

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

flatbread

Mesa Flat Bread 9

Grilled chicken, caramelized onion, 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

sandwiches

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

Chicken Cordon Bleu 13

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

Shrimp "BLTA" 12

Bacon, lettuce, tomato, avocado and grilled shrimp on grilled sourdough

BBQ Pork 10

Shredded pork with our own BBQ sauce, mozzarella served on toasted focaccia roll

Walleye Sandwich 14

Panko crusted walleye served with sliced tomatoes, romaine lettuce and Rémolade 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

Club 10

Turkey, Swiss, ham, cheddar, bacon, lettuce and tomato served on toasted sourdough

Quiche of the day 7

Ask your server for today's featured quiche served with sour cream and fresh fruit

from the grille

1/2 pound certified Angus beef

served with 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

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

signature item

Please note, there is a \$2 split plate charge

Desserts made at Cravings WBC

Gift Certificates Available

Executive Chef Eliazar Fonseca
Sous chef Joseph Stangl

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