

# CRAVE

## KITCHEN AND BAR

### APPS

- **TUNA TARTARE GUACAMOLE** 18  
Guacamole, ahi tuna, chipotle crema, serrano peppers, tobiko, shredded nori, tortilla chips
- SPINACH & ARTICHOKE DIP** 15  
Warm spinach and artichoke dip, goat cheese, gruyère cheese, roasted red peppers, house crackers
- PILLOWS OF LOVE** 16  
Ricotta agnolotti, light butter sauce, chives
- **THE ROCK** 26  
Interactive cooking experience- thin sliced Snake River Farms Wagyu flat iron steak, soy miso butter, brandy peppercorn sauce, bourbon salt
- GF WAGYU MEATBALLS** 17  
House-made beef and pork meatballs in a truffle pomodoro sauce topped with fresh shaved Manchego, cilantro
- SHORT RIB DUMPLINGS** 17  
House-made dumplings, whiskey-braised short ribs, horseradish miso broth
- ROSEMARY FOCACCIA** 14  
Fresh baked focaccia, truffle honey ricotta

### SUSHI & SHELLS

- **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
- **BLANCO HAMACHI ROLL** 21  
Hamachi, spicy lobster crab mix, tempura shrimp, Asian chimichurri
- **OYSTERS ON THE HALF SHELL** (6) 22 (12) 42  
Habenero cocktail sauce, rosé mignonette
- LOBSTER CRAB ROLL** 27  
Lobster and jumbo lump crab, togarashi aioli, truffle, drawn butter
- **CRISPY TUNA RICE** 17  
Spicy tuna, avocado mousse, smoked trout caviar

### 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, black-peppered bacon, tomatoes, avocado, fresh herbs
- **SALMON CRISPY CHICKPEA SALAD** 21  
Grilled King salmon, seasoned crispy chickpeas, trio of greens, artichoke hearts, pepper drops, tomatoes, cucumber, fresh herbs, warm bacon vinaigrette
- AUTUMN COBB** 19  
GF House-roasted chicken, 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

### 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** 18  
Flash-fried chicken breast, house-made roll, black pepper mayo, baby swiss, tomato, house slaw mix
- LOBSTER & SHRIMP GRILLED CHEESE** 24  
Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyère, mixed herbs

### ENTREÉS

- 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
- CHILEAN SEABASS** 38  
GF Pan seared Chilean seabass, bacon brussel sprout hash, red wine jus
- SCALLOPS AND SHRIMP** 37  
Scallops, jumbo tail-on shrimp, forbidden fried rice, XO sauce, Asian chimichurri
- HONEY CHIPOTLE PORK SHANK** 33  
GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- WAGYU BOLOGNESE** 28  
Snake River Farms wagyu bolognese, housemade pasta, fontina fondue, micro basil
- HOT HONEY CHICKEN** 27  
Flash-fried chicken breast, Nashville spice blend, hot honey, creamed spinach, mashed potatoes
- CRAB CAKE** 37  
Lump and snow crab, rocket arugula, marinated tomatoes, Cajun beurre blanc
- **RIBEYE 16OZ** 46  
GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauces: brandy peppercorn; cabernet butter
- **FILET MIGNON 8OZ** 47 AFTER 4PM  
GF Double R Ranch Filet, loaded smashed potatoes available sauces: brandy peppercorn; cabernet butter

### SIDES

- GF **SPAGHETTI SQUASH** 8
- GF **MARKET VEGETABLES** 8
- GF **CILANTRO LIME RICE** 8
- SOUTHWEST COUSCOUS** 9
- MUSHROOM COUSCOUS** 9
- CREAMED SPINACH** 8
- GF **BRUSSEL SPROUT HASH** 8

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

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

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