

# CRAVINGS

## WINE BAR • GRILLE

### small plates

**Brie en Croûte 9**

Brie, baked in puff pastry, served with fig compote

**Spread Trio 8**

Tri-olive tapenade, Boursin cheese, and artichoke puree served with grilled pita

**Pate 9**

Chicken liver and cognac pate served with crostini, thyme oil and dates

**Spinach, Crab and Artichoke Dip 10**

Baked and served with choice of crostini or French baguettes

**Three Teriyaki Glazed Shrimp Skewers 14**

Served with vegetable salad

**Three Cheeses 12**

A daily selection of artisan cheese, served with crackers, nuts and dried fruit

**Mixed Olives 7**

Marinated in olive oil, champagne vinegar, cumin and red pepper flakes

**Seared Scallops with Beet Polenta 13**

Three large sea scallops served on top of our beet polenta drizzled with white balsamic glaze and crushed walnuts

**Crab Cakes 12**

Two crab cakes served with field greens and spicy aioli

**Chips and Salsa 5**

Choice of homemade pico de gallo or salsa verde served with baked tortilla chips  
*add fresh guacamole \$2*

**Quesadillas 9**

A rotating selection of meats and vegetables served with pico de gallo and sour cream  
*add fresh guacamole \$2*

**Sausage Plate 10**

Three unique hand made local sausages served with herbed mustard

**New French Bakery Ciabatta Bread Basket 3**

served with our signature herb butter

### flatbread

**Mesa Flat Bread 9**

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

**Margherita Flat Bread 9**

Pesto, tomatoes, mozzarella and parmesan garnished with fresh basil

**BBQ Chicken 10**

Grilled chicken, BBQ sauce, caramelized onions, and mozzarella cheese

### salads and soups

**Steak and Gorgonzola 13**

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

**Caesar 8**

Romaine lettuce, Caesar dressing, shaved parmigiano-reggiano, tomatoes & herbed croutons

**Field Greens 7**

Field greens, tomatoes, red onion and herb croutons with balsamic vinaigrette

**Spinach Salad 12**

Duck, toasted walnuts, caramelized onions, tomatoes and bacon with an apple sherry bleu cheese vinaigrette

**Golden Beet Salad 11**

Mixed greens, goat cheese and beet puree

**Cravings homemade chicken wild rice soup**

cup 3.75 bowl 5

**Soup du jour**

cup 3.75 bowl 5

**Sourdough Bread Bowl 8**

Filled with your choice of soup grilled with garlic butter and parmesan cheese

### from the grille

*1/2 pound certified Angus beef served with your choice of kettle chips, side Caesar, or field green salad*

**Jalapeño Stuffed Burger 12**

Shredded lettuce, pico de gallo and pepper jack cheese, served on a toasted foccacia roll

**Gorgonzola Burger 11**

Field greens, caramelized onion, gorgonzola cheese, marinated cherry tomatoes & garlic mayo on a toasted focaccia roll

**Classic Burger 10**

Served with lettuce, red onion, tomato and choice of cheese

### sandwiches

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

**Chicken Cordon Bleu 13**

Black Forest Ham, melted Swiss cheese and whole grain mustard aioli served on a foccacia roll

**Crab Cake Sandwich 14**

Lettuce, tomato and spicy aioli, served on sliced sourdough bread

**BBQ Chicken Sandwich 11**

Sautéed peppers, onion and provolone cheese served on a foccacia roll

**Walleye Sandwich 14**

Panko crusted walleye served with sliced tomatoes, romaine lettuce and Rémooulade on a toasted flute baguette

**Chicken Parmesan 12**

Grilled chicken topped with melted mozzarella, parmesan and marinara sauce, served on a toasted flute baguette

**French Dip 11**

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

**signature item**

*Please note, there is a \$2 split plate charge*  
Gift Certificates Available

### steaks

*Served with vegetable and potato du jour*

**Grilled Choice Sirloin 24**

8oz. cut served with pearl onions and mushroom jus

**Bleu Cheese topped Fillet Mignon 27**

Buerre rouge (red wine butter sauce) and grilled scallions

**8oz. Black Pepper Crusted Ribeye 25**

with red wine demi glaze

### entrées

*Served with vegetable du jour*

**Cravings Chicken Roulade 19**

Organic chicken breast rolled with prosciutto, red peppers served with creamed spinach

**Grilled Marinated Pork Chop 18**

Served with sweet potatoes and a Dijon maple honey glaze

**Pecan Crusted Walleye Fillet 21**

Pan seared and served with basmati rice and lemon beurre blanc

**Dijon Crusted Atlantic Salmon 22**

served with French green lentils, bacon and a horseradish cream sauce

**Seared Sea Scallops 24**

Served with ginger risotto and pumpkin puree

**Crab Stuffed Sole 25**

Papperadelle pasta, onions, tomatoes and spinach with sage compound butter

### pasta

**Homemade Spaghetti 13**

served with marinara

*add: chicken \$3 meatballs \$5 shrimp \$6 scallops \$10*

**White Chicken Lasagna 14**

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

**Fettuccini Carbonara 16**

Homemade fettuccini, crispy bacon, tomato, onion and parmesan cheese

**Squash Ravioli 15**

Three large hand made ravioli stuffed with fresh squash, prosciutto and sage cream sauce

**Chicken Basil Pesto Penne 17**

Red onions, Portobello mushrooms, tomatoes and basil pesto

# dinner