

# Crave

## Starters

### ♥ THE CRAVE "CURDS" 8.95

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

### GILLY GOAT CHEESE 9.95

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

### 🔥 ♥ BLACKENED SHRIMP TACOS 9.95

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

### ♥ HOMEMADE JUMBO PRETZEL 7.95

Served with Wisconsin beer cheese or honey mustard sauce.

### 🔥 BLISTERED SHISHITO PEPPERS 8.95

Tossed in an asian sesame sauce.

### GORGONZOLA GOAT CHEESE TERRINE 10.95

Pecans, seasonal local fruit, arugula and balsamic reduction and warm flatbread.

### TACHO NACHO 10.95

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

### CHEF'S CHOICE RISOTTO 10.95

Changes weekly.

## Salads . Soups . Bowls

### SOUP OF THE DAY

Cup 3 Bowl 5

### ♥ FRENCH ONION CROCK 5

Topped with provolone cheese and house croutons.

Add Chicken or Shrimp to any Salad \$3

### HOUSE SALAD 5.95

Mixed Greens, cherry tomato, red onion, and cheddar cheese.

### 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.

### 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 BOWL 11.95

Soba Noodles, shiitake mushrooms, Zymbiotics kimchi, and watercress.

### SHRIMP AND CHORIZO CURRY BOWL 14.95

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

## Burgers . Sandwiches . Wraps

All Sandwiches and wraps served with House Chips or Fry of the Month.

All Burgers are 7oz. and are made for Crave with a special blend by Loehr's Meat Market served on a Spilt Top Brioche Bun.  
Make any Sandwich Gluten Free. Additional \$2 per Sandwich.

### THE CRAVE BURGER 7.95

Topped with lettuce, tomato, and red onion.

Bacon 2 Cheddar Cheese or Swiss 1 Avocado 1 Crave "Curds" 3 Siracha Aioli .25

### PEPPERCORN CRUSTED BURGER 9.95

Cracked peppercorn edge topped with gorgonzola cheese and bacon.

### MUSHROOM SWISS BURGER 9.95

Roasted garlic mushrooms, swiss cheese and truffle aioli.

### BRAT BURGER 9.95

Brat patty topped with caramelized onions, local fresh kraut with a whole grain mustard served on a pretzel roll.

### 🔥 BUFFALO CHICKEN SLIDER 9.95

Shredded Chicken tossed in hot sauce topped with gorgonzola cheese, carrots and celery served on a pretzel roll.

### PORK BELLY SLIDERS 10.95

Slow roasted pork belly topped with power blend slaw and sweet thai chili sauce on a pretzel roll.

### ♥ PRIME RIB SANDWICH 14.95

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

### ♥ CHICKEN BACON CIABATTA 9.95

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

### 🔥 CALIFORNIA CHICKEN WRAP 9.95

Grilled Chicken strips, tossed in a sweet thai chili sauce, mixed greens, cheddar cheese, avocado, red onion and tomato.

### CRAVE SHRIMP CAESER WRAP 10.95

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

### ASIAN CHICKEN WRAP 9.95

Grilled chicken breast strips tossed in a thai peanut sauce, pea pods, carrots, scallion and chow mein noodles.

## Flatbreads

Wood Fired Flatbread each topped with fresh ingredients.

### CAPRESE 9.95

Fresh mozzarella cheese and slow roasted cherry tomatoes drizzled with pesto and balsamic reduction and topped with fresh basil.  
Add chicken \$3

### ROASTED MUSHROOM 9.95

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

### HONEY ROASTED PEAR 9.95

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

### BLACKENED CHICKEN MAC 13.95

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

## Mac-n-Cheese

\$9.95

AVAILABLE FOR LUNCH!

Our creamy 5 cheese gourmet blend and cavatappi noodle.  
Enhance your Mac-n-Cheese with the following toppings.

### CHICKEN BREAST 3

Seasoned and Blackened

### ♥ SALMON 5

Seasoned or Blackened

### TENDERLOIN MEDALLIONS 12

Seasoned or Blackened

### BACON PIECES 2

### CHORIZO 3

Ground Chorizo Sausage

### PORK BELLY 6

### VEGETABLES 1/each

Red Peppers, Onions, Jalapeno, Roasted  
Cherry Tomatoes, Roasted Mushrooms,  
Arugula

### CRAVE "CURDS" 4

### EXTRA CHEESE 1/each

Mozzarella, Cheddar, Gorgonzola,  
Parmesan

### TRUFFLE OIL 1

## Entrees

AVAILABLE 3-9pm

House Salad or Cup of Soup of the Day \$2  
Steaks: Sautéed Mushrooms \$3

### PRIME RIB 24.95

14-16oz. slow roasted USDA choice or higher served with garlic  
mashed reds and seasonal vegetable.

### RIBEYE 24.95

14oz. house cut USDA choice or higher, served with garlic  
mashed reds and seasonal vegetable.

### FILET 24.95

7oz Filet topped with au jus or crave mushroom cream sauce  
served with garlic mashed reds and seasonal vegetable.

### DRY AGED NEW YORK STRIP 31.95

New York strip dry aged topped with shiitake mushroom demi  
glaze served with garlic mashed reds and seasonal vegetable.

### ♥ SHRIMP AND MUSHROOM RAVIOLI 18.95

Portobello mushroom stuffed ravioli, fresh broccoli and scampi  
style shrimp tossed in our house alfredo sauce.

### BBQ RIBS 18.95

1/2 rack BBQ ribs served with garlic mashed reds and a crock of  
baked beans.

### CAPRESE SALMON 19.95

Pesto Crusted Salmon topped with bruschetta served over wild  
rice and orzo pilaf.

### SWEET BOURBON PORK 17.95

Grilled pork de-glazed in a sweet Bourbon sauce served with  
garlic mashed reds and seasonal vegetable.

### PEACH CHICKEN 16.95

Airline chicken breast topped with a peach glaze with garlic  
sautéed spinach and roasted fingerlings.

### 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.

## Local Vendors

CRAVE LOVES TO PROMOTE LOCAL SMALL BUSINESSES!

OUR VENDORS INCLUDE:

LOEHR'S MEAT MARKET- CAMPBELLSPORT  
GOURMET DELIGHT MUSHROOMS- EDEN  
WEE-BEE SKI HONEY- CAMPBELLSPORT  
PRODUCE WITH A PURPOSE- MT. CALVARY  
COUNTRY BLOSSOM ORGANICS- LOMIRA  
SHARED SEASONS- FREDONIA  
ZYMBIOTICS- FOX POINT  
BLUEGUELL POTTERY- EDEN

WE ALSO GROW OUR OWN HERBS ON OUR PATIO!!!

🔥 - Spicy   ♥ - Crave Fave   v - vegetarian

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