

# CRAVINGS

## WINE BAR • GRILLE

### small plates

**Brie en Croûte 9**

Brie, baked in puff pastry served with blueberry and ginger chutney

**Three Cheese 12**

A daily selection of artisan cheese, served with fresh fruit and lavash

**Charcuterie Plate 15**

Assorted cured meats accompanied with marinated olives, tomatoes, parmesan cheese, cornichons and lavash

**Pate 9**

Chicken liver and brandy pate served with grilled crostini and brandied cherry compote

**Seafood Cocktail 14**

Shrimp, scallops, crab claws and walleye, poached then chilled, served with a cilantro and lime remoulade

**Spread Trio 9**

Boursin cheese, tomato jam and olive tapenade served with grilled pita

**Grilled Lamb Chops 12**

Served with a bulgar wheat salad, fresh herbs and a garlic black pepper oil

**Asian Crab Cake 12**

Served with bok choy slaw and a wasabi aioli

**Seared Scallops 13**

Three large sea scallops served on top of asparagus nest, crushed almonds and lemon vinaigrette

**New French Bakery Italian Sourdough Bread Basket 3**

Served with our signature herb butter

### flatbread

**Margherita Flat Bread 9**

Garlic puree, tomatoes, mozzarella and parmesan garnished with fresh basil leaves

**Mesa Flat Bread 10**

Grilled chicken, caramelized onions, roasted corn, tomatoes, mozzarella and cilantro

**Duck and Bleu Cheese 11**

Shredded duck, bleu cheese spread, tomatoes, caramelized onions and mozzarella cheese

### salads and soups

**Steak and Gorgonzola 13**

Grilled sirloin, crumbled gorgonzola, field greens, tomatoes, onion straws and horseradish dressing

**Romaine Heart 10**

Tomatoes, frizzled prosciutto, fresh herbs & parmesan dressing

**Caesar Salad 8**

Romaine lettuce, caesar dressing, shredded parmesan, tomatoes and herbed croutons

**Field Greens Salad 8**

Field greens, tomatoes, red onion and herbed croutons with a balsamic vinaigrette

**Spinach Salad 11**

Baby spinach, fresh strawberries, goat cheese, crushed walnuts and a blood orange coulis

**Cravings Homemade Chicken Wild Rice Soup**

cup **3.95** bowl **5.50**

**Soup du Jour**

cup **3.95** bowl **5.50**

### from the grille

*certified Angus beef served with your choice of kettle chips, side Caesar, or field green salad*

**Gorgonzola Burger 12**

Field greens, tomato, gorgonzola cheese and bacon aioli on a toasted focaccia roll

**Classic Burger 10**

Served with lettuce, red onion, tomato and choice of cheese on a toasted focaccia roll

**Braised Pork Stuffed Burger 13**

8 oz patty stuffed with our in-house braised BBQ pork topped with our housemade slaw served on a toasted focaccia roll

### sandwiches

*with choice of kettle chips, side Caesar, or field green salad*

**Organic Chicken Sandwich 13**

Grilled organic chicken breast served with bleu cheese aioli, bacon, lettuce and tomato on a focaccia roll

**Asian Crab Cake Sandwich 14**

Served with lettuce, tomato, wasabi aioli on toasted sourdough bread

**French Dip 13**

Toasted roast beef, caramelized onions and provolone cheese served on a toasted flute baguette with warm au jus

**Mushroom Sandwich 10**

Portobello mushrooms, guacamole, pepper jack cheese and lettuce served on toasted sourdough

**please note, there is a \$2 split plate charge**

**\*ask your server about gluten free options**

**Homemade desserts made at Cravings White Bear Lake**

**Gift Certificates Available**

### steaks

*served with vegetable & potato du jour and topped with a whiskey compound butter  
All steaks available simply grilled*

**8 oz Grilled Choice Sirloin 24****8 oz Filet Mignon Topped with Blue Cheese 27****10oz Black Pepper Crusted Ribeye 26****10 oz Blackened New York Strip 28**

### entrées

**Pork Tenderloin 19**

Brined pork tenderloin served with grilled vegetables and caramelized lemon jus

**Pan Seared Boneless 1/2 Chicken 20**

Served with vegetable du jour, orzo pasta, shiitake mushrooms and a chicken honey jus.

**Olive Topped Atlantic Salmon 22**

Served with orzo pasta, Kalamata olives, tomatoes, red onion and oregano oil

**Potato Crusted Walleye 21**

Pan seared and served with vegetable du jour and beurre meunière (brown butter)

### pasta

*Add chicken \$3, or shrimp \$6, or scallops \$10*

**White Chicken Lasagna 14**

Layers of pasta, chicken, ricotta and vegetables topped with mozzarella served in a pool of marinara

**Fettuccini Primavera 15**

Homemade fettuccini served with asparagus, tomatoes and mushrooms all in a white wine sauce

**Pan Fried Ravioli 15**

Homemade ravioli stuffed with mushroom duxelles and ricotta cheese, served on a bed of sautéed spinach and prosciutto

**Pasta a la Marinara 14**

Homemade pasta of the day with our own marinara sauce topped with grated parmesan and fresh basil

# dinner

Executive Chef: Eliazar Fonseca  
Sóús Chef: Joseph Stangl