

A MESSAGE FROM US

Happy Valentine's Day
from all of us at CRAVE!

Please let us know if we
can do anything to make
your special meal more
memorable, and thank
you for choosing to
celebrate with CRAVE.

\$89 PRIX FIXE DINNER FOR TWO

THREE COURSE DINNER FOR TWO
Include Artisan Bread Basket

STARTER (CHOOSE ONE PER GUEST)

Bronzed Scallops lemon garlic crostini, oyster sauce
Coffee & Pepper Crusted Petite Tender chocolate port sauce
Lobster Bisque chive, crème fraiche
Shaved Brussels Sprout Salad poached pear, bleu cheese vinaigrette, field greens

ENTRÉE (CHOOSE ONE PER GUEST)

Chicken Cordon Bleu roasted garlic mashed, roasted cauliflower, lemon beurre blanc
Salmon & Shrimp Duo carrot ginger purée, artichoke capanota
New York Strip roasted garlic mashed potatoes, asparagus, spiced red wine reduction
Lamb Sirloin parsnip purée, roasted root vegetable, harissa & blood orange sauce

DESSERT (TO SHARE)

Chocolate Passion Duo chocolate layer cake with chocolate port sauce & strawberries paired with passion fruit crème brûlée

SAKE

BY THE GLASS

CRAVE Sake Sampler 16.95
Hana Hou Hou Shu 300ml | 19.95
Hou Hou Shu 187ml | 10.95
Kariho 8.95
Harushika 9.95
Ban Ryu 6.95
Onikoroshi 10.95
Seikyo Takahara 7.95
Yuki No Boshu 9.95

RED WINES

BY THE GLASS

Artezin Zinfandel 44 | 11.50
Bridlewood Pinot Noir 38 | 9.95
Chateau Ste. Michelle Merlot 42 | 10.50
Fransican Cabernet 65 | 15.95
Gascón "Colosal" Red Blend 37 | 9.50
Kim Crawford Pinot Noir 54 | 13.95
Louis M. Martini Cabernet 39 | 9.95
Michael David "Freakshow" Cab 53 | 12.95
Michael David Petite Petit 46 | 11.95
Newton "Claret" Red Blend 57 | 13.95

WHITE WINES

BY THE GLASS

Boomtown Pinot Grigio 37 | 9.50
Chateau Ste. Michelle Riesling 37 | 9.50
Colomé Torrontes 37 | 9.50
Edna Valley Chardonnay 39 | 10.50
Ferrari Carano Pinot Grigio 44 | 11.50
Ferrari Carano Sauvignon Blanc 38 | 9.95
LaMarca Prosecco 43 | 10.50
Luccio Moscato d'Asti 35 | 8.50
Michael David Chardonnay 45 | 11.50
Newton Red Label Chardonnay 53 | 12.95
Whitehaven Sauvignon Blanc 46 | 11.95

SOUP & SALADS

House Made Soup Tomato Basil Pesto or Chicken Wild Rice 3.95 / 6.95

CRAVE Starter field greens, candied walnuts, goat cheese, balsamic vinaigrette 7.95

Wedge bleu cheese dressing, cherry tomato, crumbled bacon, shaved red onion 8.95

Poblano Caesar Starter polenta croutons, roasted poblano dressing 7.95

Shaved Brussels Sprout poached pear, bleu cheese vinaigrette, field greens 9.95

Lobster Bisque chive, crème fraiche 5.95 / 8.95

APPETIZERS

CRAVE Lemon Garlic Wings served with cucumber, bleu cheese dip 13.95

Caprese fresh, ripe tomatoes, fresh burrata, olive oil, balsamic glaze 9.95

Coffee & Pepper Crusted Petite Tender chocolate port sauce 13.95

CRAVE Hummus pesto & goat cheese infused hummus, fresh vegetable bruschetta with crostini & rainbow cauliflower 12.95

Edamame sriracha soy glaze 7.95

Sweet & Sour Shrimp flash fried shrimp, sweet & sour sauce, pineapple relish 15.95

Crab Artichoke Dip tossed in lemony mayo, served hot 14.95

Calamari crispy cornmeal crust, jalapeño aioli 12.95

Caprese Flatbread oven roasted tomatoes, mozzarella, avocado, arugula 13.95

Tuna Poké Hawaiian style tuna tartare, sliced avocado, chili oil 14.95

California Roll 100% real snow crab, cucumber, avocado, masago 9.95

Bamboo Bite Roll crunchy tempura shrimp, cream cheese topped with avocado, thin slices of jalapeño, with hibachi & unagi sauces 14.95

CHICKEN & PASTA

Creamy Chicken Fettuccine mushroom medley, caramelized onion, spinach 20.95

Chicken Caprese Rosa crispy parmesan crusted chicken breast, angel hair, fresh tomatoes, mozzarella, sauce rosa 19.95

Pesto Chicken Greek yogurt pesto sauce, melted fresh mozzarella, roasted new potatoes, roasted rainbow cauliflower 19.95

Chicken Stir Fry veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze 20.95

Wild Mushroom Ravioli blackened chicken, garlic cream sauce, crisp bacon, pepper relish 21.95

Jambalaya shrimp, andouille, spicy tomato pepper sauce, langostinos 21.95

STEAK & SEAFOOD

Beef Tournedos steak medallions, green peppercorn demi, asparagus, potato purée 25.95

Argentine Style Ribeye palm sugar rub, chimichurri, potato purée, roasted rainbow cauliflower 32.95

Crab Topped Filet hand cut, blue crab, lobster cream sauce, potato purée, heirloom carrots 39.95

Sea Bass saffron red rice, roasted corn avocado salsa, poblano pesto 33.95

Scallops seasonal risotto, citrus beurre blanc, basil oil 29.95

Grilled Mahi Mahi shrimp sautéed rice, curry sauce, banana fig butter, macadamia nuts 27.95

Seasonal Fish your server will describe the current offering

Simply Grilled Steak served with roasted red potatoes, roasted rainbow cauliflower topped with garlic butter
your choice of:

Beef Medallions 24.95

Rib Eye 31.95

Filet Mignon 35.95

Seafood Linguine shrimp, langostinos, chicken apple sausage, garlic cream sauce, sweet corn, old bay seasoning 26.95

Sautéed Norwegian Salmon mustard crusted, whole grain beurre blanc, potato purée, heirloom carrots 27.95

Simply Grilled Fish served with coconut jasmine rice, roasted rainbow cauliflower
your choice of:

Mahi Mahi 23.95

Norwegian Salmon 23.95

Seasonal Fish Market Price