

CRAVE

FRESH ♦ VIBRANT ♦ AMERICAN

~ DINNER MENU ~

~ We support locally owned, independently operated farms and businesses.~

~ All of our meat is either 100% natural or free range raised. We strive to source all natural or organic produce, dairy and coffee.~

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

APPETIZER

CALAMARI

Crispy cornmeal crust and spicy Japanese mayo \$9.95

CHICKEN SATAY

Warm peanut sauce, chilled carrot salad \$9.95

LEMON GARLIC WINGS

House dry rub, fire-grilled, house bleu cheese dressing, and cucumber sticks \$9.95

PITA & SPREADS

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

SEARED DIVER SCALLOPS

Thyme & panko breadcrumbs, picatta buerre blanc, fresh field greens \$14.95

TUNA TATAKI

Seared sushi grade ahi tuna, orange-soy reduction, and wasabi cream \$11.95

CRAB CAKE

Jumbo lump crab, citrus aioli, herb infused olive oil \$12.95

FRESH SUMMER FRUIT

Pineapple, mango, grapes, strawberry, blueberry, raspberry, chilled mint yogurt \$10.95

BAKED CRAB & ARTICHOKE

Blend of creamy lump crab, tiger shrimp, fresh herbs, focaccia bread \$11.95

PESTO SHRIMP

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

MINI BURGERS

Applewood bacon, Tillamook smoked cheddar, rosemary \$9.95

GINGERED BEEF EGG ROLL

Soba noodles, cilantro, Thai chili sauce \$9.95

HOSHII SUSHI BOAT

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

EDAMAME

Glazed Sriracha soy sauce \$6.95

CITRUS CEVICHE

Citrus cured scallop, jumbo shrimp, mango, cilantro \$11.95

ARTISAN BREAD BASKET

Fresh baked herb focaccia bread, whipped butter \$1.95/\$2.95

SOUP

HEARTY TOMATO PESTO

Parmesan, pistachio, and fire-roasted tomato Cup \$3.95 Bowl \$6.95

ROASTED CHICKEN & WILD RICE

Yellow corn, vegetables and light broth Cup \$3.95 Bowl \$6.95

CHILLED CUCUMBER & YOGURT

Cilantro, lime juice, dill Cup \$3.95 Bowl \$6.95

SALAD

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

ASIAN NOODLE

Fresh vegetables, rice noodles, stir-fried chicken, crispy wontons, toasted almonds, rice wine vinaigrette \$13.95

ATLANTIC SALMON

Spring mix and spinach, candied walnuts, poached apples, local bleu cheese, and cider walnut vinaigrette \$13.95



STEAK NIÇOISE

Green bean, baby red potato, caper, kalamata olive, spring mix, Dijon vinaigrette \$14.95

STARTER CRAVE

Fresh spring greens, toasted pine nuts, local goat cheese, and house balsamic vinaigrette \$6.95

STARTER CAESAR

Grilled romaine lettuce, warm homemade dressing, and a Parmesan crisp \$6.95

STARTER ROASTED BEET & WALNUT

Fresh spring greens, bleu cheese crumble, daikon sprouts, and orange-cilantro vinaigrette \$7.95

ENTRÉE



GRILLED PETITE TENDER

Tender steak, portobello, onion, basil, sun-dried tomato, bleu cheese, haricot vert \$21.95



GRILLED RIB EYE

Straw potatoes, grilled asparagus, sautéed portobello, onion, and local bleu cheese \$29.95



CRAB CRUSTED FILET MIGNON

Creamy crab gratinee, herb roasted new potatoes, baby carrots, lobster cream \$36.95



TUSCAN NEW YORK STRIP

Grana Padano crust, wild mushroom & tomato ragout, crispy bleu cheese risotto cakes, balsamic field greens \$34.95

BACON WRAPPED PORK TENDERLOIN

Cilantro chimichurri, corn & asparagus succotash, bbq vinaigrette, whipped yukon potato \$19.95

PAN SEARED SEA BASS

Coconut rice, lychee vanilla puree, raspberry salsa \$29.95

BRICK PRESSED CHICKEN

Roasted tomato & basil salad, whipped yukon potatoes \$17.95

MANGO & PRAWNS

Bell peppers, red onion, ginger, fresh mango, and white rice pilaf \$22.95

GRILLED AHI TUNA

Sesame crusted, gingered vegetables, steamed rice, wasabi oil, sake-soy reduction \$24.95

PISTACHIO CRUSTED SALMON

Pistachio breading, local goat cheese risotto, and grilled asparagus \$20.95

BLACKENED FLORIDA GROUPER

Jambalaya fried rice, grilled asparagus, baby shrimp cream sauce \$24.95

CHICKEN STIR-FRY

Bell peppers, zucchini, squash, snow peas, broccoli, stir-fry sauce, and soba noodles \$17.95
Add Shrimp \$5

PASTA

SEA SCALLOP & SHRIMP FETTUCINI

Zucchini, yellow squash, and lobster cream sauce \$23.95/\$18.95

FETTUCINI & ROASTED MUSHROOMS

Roasted chicken, bacon, Gruyère cream sauce \$15.95/\$12.95

SHRIMP & ANDOUILLE

Black tiger shrimp, andouille sausage, spinach, broccolini, tomato, vodka cream, spaghetti noodles \$19.95/\$16.95

SPAGHETTI AL FRESCO

Cherry tomatoes, fresh basil, seared garlic, olive oil, homemade spaghetti noodles \$13.95/\$10.95

ROASTED CHICKEN & PENNE

Roasted red pepper, kalamata, local goat cheese, and organic basil \$15.95/\$12.95

BAKED TRUFFLE MACARONI

Pancetta, Gruyère, herbs \$12.95
Add Salmon or Steak \$6

BAKED CHEESE PENNE

Smoked cheddar, colby, monterey jack, and Parmesan \$12.95
Add Chicken or Shrimp \$5

RAVIOLI BOLOGNESE

Roasted red pepper, portobello, sweet Italian sausage, tomato \$17.95

PIZZA

PEPPERONI OR SAUSAGE

Roasted tomato sauce, mozzarella, basil, local goat cheese \$11.95

MARGARITA

Focaccia pizza dough, oven dried tomato, buffalo mozzarella, basil oil \$11.95



SHAVED RIB EYE

White sauce, green onions, bleu cheese \$12.95

CHIPOTLE BBQ CHICKEN

Smoked Gouda, mozzarella, red onions, chopped cilantro \$11.95

FLATBREAD

ROASTED CHICKEN

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

GRAPE & APPLE

Local bleu cheese crumbles, Fuji apple, rosemary, honey \$11.95

THAI CHICKEN

Peanut sauce, cilantro, bell peppers, Asian cabbage, marinated cucumber \$12.95

NAPOLEON

Chopped tomato, roasted tomato sauce, garlic, prosciutto, pulled mozzarella, fresh herbs \$11.95

SANDWICH



CRAVE BURGER

Ground sirloin, sweet vermouth onions, Tillamook smoked cheddar \$10.95

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, local bleu cheese \$14.95