

PRIVATE SUITE DINING MENU

STARTERS & SUSHI

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in our house-made chile sriracha sauce, served over Asian slaw with a side of Cry Baby Craig's habañero sauce

LETTUCE WRAPS

pulled, oven roasted chicken glazed with hoisin sauce, organic Asian slaw, crispy rice noodles, local hydroponic butter lettuce, topped with chopped peanuts

CRAVE WINGS

jumbo wings marinated overnight, grilled & fried until crispy, then tossed in your choice of Lemon Garlic or Classic Buffalo Sauce, served with cucumber sticks & your choice of bleu cheese or ranch dipping sauce

SURF & TURF SLIDERS*

tender beef medallions topped with grilled shrimp on mini brioche buns finished with béarnaise

ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, made with fresh garlic, ginger, spicy chiles & gochujang, served with gochujang dressed slaw

CHICKEN & AVOCADO EGG ROLLS

hand rolled in house, stuffed with avocado, oven roasted pulled chicken & guacamole, flash fried, served with chipotle ranch

STEAKHOUSE WEDGE SALAD

crisp Iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomato, crumbled bacon & shaved red onion

BAMBOO BITE ROLL

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

MEXICAN ROLL*

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

CRUNCHY ROLL*

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

KING KONG ROLL*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces

RAINBOW ROLL*

California roll topped with chef's selection of four types of fish

VOLCANO ROLL

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

ENTRÉES

LEMON GARLIC CHICKEN

trio of seasoned skin-on chicken breasts seared crisp, set atop buttermilk mashed potatoes & sautéed brussels sprouts topped with lemon garlic butter sauce

MUSHROOM FETTUCCINE

sautéed fresh garlic, mushroom conserva & caramelized onions, deglazed with sherry then tossed in mornay sauce with fettuccine, finished with bias cut asparagus tossed in lemon oil topped with your choice of:

add all natural crispy or grilled chicken | Certified Angus steak | shrimp skewer*

POMEGRANATE MOLASSES SALMON*

pan seared Atlantic salmon, set atop a bed of sautéed brussels sprouts & roasted fingerlings, finished with pomegranate seeds & a drizzle of pomegranate molasses

MISO GLAZED SALMON*

miso marinated fresh cut Atlantic salmon, pan seared & served on fresh vegetable medley sautéed with sesame oil & ginger, garnished with scallion & sesame seeds

CHILEAN SEA BASS*

pan seared hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce

LOBSTER MAC & CHEESE

lobster meat sautéed with fresh garlic & white wine, then tossed with cavatappi noodles in a swiss cheese & lobster cream sauce, all topped with toasted seasoned breadcrumbs & finished with truffle oil

BOURBON NEW YORK STRIP*

Certified Angus Beef Strip grilled & basted with bourbon brown sugar glaze served on a bed of shaved brussels sprouts with griddled potato cakes

NEW YORK STRIP*

Certified Angus Beef, organic fingerling medley, grilled jumbo asparagus, CRAVE Signature steak sauce

DESSERTS

TOWERING CHOCOLATE CAKE

big enough to share, four layers of chocolate cake layered with rich chocolate icing

CHEESECAKE

Minnesota made by Cheesecake Funk, rich, creamy & delicious

FRUIT CHEESECAKE

delicious Cheesecake Funk cheesecake topped with seasonal fruit compote

TURTLE CHEESECAKE

delicious Cheesecake Funk cheesecake drizzled with chocolate & salted bourbon caramel sauces, finished with toasted pecans