

NEW YEAR'S EVE

\$129 PRIX FIXE FOR TWO

HORS D'OEUVRES TO SHARE

SMASHED BURRATA TOAST

grilled ciabatta topped with orange marmalade & smashed burrata, finished with balsamic glaze & micro cilantro

STARTER

CHOOSE ONE PER GUEST

ITALIAN CHOPPED SALAD

shredded romaine, smoked turkey, genoa salami, garbanzo beans & basil, tossed in balsamic vinaigrette, topped with diced tomatoes & parmesan

LOBSTER BISQUE

with smoked paprika oil, crème fraîche & chives

CRISPY PORK BELLY

premium pork belly, flash fried until crispy & seasoned with togarashi, with mixed greens tossed in sesame dressing & finished with fresh oranges, fresnos & crispy garlic

SPICY TUNA & CRISPY RICE*

sushi rice fried crisp & topped with sushi grade ahi tuna tartare tossed with slivered onion & a special blend of chilis & fermented beans, garnished with red fresnos, sesame seeds & scallions

ENTREE

CHOOSE ONE PER GUEST

SEARED SCALLOPS

pan seared, set atop parsnip puree infused with a hint of nutmeg, finished with pomegranate reduction, asparagus tips, serrano peppers, pomegranate seeds, orange supremes & micro cilantro

BONE-IN RIBEYE*

certified angus beef, horseradish & panko crusted, grilled to perfection, served with sour cream mashed potatoes & grilled asparagus, finished with cabernet & port reduction

CRAB STUFFED HALIBUT

red lump crab stuffing, seasoned with fresh rosemary & thyme, roasted in the oven, finished with meyer lemon sauce, balsamic reduction & served with mushroom conserva, tomato chutney & mascarpone polenta

BONE-IN PORK CHOPS*

grilled premium duroc chops from fourth generation minnesota compart family farms, rubbed with sage, topped with bourbon bacon apple chutney, with sweet potato puree & sautéed green beans

DESSERT

CHOOSE ONE PER GUEST

BANANAS FOSTER

thick sliced challah bread soaked in vanilla & cinnamon custard, griddled & baked, smothered in salted bourbon caramel & sliced bananas, finished with vanilla ice cream & toasted pecans

APPLE CRISP CHEESECAKE

new york style cheesecake, topped with apples sautéed in bourbon, cinnamon, brown sugar & vanilla, finished with cinnamon brown sugar crumble

POT DE CREME

creamy chocolate custard, toasted hazelnut & vanilla sauce, finished with fresh whipped cream & toasted pecans

FEATURED WINE & PAIRINGS

LA CREMA CHARDONNAY

floral & fruit aromatics, notes of oak, crisp apple, golden peach & graham cracker pie crust, with a balanced, lingering finish | 14.95 / 52

PAIR WITH: *seared scallops or crab stuffed halibut*

LA CREMA PINOT NOIR

flavors of red cherry & plum, hints of espresso & cocoa nib, integrated tannins & bright acidity drive a long finish | 16.95 / 59

PAIR WITH: *bone-in pork chops*

J. LOHR PURE PASO CABERNET BLEND

a bouquet of cocoa powder, caramel & anise harmonizes with black cherry fruit notes, bright on the palate, appetizing & firm finish | 16.95 / 66

PAIR WITH: *bone-in ribeye*

SPECIALTY ROLLS

some rolls may contain roe, which is not cooked / rolls will be made without roe upon request

CALIFORNIA*

crab mix, masago cucumber, avocado | 11.95

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 16.95

BAMBOO BITE

crunchy tempura shrimp & cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 17.95

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce | 16.95

CRAVE VEGGIE

carrot, spinach, asparagus, cucumber, avocado & sesame dressing | 13.95

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 20.95

PHILLY*

salmon, cream cheese, sesame seeds | 12.95

RAINBOW*

california roll topped with chef's selection of four types of fish | 19.95

KING KONG*

flash fried sushi shrimp, tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 23.95

PINK PANTHER*

tuna, yellowtail, salmon, cilantro, avocado & cucumber, wrapped in soy paper, with spicy yuzu sauce & rosemary wasabi aioli | 19.95

NINJA*

inside out roll filled with shrimp tempura, cilantro, cucumber & avocado, topped with yellowfin tuna & spicy cilantro sauce | 17.95

ALASKA*

spicy crab mix, salmon, cream cheese & jalapeño, tempura fried with panko bread crumbs, with spicy mayo & unagi sauce | 18.95

SURFER*

tempura shrimp, cream cheese & avocado, topped with spicy tuna, tobiko, unagi sauce & spicy mayo | 19.95

STARTERS & SHAREABLES

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in chili sriracha sauce, served over house slaw & finished with a pipette of cry baby craig's habanero sauce | 16.95

CALAMARI

buttermilk marinated, crispy cornmeal crust, served with jalapeño aioli | 15.95

EDAMAME

tossed in our signature sriracha soy glaze | 10.95

CRAB & LOBSTER TOWER

snow crab dressed with spicy chili crunch & lime juice, layered with avocado, mango & lobster tossed in spicy mayo, served with crisp belgian endive | 22.95

CRAVE WINGS

jumbo marinated wings, grilled & fried until crispy, tossed in lemon garlic butter or buffalo sauce, served with cucumber sticks & choice of bleu cheese or ranch | reg 14.95 / lrg 19.95

CRISPY PORK BELLY

premium pork belly, flash fried until crispy & seasoned with togarashi, served with mixed greens tossed in sesame dressing & finished with fresh oranges, fresnos & crispy garlic | 16.95

SPICY TUNA & CRISPY RICE*

sushi rice fried crisp & topped with sushi grade ahi tuna tartare tossed with slivered onion & a special blend of chilis & fermented beans, garnished with red fresnos, sesame seeds & scallions | 18.95

BEEF TARTARE*

diced certified angus beef tenderloin mixed with capers, shallot, olive oil & sherry vinegar, set atop a roasted beef bone with marrow, finished with whole grain mustard & grilled baguette | 20.95

SOUPS & STARTER SALADS

CRAVE

revol greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 10.95

BLT CAESAR

revol greens baby romaine, hearts of romaine, caesar dressing, roasted tomatoes, pecanwood smoked bacon & brioche croutons | 12.95

WEDGE

crisp iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomatoes, pecanwood smoked bacon & shaved red onion | 12.95

ITALIAN CHOPPED

shredded romaine, smoked turkey, genoa salami, garbanzo beans & basil, tossed in balsamic vinaigrette, topped with diced tomatoes & parmesan | 13.95

HOUSE MADE SOUP

chicken wild rice | 6.95

LOBSTER BISQUE

with smoked paprika oil, crème fraiche & chives | 9.95

CHICKEN & PASTA

LOBSTER MAC & CHEESE

lobster meat sautéed with garlic & diced tomatoes, deglazed with white wine, tossed with cavatappi in a fontina, gruyere, gouda & lobster cream sauce, finished with toasted seasoned bread crumbs & truffle oil | 26.95

CHICKEN STIR FRY

all natural chicken sautéed with garlic, ginger & fresh vegetable medley, glazed with soy chili sauce, served over coconut jasmine rice & finished with cilantro & chopped peanuts | 23.95

LEMON GARLIC CHICKEN

all natural grilled chicken breasts seasoned with garlic, rosemary & thyme, set atop mashed potatoes & broccolini, topped with lemon garlic butter sauce | 25.95

CHICKEN & MUSHROOM FETTUCCINE

sautéed garlic, mushroom conserva & caramelized onions, tossed in mornay sauce & joseph's fresh fettuccine, finished with bias cut asparagus tossed in lemon oil & all natural grilled chicken | 25.95

STEAK & SEAFOOD

STEAK FRITES*

certified angus beef topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 28.95

FILET MIGNON*

certified angus beef, truffled parmesan fingerling potatoes & CRAVE signature steak sauce, served with crispy roasted brussels sprouts, flash fried & tossed in honey soy balsamic sauce | 44.95

SHORE LUNCH WALLEYE

jumbo wild canadian walleye filet, hand breaded with parmesan & panko, fried & topped with lemon beurre blanc, served with grilled asparagus & mashed potatoes | 33.95

SALMON PICCATA*

seared verlasso salmon filet served over linguini tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus & white wine, finished with lemon beurre blanc, basil & fried capers | 32.95

CHILEAN SEA BASS*

pan seared, hand cut chilean sea bass on creamy sweet pea risotto, finished with mushroom conserva in miso butter sauce | 37.95

GRILLED NEW YORK*

certified angus beef topped with a smoked bleu cheese sauce, crispy roasted fingerling potatoes & grilled broccolini | 40.95

SEARED SCALLOPS

pan seared, set atop parsnip puree infused with a hint of nutmeg, finished with pomegranate reduction, asparagus tips, serrano peppers, pomegranate seeds, orange supremes & micro cilantro | 34.95

BONE-IN RIBEYE*

certified angus beef, horseradish & panko crusted, grilled to perfection, served with sour cream mashed potatoes & grilled asparagus, finished with cabernet & port reduction | 45.95

CRAB STUFFED HALIBUT

red lump crab stuffing, seasoned with fresh rosemary & thyme, roasted in the oven, finished with meyer lemon sauce, balsamic reduction & served with mushroom conserva, tomato chutney & mascarpone polenta | 38.95

BONE-IN PORK CHOPS*

grilled premium duroc chops from fourth generation minnesota compart family farms, rubbed with sage, topped with bourbon bacon apple chutney, with sweet potato puree & sautéed green beans | 36.95