



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
- ROSEMARY FOCACCIA** 14

Fresh baked focaccia, truffle honey ricotta
- TRUFFLE FRENCH FRIES** 14

Parmesan, truffle dust, umami seasoning, truffle aioli
- **THE ROCK** 27

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 parmesan, herbs
- SHORT RIB DUMPLINGS** 18

Handmade dumplings, whiskey-braised short ribs, horseradish miso broth

SUSHI & SHELLS

- FORBIDDEN CALIFORNIA ROLL** 18

Alaskan snow crab, forbidden black rice, wasabi aioli, cucumber, avocado, Kazami wasabi, eel sauce, jalapeno, spicy mayo
- **BLANCO HAMACHI ROLL** 21

Hamachi, spicy lobster crab mix, tempura shrimp, Asian chimichurri
- **CRAVE ROLL** 19

Sushi rice, spicy tuna, avocado, #1 ahi tuna pressed Osaka style topped with tobiko
- **OYSTERS ON THE HALF SHELL** (6) 22 (8) 29 (12) 42

Habenero cocktail sauce, rose mignonette
- LOBSTER CRAB ROLL** 27

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

SOUPS & SALADS

- TORTILLA SOUP** 12

GF House-roasted chicken, avocado, queso fresco, tortilla strips, cilantro
- 48-HOUR LOBSTER BISQUE** 15

GF 48-hour creamy lobster bisque, crème fraîche, basil oil
- HOUSE SALAD** 9

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, bacon, tomatoes, avocado, fresh herbs
- BEVERLY SHRIMP SALAD** 23

GF Smoked maple grilled shrimp, hearts of palm, marinaded tomatoes, avocado, golden beets, citrus champagne vinaigrette
- **SALMON CRISPY CHICKPEA SALAD** 22

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, bacon, craisins, blue cheese, eggs, toasted pumpkin seeds, mixed greens, apple bourbon vinaigrette
- THAI STEAK & NOODLE** 24

Double R Ranch filet mignon, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts
- MEDITERRANEAN BOWL** 19

Artichoke hummus, cauliflower rice, cucumber, tomato, pepper drops, arugula, focaccia croutons, crumbled feta, Mediterranean spiced chicken, seasoned crispy chickpeas

SANDWICHES SERVED WITH FRENCH FRIES

- **DOUBLE STACK CRAVE BURGER** 19

Snake River Farms Wagyu blended patties, house-made bun, white American cheese, lettuce, onion, tomato, black pepper mayo
- LOBSTER SHRIMP GRILLED CHEESE** 27

Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyere, mixed herbs
- **PRIME RIB SANDWICH** 23

Double R Ranch shaved prime rib, fontina cheese, horseradish cream, house-made bun
- CRISPY CHICKEN SANDWICH** 18

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

ENTRÉES

- WHISKY BRAISED SHORT RIBS** 36

10-hour whiskey-braised short ribs served over spaghetti squash, horseradish gremolata
- CHICKEN PAPPARDELLE** 24

Shredded roasted chicken, roasted red peppers, mushroom medley, onions, spinach, house-made pasta, parmesan creme sauce
- CRAVE TACOS** 22

Crispy Petrale Sole, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous
- HONEY CHIPOTLE PORK SHANK** 34

GF Glazed Snake River Farms Kurobuta pork shank, cilantro lime rice
- WAGYU BOLOGNESE** 29

Snake River Farms wagyu bolognese, house-made pasta, fontina fondue, micro basil
- HAWAIIAN HANGER STEAK** 38

Snake River Farms black label hanger steak, grilled shishito peppers, wasabi whipped potatoes, charred pineapple soy butter
- HOT HONEY CHICKEN** 27

Flash-fried chicken breast, Nashville spice blend, hot honey, creamed spinach, mashed potatoes
- STEAK AND MUSHROOM PASTA** 39

Gold label wagyu flat Iron, house-made porcini mushroom pasta, mixed mushrooms, truffle cream, whipped ricotta
- SEAFOOD PASTA** 30

House-made pasta, jumbo shrimp, diver scallops, Chilean seabass, pomodoro, lobster butter, parmesan, fresh basil
- SCALLOPS AND SHRIMP** 42

Pan seared U-12 shrimp, diver scallops, 10-vegetable forbidden fried rice, sake ponzu, lemongrass lobster emulsion
- CHILEAN SEABASS** 48

GF Pan-seared Chilean seabass, lobster mascarpone risotto, mixed herbs, citrus gremolata, micro flowers
- **FILET MIGNON 8 OZ** 52 AFTER 4PM

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

SIDES

- GF** **SPAGHETTI SQUASH** 9

GF **CILANTRO LIME RICE** 9

SOUTHWEST COUSCOUS 9
- MUSHROOM COUSCOUS** 9

CREAMED SPINACH 9

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.