



MEAT

FIRST

- Grilled Cheese & Tomato Soup Cup 4 Bowl 5
- Calamata Olive Infused Goat Cheese Cake Baked in Smoked Tomato Sauce w/ Basil Pesto, & Garlic Ciabatta 8
- Pan Seared Jerk Rubbed & Pretzel Crusted Walleye Fingers w/ Mango Remoulade, & Fried Plantain Chips 12
- Pan Fried Buttermilk Dipped Green Tomatoes w/ Chilled Red Curry Crab Salad, & Cucumber Chive Sour Cream 8
- Blackened Mahi Mahi Tacos w/ Refried Black Beans, Papaya, Pineapple, & Poblano Salsa, Roasted Garlic & Key Lime Sour Cream, Manchego, & Cilantro 11
- Crab Cakes w/ Smoked Cumin & Goat Cheese Guacamole w/ Chorizo, Lobster, & Charred Corn Salsa, Red Pepper & Cilantro Coulis, & Blue Corn Chips 12
- Chick Pea Flour & Tomato Dusted Fried Calamari Tossed w/ Escarole, Sun Dried Olives, & Sicilian Sausage, w/ Balsamic Aioli, & Lemon Oil 9
- Fried Jumbo Chix Wings w/ Choice of Crave Hot, BBQ, or Spicy CZR 8
- Sicilian Sausage & Roasted Garlic Goat Cheese Stuffed Fried Green Olives w/ Chianti Tomato Sauce, & Anchovy Basil Aioli 6
- Hawaiian Pineapple BBQ St. Louis Pork Ribs w/ Creamy Coconut, Habanero, Napa, & Bok Choy Slaw, w/ Sweet Potato Match Sticks 11
- Char-Grilled Guinness & Garlic Glazed Steak Skewers w/ Smoked Gouda Cheese Fondue 9
- Antipasto Plate of Artesian Cheeses, Cured Meats, & Marinated Olives, w/ Italian Bread 13

NEXT

Add Steak 4, Tuna 7, Shrimp 5, or Chix 3 to Any Salad

- Roma Tomatoes w/ Feta Cheese, Red Onions, Calamata Olives, & Artichoke Hearts in Balsamic Vinegar 8
- CZR Salad of Baby Romaine, Manchego, Anchovies, & Croutons w/ a White Truffle Oil Drizzle & Frico 7
- Grilled Granny Smith Apples, Shaved Prosciutto, Blue Goat, Hickory Smoked Almonds, & Baby Greens Tossed in a Creamy Citrus Melon Vinaigrette 8
- Duck Confit, Sun Dried Apricots, Grilled Scallion, Double Cream Cheddar, Roasted Soy Beans, Arugula, & Baby Spinach Tossed in a Blood Orange, Prickly Pear, & Ginger Vinaigrette 9
- Smoked Salmon Pastrami w/ Red Onion, Sun Dried Yellow Tomatoes, Fried Green Beans, & Belgian Red Endive Tossed in a Lemon, Caper, Red Wine Vinaigrette 13
- House Wedge Salad of Butterhead Lettuce, Teardrop Tomatoes, Red Onion Marmalade, Serrano, a Soft Boiled Egg, Roquefort White Balsamic Vinaigrette, & Brown Butter Brioche Crouton Dust 7

SO ON...

- Reuben w/ Pepper Jack, White Onion, Sauerkraut, Bacon, Corned Beef, & House 1000 on Marble Rye 8
- Muffaletta of Salami, Pastrami, & Cappicola w/ Roasted Red Pepper Tapenade, Italian Aioli, & Provolone 8
- BLT of Bacon, Butter Poached Lobster, Tat Soi, Fried Green Tomato, Fontina, Grilled Artichoke & Tomato Powder Aioli on Texas Toast 11
- Corn Flake Crusted Pan Seared Chix w/ Carolina Mustard BBQ, Manchego Cheese, Caramelized Onions, & Smoked Paprika Aioli on Sourdough 8
- Polenta Crusted Blackened Catfish Poboy w/ Whole Grain Mustard Remoulade, Andouille & Cherry Pepper Relish, & Fried Oysters 11
- Grilled Black Angus Cheeseburger w/ Fried Onions, Smoked Serrano & Green Tomato Aioli on a Sesame Bun 8
- Low-Carb Grilled Steak Wrap w/ Peppered Bacon, Chihuahua, & Smoked Cumin & Ground Bay Leaf Aioli 9
- Root Beer Braised Crave BBQ Pulled Pork, & Port-Salut w/ Spicy House-Made Vinegar Coleslaw on a Pretzel Bun 8
- Falafel, Pickled Cucumber, & Grilled Endive w/ Black Olive Cheese, & Roasted Garlic Hummus on Wheat Flat-Bread 8

SO FORTH...

- Grilled Chix Pizza on Focaccia w/ Roasted Tomatoes, Caramelized Onions, Pepper Jack, Ranch & House Hot 11
- Smoked Gouda Mac & Cheese w/ Blackened Chix, & Roasted Garlic Butter 14
- Pan Seared Turducken Stuffed Free-Range Airline Chix Breast over Andouille, & Havarti Cajun Cornbread Stuffing, w/ Roasted Garlic, Mustard, & Madeira Gravy 19
- Grilled Smoke Salted Dry Aged Australian Rack of Lamb over Mediterranean Orzo Salad, w/ Mint & Orange Peel Gremolata, & Lemon Artichoke Oil 33
- House Choice Filet Mignon @ Market Price
- Grilled House Seasoned Salt Crusted Dry Aged Cowboy Steak over Rustic Mashed Gorgonzola & Spinach Redskins, w/ Sage, Thyme, & Rosemary Veal Glace 32
- Grilled Brown Sugar & Coffee Rubbed Pork Tenderloin over Slab Bacon, Buttermilk, & White Cheddar Mashers, w/ Peach, Habanero, & Pecan Chutney 23
- Pan Seared Macaroon & Coconut Crusted Sea Scallops over Lobster Egg-Dough Ravioli, w/ Basil, Butternut Squash, Macadamia Nuts, Habanero Mascarpone, & Banana Crab Vanilla Butter 33
- Pan Seared Pecan Crusted Red Fish over Smoked Bacon & Tomato Red Beans & Rice w/ NOLA Shrimp BBQ 23
- Pan Seared Macadamia Nut Crusted Ahi Tuna over Wasabi Mashers, w/ Pickled Ginger, & Spicy Asian Peanut Sauce 24
- Orange, Sesame, & Ginger Lo Mein Tossed w/ Tofu, Daikon, Carrots, Tat Soi, Bok Choy, & Peanuts w/ Spicy Red Miso Broth 15

LAST

- Trio of Sorbet 4
- Frostop Draft Root Beer Float 4
- Grand Marnier & Cardamom Crème Brulee 6
- Ice Cream of the Day One Scoop 2 Two Scoop 3
- Almond Macaroon Crusted Blueberry, Sage, & Ricotta Cheese Cake w/ Maple Crème Anglaise 7
- White Chocolate, Espresso, & Bourbon RED EYE Bread Pudding w/ Caramel Ice Cream 7
- All Spice Charred Banana, Apple, & Pear Empanadas w/ Caramel Rum Soup, & Macadamia Nut Ice Cream 8
- Chocolate Chili Cake w/ Guava Coulis, & Caramel Sauce 8

Co-Owners: DeAnna R. Akers and Aaron C. Hervey

Kitchen Hours are Mon.-Thurs. 11 a.m. to 10 p.m. Fri. 11 a.m. to 11 p.m. Sat. 5 p.m. to 11 p.m.

Take-Away Always Available Call The Crave Hotline **330.253.1234**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.
Parties of 8 or more no separate checks please and 18% gratuity may be added to your bill.