

Crave Friday Menu

Starters

CLAM CHOWDER ♥

House-made, creamy and delicious.
Cup 3 Bowl 5

TACHO NACHO 🔥 10.95

Tortilla chips and tater tots topped with chorizo sausage, queso nacho cheese sauce, lettuce, avocado, pico de gallo and jalapeno-lime sour cream.

GILLY GOAT CHEESE 9.95

Fresh herb cream cheese, goat cheese, fresh roasted garlic, baked and topped with smoked bacon pieces, chives served with warm pita bread.

THE CRAVE "CURDS" ♥ 8.95

Fried "naked" queso cheese served with a chipotle ranch sauce.

BLACKENED SHRIMP TACOS 🐟 ♥ 🔥 9.95

Shredded power slaw, jalapeño-lime sour cream, avocado, and house pico de gallo.

HOME-MADE JUMBO PRETZEL ♥ 7.95

Served with Wisconsin beer cheese or honey mustard sauce.

BLISTERED SHISHITO PEPPERS 🔥 8.95

Tossed in an asian sesame sauce.

Flatbreads

Wood Fired Flatbread each topped with fresh ingredients.

CAPRESE v ♥ 9.95

Fresh mozzarella cheese, slow roasted cherry tomatoes, drizzled with pesto and balsamic reduction topped with fresh basil.
Add Chicken 3

ROASTED MUSHROOM v 9.95

Herb cream cheese, slow roasted garlic mushrooms and truffle gouda cheese topped with arugula.

HONEY ROASTED PEAR 9.95

Herb cream cheese topped with roasted pears, caramelized onions, smoked bacon pieces, gorgonzola cheese drizzled with honey and balsamic glaze.

BLACKENED CHICKEN MAC 13.95

Our 5 cheese mac sauce topped with mac-n-cheese, bacon, arugula and blackened chicken.

Salads . Bowls

v HOUSE SALAD 6.95

Mixed greens, cherry tomato, red onion and cheddar cheese.
Add Chicken or Shrimp 3

v THE CRAVE COBB 9.95

Mixed greens topped with cherry tomato, red onion, green and red pepper, avocado, and gorgonzola cheese served with a green goddess dressing.
Add chicken or shrimp 3

v GRILLED WATERMELON SALAD 9.95

Arugula tossed in aged balsamic, pecans, gorgonzola cheese and topped with grilled watermelon.
Add Seared Ahi Grade Yellow Fin Tuna 9.95

v KIMCHI RAMEN 12.95

Soba noodles, shiitake mushrooms, Zymbiotic kimchi, and water chestnuts.

SHRIMP AND CHORIZO CURRY BOWL 14.95

Soba noodles, shrimp, chorizo sausage, red curry sauce, pea pods, green onion and cilantro.

Local Vendors

WE LOVE OUR LOCAL VENDORS!

Loehr's Meat Market - Gourmet Delight Mushrooms -
Wee-bee Ski Honey - Produce with a Purpose - Shared Seasons -
Zymbiotics - Blueguell Pottery
Our herbs are FRESH off the Patio!

Fish Fry

All Dinners include coleslaw, rye bread,
and choice of German Potato Salad, French Fries, or Baked Potato.

BEER BATTERED COD ♥

Hand-dipped in Spotted Cow Beer Batter.
3pc. 10.95 5pc. 13.95

BREADED PERCH 13.95

Lightly hand breaded.

BREADED SHRIMP PLATE 10.95

Hand-breaded fried shrimp.

BAKED COD 12.95

Lightly seasoned and baked to perfection.

CAJUN BAKED COD ♥ 13.95

House-blend cajun seasoned and baked to perfection.

COMBO PLATTER 13.95

Beer Battered Cod + Breaded Perch
Beer Battered Cod + Breaded Shrimp
Breaded Perch + Breaded Shrimp

Sandwiches

All Burgers are 7oz. and are made for Crave with a special blend by
Loehr's Meat Market served on a Fresh Split Top Brioche Bun.

All Sandwiches are served with French Fries.

Make any sandwich Gluten Free. Additional \$2 per sandwich.

THE CRAVE BURGER ♥ 7.95

Topped with lettuce, tomato, and red onion.
Bacon 2 Cheddar or Swiss 1 Avocado 1 Crave "Curds" 3
Siracha Aioli .25

PEPPERCORN CRUSTED BURGER 9.95

Cracked peppercorn edge topped with bacon and gorgonzola cheese.

MUSHROOM SWISS BURGER 9.95

Roasted garlic mushrooms, swiss cheese and truffle aioli.

CHICKEN BACON CIABATTA 9.95

Grilled chicken breast, avocado, bacon, lettuce, tomato, cheddar
cheese and crave aioli.
Spice it up and make it Blackened!

PRIME RIB SANDWICH ♥ 14.95

10oz. slow roasted prime rib served on a fresh ciabatta hoagie.

CRAVE SHRIMP CAESAR WRAP 10.95

Blackened shrimp, lettuce, tomato, red onion and shredded parmesan
serves with a creamy caesar dressing.

BRAT BURGER 9.95

Brat Patty topped with caramelized onions, Zymbiotics zauerkraut, with
a whole grain mustard served on a pretzel roll.

Entrees

Steaks: Choice of Baked Potato or French Fries.
House Salad or Cup of Soup of the Day 1.95.
Add Sautéed Mushrooms 2. Add Sautéed Onions 1.

BBQ RIBS 18.95

1/2 rack of BBQ ribs served with baked potato and crock of baked
beans.

RIBEYE 24.95

14oz. House cut USDA choice or higher and fresh market vegetable.
Blackened Add 2

SHRIMP MUSHROOM RAVIOLI 🐟 ♥ 18.95

Portabella mushroom stuffed ravioli, scampi style shrimp + sautéed
broccoli.

MAC + CHEESE ♥ 9.95

Our creamy 5 cheese gourmet blend.
Seasoned or Blackened Chicken 3
Seasoned or Blackened Salmon 5 Bacon Pieces 2

CATCH OF THE WEEK Market Price

Chef's Choice fresh fish served with seasonal local sides.
Limited Quantity
Featured on Plates Hand Crafted by Blueguell Pottery.

♥ - crave fave 🐟 - fish/seafood v - vegetarian 🔥 - spicy

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED AT CRAVE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, TREE NUTS, FISH AND SHELLFISH. CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.