontina fondue, micro basil
- SHRIMP SCAMPI RAVIOLI** 28
Handmade shrimp stuffed tuxedo ravioli, lemon white wine sauce, fresh herbs
- SCALLOPS & SHRIMP** 35
Jumbo tail-on shrimp, U-10 diver scallops, forbidden fried rice, sake ponzu, kimchi vinaigrette
- AIRLINE CHICKEN** 25
GF Pan-seared, seasonal harvest potato puree, broccolini, chicken jus
- **RIBEYE 16OZ** 46 AFTER 4PM
GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON 8OZ** 47 AFTER 4PM
GF Double R Ranch Filet, loaded smashed potatoes available sauce: brandy peppercorn; cabernet butter

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