

APPS

SPINACH & ARTICHOKE DIP 12

Warm spinach and artichoke dip with goat cheese, crispy pancetta, cherry peppers and house crackers

ROASTED CAULIFLOWER 12

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

• TUNA TARTARE GUACAMOLE 15

Guacamole with ahi tuna, chipotle crema, jicama, serrano peppers, tobiko, shredded nori and chips

• TRUFFLE SASHIMI 17

#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko

• CRAVE ROLL 16

Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe

BRAISED RIBS 17

Braised and grilled baby back ribs, tomatillo sauce and chipotle crema

SOUPS & SALADS

TORTILLA SOUP 10

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

LOBSTER BISQUE 13

GF House-made lobster bisque with basil oil and crème fraiche

HOUSE SALAD 7

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

APPLE KALE SALAD 13

GF Chopped baby kale with apples, candied pecans, pancetta, apple bourbon vinaigrette and truffle goat cheese

• SALMON CRISPY CHICKPEA SALAD 17

GF Grilled salmon, seasoned crispy chickpeas with trio of greens, artichokes, pepper drops, tomatoes, cucumber, fresh herbs and warm bacon vinaigrette

AUTUMN COBB 15

GF House-roasted chicken, heirloom tomatoes, roasted butternut squash, black pepper bacon, raisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette

• THAI STEAK & NOODLE 18

Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles in a light peanut vinaigrette

SANDWICHES SERVED WITH FRENCH FRIES

• DOUBLE STACK CRAVE BURGER 14

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

• STEAK CIABATTA 17

Snake River Farms Wagyu flank steak, house-made bun, horseradish aioli, chimichurri, leaf lettuce and pickled onions

CHICKEN & CHEESE MELT 14

Roasted chicken on house-made sourdough bread, baby swiss with pesto mayo, leaf lettuce, tomato, avocado and peppered bacon

CRISPY CHICKEN SANDWICH 15

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

MUSHROOM MEDLEY SANDWICH 12

Ciabatta bun with a roasted mushroom mix, kale, garlic aioli and gruyere

ENTREES

WHISKY BRAISED SHORT RIBS 23

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

CHICKEN PAPPARDELLE 17

Shredded roasted chicken, cherry peppers, mushroom medley, spinach and house-made pasta in a parmesan creme sauce

JUMBO SHRIMP PASTA 20

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

LOBSTER CRAB CAKE 26

GF Lobster and jumbo lump crab with caper beurre blanc, blistered tomatoes, wilted spinach and potato haystack

• POKE BOWL 18

Ahi tuna, sushi rice, avocado, watermelon radish, cucumbers, cilantro, sesame seeds, shredded nori, tobiko and sake ponzu vinaigrette

• CHILEAN SEABASS 39

GF Seared Chilean seabass with lobster beurre blanc over wilted spinach and blistered tomatoes

• AHI TUNA & JUMBO SHRIMP 29

#1 ahi tuna seared with jumbo shrimp, crab fried rice, house-pickled vegetables and kimchi vinaigrette

• FILET MIGNON 8 OZ 38 AFTER 4PM

GF Double R Ranch Filet with loaded smashed potatoes
available sauces: bone marrow butter, brandy peppercorn

• RIBEYE 16 OZ 35 AFTER 4PM

GF Double R Ranch grilled ribeye with loaded smashed potatoes
available sauces: bone marrow butter, brandy peppercorn

SIDES

GF SPAGHETTI SQUASH 6

MUSHROOM COUSCOUS 6

GF MARKET VEGETABLES 6

GF WILTED SPINACH 6

GF: Gluten free.

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

WINE

CABERNET & BORDEAUX BLENDS

Mercer <i>Reserve Cabernet Horse Heaven Hills, WA</i>	39
Justin <i>Cabernet Paso Robles, CA</i>	55
Dunham <i>Cabernet Sauvignon Walla Walla, WA</i>	65

OTHER REDS

Rodney Strong <i>Merlot Sonoma, CA</i>	28
Don Miguel Gascon <i>Malbec Mendoza, AR</i>	33

SAUVIGNON BLANC

Kim Crawford <i>Marlborough, NZ</i>	36
Frog's Leap <i>Napa, CA</i>	39

OTHER WHITES

Kung Fu Girl <i>Riesling Columbia Valley, WA</i>	29
A to Z <i>Pinot Gris Oregon</i>	35

CHARDONNAY

Diora <i>Monterey, CA</i>	31
Meiomi <i>Sonoma County, CA</i>	35
Rombauer <i>Napa, CA</i>	69

ROSÉ

Band of Roses <i>Walla Walla, WA</i>	33
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SPARKLING

Zonin <i>Prosecco Italy</i>	9
Mumm <i>Brut Rosé Napa, CA</i>	49