

# CRAVE

FRESH • VIBRANT • AMERICAN

## ~ LUNCH 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

### TUNA TATAKI

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

### CHICKEN SATAY

Warm peanut sauce, chilled carrot salad \$9.95

### CALAMARI

Crispy cornmeal crust and spicy Japanese mayo \$9.95

### PESTO SHRIMP

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

### LEMON GARLIC WINGS

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

### 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

### MINI BURGERS

Applewood bacon, Tillamook smoked cheddar, rosemary \$9.95

### PITA & SPREADS

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



### GINGERED BEEF EGG ROLL

Soba noodles, cilantro, Thai chili sauce \$9.95

### 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*

### ROASTED BEET & WALNUT

Fresh spring greens, bleu cheese crumble, daikon sprouts, and orange-cilantro vinaigrette \$11.95/\$9.95

### ATLANTIC SALMON

Spring mix and spinach, candied walnuts, poached apples, local bleu cheese, and cider walnut vinaigrette \$13.95/\$10.95

### GRILLED FREE RANGE CHICKEN CAESAR

All-natural chicken, grilled romaine leaves, warm caesar dressing, and a Parmesan crisp \$12.95/\$9.95

### SAVORY CHOP CHOP

Chicken breast, golden raisins, apples, grapes, pine nuts, smoked Gouda, bleu cheese, red wine vinaigrette \$12.95/\$9.95

### TOSSED TURKEY COBB

Roasted turkey, bacon, avocado, hard-boiled egg, bleu cheese dressing \$13.95/\$10.95

### CRAVE SALAD

Fresh spring greens, toasted pine nuts, local goat cheese, and house balsamic vinaigrette \$10.95/\$8.95

### SUSHI

Assorted sashimi, julienne cucumber, sliced strawberries, jalapeño, cilantro, smelt roe, and creamy spiced dressing \$14.95/\$10.95

### SESAME AHI TUNA

Sesame crusted seared tuna, field greens, radish, cucumber, julienne carrot, kaiware sprouts, and wasabi vinaigrette \$15.95/\$12.95

### ASIAN NOODLE

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



### STEAK NIÇOISE

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

## LUNCH COMBINATIONS

### 1/2 SANDWICHES \$9.95

WITH 1 SIDE DISH

Honey Chicken Salad

Hot Muffaletta

New York Pastrami

### PERSONAL PIZZA \$9.95

WITH 1 SIDE DISH

Margarita

Pepperoni

Sausage

### SUSHI BENTO BOX \$9.95

12pc assorted maki sushi

(tuna, salmon, yellowtail, and cucumber)

vegetable tempura, spring mix salad,

fresh fruits (no substitutions)

*Choice of Sides: Crave Salad, Caesar Salad, Cup of Soup, Root Vegetable Chips*

# ENTRÉE

## GRILLED AHI TUNA

Sesame crusted sushi grade tuna, sautéed ginger green beans & peppers, steamed rice, wasabi oil, and soy reduction \$23.95

## BLACKENED FLORIDA GROUPEL

Jambalaya fried rice, grilled asparagus, baby shrimp cream sauce \$23.95

## CHICKEN STIR-FRY

Bell peppers, zucchini, squash, snow peas, broccoli, stir-fry sauce, and soba noodles \$16.95  
Add Shrimp \$5



## GRILLED PETITE TENDER

Balsamic salad, grilled asparagus, sautéed basil, portobello, bleu cheese crumbles \$19.95

## MANGO & PRAWNS

Bell peppers, red onion, ginger, fresh mango, and white rice pilaf \$21.95

# PASTA

## FETTUCINI & ROASTED MUSHROOMS

Roasted chicken, bacon, Gruyère cream sauce \$14.95/\$11.95

## ROASTED CHICKEN & PENNE

Roasted red pepper, kalamata, local goat cheese, and organic basil \$14.95/\$11.95

## SHRIMP & ANDOUILLE

Black tiger shrimp, andouille sausage, spinach, broccolini, tomato, vodka cream, spaghetti noodles \$17.95/\$14.95

## BAKED CHEESE PENNE

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

## BAKED TRUFFLE MACARONI

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

## 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, portobello, 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, and Tillamook smoked cheddar \$9.95

## HERB CRUSTED GROUPEL

House tartar sauce, focaccia bread, marinated tomato, green leaf lettuce \$13.95

## GRILLED CHICKEN

Mozzarella, oven-dried tomato, caramelized onion, romaine \$10.95

## TURKEY BURGER

Avocado, chipotle mayo, bacon, pepperjack, crinkle cut fries \$11.95



## STEAK SANDWICH

Tender steak, portobello, onion, basil, sun-dried tomato, local bleu cheese \$13.95

## PULLED PORK

Slow roasted pork shoulder, chipotle bbq, ciabatta bun, red onion & pickle relish, crispy onion, coleslaw \$10.95

## AHI TUNA STEAK

Sesame-soy marinade, ginger wasabi aioli, ciabatta, homemade Asian slaw \$13.95



## BLACKENED BURGER

Applewood bacon, bleu cheese crumbles, crinkle cut fries \$11.95



## BULLSEYE BURGER

Chipotle bbq, applewood bacon, smoked cheddar, crinkle cut fries \$11.95

## ROASTED VEGETABLE CIABATTA

Grilled portobello, roasted pepper, zucchini, cucumber, pepperjack, pesto aioli \$10.95

## HOT MUFFALETTA

Ham, salami, Provolone, traditional olive mix, ciabatta \$9.95



## NEW YORK PASTRAMI

Hot New York pastrami piled high on caraway rye, pepper jack cheese, sliced red onion \$10.95