

CRAVE

FRESH + VIBRANT + AMERICAN

~ DINNER MENU ~

~ All of our meat is 100% natural and free range raised. No added hormones or antibiotics.

~ Our produce, dairy and coffee is organic or all natural. ~ We support locally owned, independently operated farms and businesses.

~ Our dressings and sauces are made from scratch on premise. We use only the highest quality and freshest ingredients available.

Split plate charge \$2

APPETIZER

CALAMARI

Crispy corn meal crust and spicy Japanese mayo \$9.95

LEMON GARLIC WINGS

House dry rub, fire-grilled, Amablu Cheese dressing, and cucumber sticks \$10.95

PITA & SPREADS

Organic hummus, house tapenade and roasted garlic bulb \$9.95

SEARED DIVER SCALLOPS

Thyme & panko breadcrumbs, picatta buerre blanc, fresh field greens \$13.95

TUNA TATAKI

Seared sushi grade ahi tuna, orange-soy reduction, and wasabi cream \$12.95

PESTO SHRIMP

Sautéed tiger shrimp, pistachio pesto, oven-dried tomato, and crostini \$12.95

CRAB EGG ROLLS

Canadian snow crab, Cream Cheese, sushi rice, ginger fig chutney \$11.95

MINI-BURGERS

Jones Farm bacon, Tillamook smoked cheddar, rosemary \$10.95

SUSHI SAMPLER

A variety of chef's choice nigiri and maki sushi. Serves four \$25.95

EDAMAME

Glazed Sriracha soy sauce \$6.95

FRESH OYSTERS

Served on half shell, chopped scallions, cilantro sprig, house chili lime vinaigrette \$13.95

SOUP

HEARTY TOMATO PESTO

Parmesan, pistachio and fire-roasted tomato Cup \$4.50 Bowl \$6.50

ROTISSERIE CHICKEN & WILD RICE

Yellow corn, vegetables and light broth Cup \$4.50 Bowl \$6.50

MISO SOUP

Seaweed, soft tofu and scallions. Cup \$4.50 Bowl \$6.50

SALAD

Add chicken \$5 or shrimp, steak or salmon \$6

ASIAN NOODLE

Fresh vegetables, rice noodles, stir-fried chicken, crispy wontons, and rice wine vinaigrette \$12.95/\$9.95

ATLANTIC SALMON

Arugula and spinach, candied walnuts, Honeycrisp apples and Amablu Cheese crumbles \$13.95/\$10.95

PEAR, APPLE & ALMOND

Baby spinach, Aged Cheddar, roasted shallot vinaigrette \$12.95/\$9.95

STARTER CRAVE SALAD

Fresh spring greens, toasted pine nuts, local Donnay Farms Goat Cheese, and house balsamic vinaigrette \$7.95

STARTER CAESAR SALAD

Grilled romaine lettuce, warm homemade dressing and Reggiano Parmesan crisp \$7.95

STARTER ROASTED BEET & WALNUT

Fresh spring greens, Blue Cheese crumble, daikon sprouts, and orange-cilantro vinaigrette \$7.95

ENTRÉE

GRILLED TENDERLOIN STEAK

Tender steak, portobello, onion, basil, sun-dried tomato, Amablu Cheese \$22.95

DIJON PORK TENDERLOIN

Rosemary and Dijon marinated, beurre rouge, Gorgonzola gratin with pancetta Swiss chard \$19.95

BRAISED SHORT RIBS

Balsamic braising sauce, potato gnocchi, Gorgonzola cream, fresh Brussels sprouts \$22.95

GRILLED RIB EYE

Straw potatoes, grilled asparagus, sautéed portobello, onion, & local Amablu Cheese \$29.95

LAMB SHANK

Slow braised, mashed baby red, vegetable stew \$24.95

HERBED CHICKEN PICATTA

Pan seared chicken breast, picatta buerre blanc, homemade spaghetti, sautéed portobello's \$17.95

CHICKEN PUTTANESCA

Fresh spaghetti, button mushrooms, capers, grilled tomato, lemon and herbs \$17.95

ROTISSERIE CHICKEN

All natural, free range chicken, house potatoes and lima beans with a garlic-butter white wine sauce \$17.95

GRILLED AHI TUNA

Grilled, sesame crusted sushi grade tuna served with gingered vegetables, steamed rice, wasabi oil and a sake-soy reduction \$27.95

PISTACHIO CRUSTED SALMON

Salmon dusted with pistachios, accompanied by Donnay Farms Goat Cheese risotto and fire grilled asparagus \$24.95

PECAN & ALMOND CRUSTED WALLEYE

Pan fried walleye, whole grain medley, haricot vert, rabbit carrots, and lemon-dill Beurre blanc \$26.95

PASTA

Add chicken \$5 or shrimp, steak or salmon \$6

SEA SCALLOP & SHRIMP FETTUCINI

Zucchini, yellow squash, and lobster cream sauce \$19.95/\$15.95

FARFALLE & CREAM

Molinari sausage, green peas and rosemary in a vodka cream sauce \$17.95/\$13.95

SPICY CHORIZO FUSILLI

Grilled Roma tomato, spinach, button mushrooms, Spanish sausage, oven-roasted tomato sauce, Parmesan \$17.95/\$13.95

ROTISSERIE CHICKEN & PENNE

Roasted red pepper, kalamata, Donnay Farms Goat Cheese and organic basil \$16.95/\$12.9

BAKED TRUFFLE MACARONI

Pancetta, Gruyere, herbs \$14.95

BAKED CHEESE PENNE

Smoked Cheddar, Colby, Monterey Jack and Parmesan \$13.95

WILD MUSHROOM FETTUCINI

Grilled chicken, portobello, shitaki, sun dried tomato, wild mushroom cream \$17.95/\$13.95

PIZZA

PEPPERONI OR SAUSAGE PIZZA

Roasted tomato sauce, Mozzarella, basil, Donnay Farms Goat Cheese \$12.95

MARGARITA PIZZA

Marinated tomato, house-pulled Mozzarella, basil oil \$12.95

THREE OLIVE & ARUGULA

Kalamata, Cerignola & green olives, red onion, button mushroom and fresh arugula \$12.95

FLATBREAD

ROTISSERIE CHICKEN

Pesto, sun dried tomato, shitaki, portabella, truffle oil \$12.95

GRAPE & APPLE

Amablu Cheese, Honeycrisp apple, rosemary, honey \$11.95

CRAB & AVOCADO

Canadian snow crab, Mozzarella, orange cream reduction \$12.95

PORTOBELLA & BRIE

Creamy ricotta, fennel, thyme, reduced balsamic \$11.95

SANDWICH

Served with our house made root vegetable chips.

SIRLOIN BURGER

Ground sirloin, sweet vermouth onions, Tillamook Smoked Cheddar \$12.95

AHI TUNA STEAK

Sesame-soy marinade, ginger wasabi aioli on a soft bakery roll with homemade Asian slaw \$14.95

STEAK SANDWICH

Tender steak, portobello, onion, basil, sun-dried tomato, Amablu Cheese \$14.95