

STARTERS

DUCK CONFIT EGG ROLLS | 18

Confit Duck | Red Peppers | Cabbage | Korean Aioli

CRISPY RICE WITH SPICY TUNA | 22

Fried Rice Squares | Kewpie Mayo | Sesame Oil | Sriracha | Sesame Seed | Ponzu

ANGELA'S HOUSE MADE SOURDOUGH FOCACCIA | 15

Finger Dipped Focaccia | Rosemary | Black Lava Sea Salt | Whipped Ricotta | Honeycomb

TRUFFLE FRIES | 16

Duck Fat Fried | Truffle Salt | Parmesan Cloud | Garlic Aioli

BRUSSEL SPROUTS | 14

Sautéed Brussels | Panko | Toasted Pine Nuts | Mint | Lemon Zest

ROCK SHRIMP TEMPURA | 22

Rock Shrimp | Kewpie Mayo | Chili Garlic Sauce

CAVIAR SERVICE

TREAT YOURSELF!



OSETRA CAVIAR | 65

House Made Potato Chips | Caramelized Onion Dip | Crispy Shallots

SALADS

Add Chicken 8 | Flat Iron Steak 12
Shrimp 9 | Salmon 12

ROASTED BEET SALAD | 10 HALF | 16

Mixed Greens | Toasted Pepitas | Goat Cheese | Cucumber | Cherry Tomato | Lemon Vinaigrette

KALE SALAD | 10 HALF | 16

Pecorino | Pomegranate | Crispy Shallot | Toasted Panko | Caesar Dressing

SHAVED BRUSSEL SPROUT SALAD | 10 HALF | 16

Toasted Almonds | Dried Cranberries | Parmesan Cloud | Lemon Champagne Vinaigrette

CRAVE

KITCHEN / COCKTAILS

3801 North Perryville, Rockford, IL 61114 | Craverockford.com | 779-210-4676

CRAVE KITCHEN & COCKTAILS CRAVE.ROCKFORD

SANDWICHES | BURGERS | BOWLS

CORNED BEEF | 20

Roasted Corned Beef Brisket | Swiss | Caramelized Onions | Arugula | Horseradish Cream | Rye | Fries

WAGYU CRAVE BURGER | 20

Wagyu Beef | Fried Egg | Bacon Jam | Cheddar | Leaf Lettuce | B&B Pickles | Crispy Onions | Branded Brioche | Fries

TUNA POKE BOWL | 26

Ahi Tuna | Sushi Rice | Cucumber | Edamame | Watermelon Radish | Korean Aioli | Wasabi | Ginger | Togarashi | Toasted Sesame Seeds | Micro Cilantro

CHICKEN CUTLET | 20

Breaded Chicken Cutlet | Pesto Mayo | Prosciutto | Arugula | Stracciatella | Baguette | Fries

PRIME GRADE STEAKS

PRIME GRADE 8 OZ FILET | 59

Champagne Risotto | Crispy Shallot | Hericot Verts | Toasted Almonds | Bourbon Tri Color Peppercorn Cream Sauce

PRIME GRADE RIBEYE CAP STEAK | 49

Wild Mushroom Medley | Garlic Mashed | Truffle Cream Sauce

PASTAS

THREE CHEESE LOBSTER GNOCCHI | 38

Fontina | Gruyere | Heavy Cream | Old Bay | Lemon Garlic Panko Breadcrumbs | Parmesan Cloud | Chives

CARBONARA | 23

Fettuccine | Pork Belly | Egg Yolk | Parmesan Cloud

Gluten Free Pasta | 4

BOLOGNESE | 26

Spaghetti | Pork and Beef Bolognese | Stracciatella | Basil

Gluten Free Pasta | 4

MAINS

TRUFFLE CHAMPAGNE RISOTTO | 27

Wild Mushroom Medley | Asparagus | Champagne Risotto | Parmesan | Truffle Oil
Add Chicken 8 | Flat Iron Steak 12 | Shrimp 9 | Salmon 12

BRANZINO | 39

Pan Seared Sea Bass | Brussel Sprouts | Dijon Fennel Beurre Blanc | Lemon Zest

BRICK CHICKEN | 29

Deboned Half Chicken | Garlic Mashed | Spinach | Gremolata

STEAK FRITES | 37

Flat Iron | Gremolata | Truffle Fries | Garlic Aioli

GRILLED SHRIMP | 29

Grilled Shrimp | Baby Bok Choy | Spicy Lemon Garlic Sauce | Yuzu | Soy | Ginger | Sushi Rice

SALMON | 32

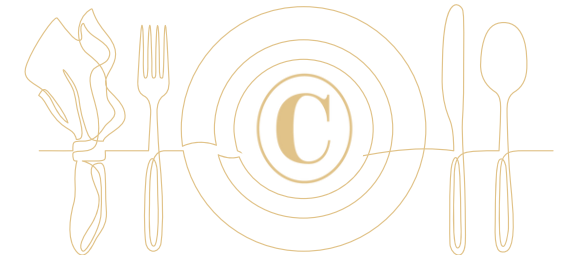
Celery Root Puree | Grilled Asparagus | Kumquat Fennel Arugula Slaw

GRILLED PORK CHOP | 39

Garlic Parmesan Risotto Cake | Spinach | Blueberry Bordelaise

SHORT RIB OSSO BUCCO | 54

Parmesan Garlic Polenta | Grilled Broccolini | Red Wine Reduction | Rosemary Sprig



Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to consumers, especially those who are in the highly susceptible population.

Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.

3% service charge added to checks.