

# CRAVE

## KITCHEN AND BAR

### APPS

- SHORT RIB DUMPLINGS** 15  
House-made dumplings with whiskey-braised short ribs and horseradish miso broth
- WAGYU MEATBALLS** 15  
House-made beef and pork meatballs in an Aji Amarillo sauce topped with fresh shaved manchego and cilantro
- **TUNA TARTARE GUACAMOLE** 17  
Guacamole with ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori and chips
- ROSEMARY FOCACCIA** 12  
Fresh baked focaccia and truffle honey ricotta
- **TRUFFLE SASHIMI** 20  
#1 ahi tuna and salmon in a truffle ponzu sauce with smoked trout roe and tobiko
- **CRAVE ROLL** 18  
Sushi rice, spicy tuna, avocado, and #1 ahi tuna pressed Osaka style topped with smoked trout roe
- SPINACH & ARTICHOKE DIP** 14  
Warm spinach and artichoke dip with goat cheese, gruyère cheese, roasted red peppers and house crackers
- ROASTED CAULIFLOWER** 13  
GF Roasted whole head of cauliflower, parmesan, rosemary almond verde and roasted red pepper coulis
- LOBSTER CRAB ROLL** 27  
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- OYSTERS ON THE HALF SHELL** (6) 22 (12) 40  
Habanero cocktail sauce, rosé mignonette

### SOUPS & SALADS

- TORTILLA SOUP** 11  
GF House-roasted chicken, avocado, queso fresco, tortilla strips and cilantro
- HOUSE SALAD** 8  
GF Trio of fresh greens, heirloom tomatoes, roasted pepitas, house vinaigrette with grated parmesan
- TEXAS WEDGE SALAD** 14  
GF Honey gem lettuce, house-made blue cheese dressing, blue cheese crumbles, chipotle bacon, tomatoes, avocado and fresh herbs
- VIETNAMESE SHRIMP SALAD** 18  
GF Grilled and chilled shrimp, sweet potato glass noodles, fresh greens and herbs, grilled pineapple, cashews, cabbage, cucumber, bell pepper, chili lime vinaigrette.
- **SALMON CRISPY CHICKPEA SALAD** 19  
GF Grilled King salmon, seasoned crispy chickpeas with trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 17  
GF House-roasted chicken, roasted butternut squash, black pepper bacon, craisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens and apple bourbon vinaigrette
- **THAI STEAK & NOODLE** 20  
Filet, avocado, fresh herbs, mango, mixed greens, and yakisoba noodles, peanut vinaigrette

### SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 17  
Snake River Farms Wagyu blended patties grilled on a house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- **PRIME RIB SANDWICH** 22  
Shaved prime rib, fontina cheese, horseradish aioli, on a house-made bun
- NEW ENGLAND LOBSTER & SHRIMP SANDWICH** 25  
Poached lobster, shrimp, lemon aioli, chive, celery, house-made roll
- CHICKEN & CHEESE MELT** 17  
Roasted chicken, house-made focaccia bread, baby swiss, guacamole, pesto mayo, leaf lettuce, tomato, peppered bacon
- CRISPY CHICKEN SANDWICH** 16  
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato and house slaw mix

### ENTREES

- WHISKY BRAISED SHORT RIBS** 34  
10-hour whiskey braised short ribs served over spaghetti squash topped with horseradish gremolata
- CHICKEN PAPPARDELLE** 23  
Shredded roasted chicken, roasted red peppers, mushroom medley, spinach, house-made pasta in a parmesan creme sauce
- CRAVE TACOS** 21  
Halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas with southwest couscous
- HONEY CHIPOTLE PORK SHANK** 30  
Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice, elote corn
- JUMBO LUMP CRAB CAKE** 32  
Jumbo lump crab cake, beet cauliflower puree, patty pan squash, asparagus, piquillo peppers, citrus saké vinaigrette, crispy yam
- PASTRAMI TACOS** 19  
House-smoked Snake River Farms Wagyu pastrami, house slaw, mustard blend, pickled mustard seed, pepperonata
- JUMBO SHRIMP PASTA** 26  
Jumbo tail-on shrimp with artichokes, mushrooms, spinach, roasted peppers, house-made pasta in a lemon butter sauce
- **KING SALMON** 33  
GF Grilled king salmon, truffle white bean puree, asparagus, peppers, shitake mushrooms
- **AHI TUNA & JUMBO SHRIMP** 36  
#1 ahi tuna seared with jumbo shrimp, forbidden fried rice, house-pickled vegetables and kimchi vinaigrette
- **RIBEYE** 16 OZ 46  
GF Double R Ranch grilled ribeye with loaded smashed potatoes  
available sauce: brandy peppercorn; cabernet butter
- **FILET MIGNON** 8 OZ 45 AFTER 4PM  
GF Double R Ranch Filet with loaded smashed potatoes  
available sauce: brandy peppercorn; cabernet butter

### SIDES

- GF **SPAGHETTI SQUASH** 8
- MUSHROOM COUSCOUS** 8
- MARKET VEGETABLES** 8
- FORBIDDEN FRIED RICE** 8
- CILANTRO LIME RICE** 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.