



KITCHEN AND BAR

APPS

- **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

ARTICHOKE HUMMUS 15

Crispy chickpeas, feta, lemon oil, dill, mint, house crackers
- **THE ROCK** 26

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 a truffle pomodoro sauce topped with fresh shaved Manchego, cilantro

SHORT RIB DUMPLINGS 17

House-made dumplings, whiskey-braised short ribs, horseradish miso broth

SUSHI & SHELLS

- **AHI TUNA WATERMELON TOSTADAS** 16

#1 sushi grade ahi tuna, citrus smashed avocado, white soy compressed watermelon, ponzu, mint

◦ **TORCHED SALMON ROLL** 18

Miso citrus glazed salmon, smoked spicy salmon, eel sauce, red tobiko, jalapeno, grated horseradish

◦ **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 (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

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, black-peppered bacon, tomatoes, avocado, fresh herbs

VIETNAMESE SHRIMP NOODLE BOWL 19

Lemongrass shrimp, glass noodles, carrots, jicama, Napa cabbage mint, basil, cilantro, chili lime dressing
- **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

SUMMER COBB 19

GF House-roasted chicken, roasted corn, bacon, tomatoes, blue cheese, eggs, Creole buttermilk dressing

THAI STEAK & NOODLE 23

Filet, avocado, fresh herbs, mango, mixed greens, yakisoba noodles, peanut vinaigrette, crushed peanuts

MEDITERRANEAN BOWL 19

Artichoke 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
- CLUB SANDWICH** 17

Smoked turkey, bourbon ham, bacon, swiss cheese, pesto aioli, lettuce, tomato, parmesan ciabatta bread

CRISPY CHICKEN SANDWICH 18

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

LOBSTER & SHRIMP GRILLED CHEESE 25

Poached lobster, grilled shrimp, American cheese, smoked gouda, gruyère, mixed herbs

ENTRÉES

- WHISKY BRAISED SHORT RIBS** 35

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 Alaskan halibut, spicy slaw, cucumber pico de gallo, warm flour tortillas, southwest couscous

HALIBUT 40

GF Pan-seared Alaskan halibut, mashed potatoes, asparagus, citrus beurre blanc

HONEY CHIPOTLE PORK SHANK 33

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
- 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

CRAB STUFFED KING SALMON 39

GF Jumbo lump crab cake mix, summer squash, local corn, red peppers, Northwest huckleberry cream sauce

◦ **RIBEYE** 16 OZ 46

GF Double R Ranch grilled ribeye, loaded smashed potatoes available sauces: brandy peppercorn; cabernet butter

◦ **FILET MIGNON** 8 OZ 47 AFTER 4PM

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

◦ **IMPERIAL WAGYU NEW YORK** 12 OZ 64

GF Signature cut, grilled asparagus, loaded mashed potatoes

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.