

STARTERS

DUCK CONFIT EGG ROLLS | 18
Confit Duck | Red Peppers | Cabbage | Korean Aioli

ANGELA’S HOUSE MADE SOURDOUGH FOCACCIA | 15
Finger Dipped Focaccia | Rosemary | Black Lava Sea Salt | Whipped Ricotta | Honeycomb

TRUFFLE FRIES | 16
Truffle Salt | Parmesan Cloud | Garlic Aioli

ZUCCHINI CHIPS | 14
Fried Zucchini | Chili Flake | Basil Pesto Aioli

MEATBALLS | 18
Pork & Veal Meatballs | Parmesan Garlic Polenta | Bolognese | Parmesan Cloud | Basil

BRUSSEL SPROUTS | 15
Sautéed Brussels | Panko | Toasted Pine Nuts | Mint | Lemon Zest

ROCK SHRIMP TEMPURA | 22
Rock Shrimp | Kewpie Mayo | Chili Garlic Sauce
Sesame Seeds | Micro Cilantro

GRILLED PEACH BRUSCHETTA | 17
Sourdough Crostini | Grilled Peach | Stracciatella | Mint | Pistachio Dust | Hot Honey

CAVIAR SERVICE

SIBERIAN RESERVE CAVIAR | 79
House Made Potato Chips | Caramelized Onion Dip
Chives | Crispy Shallots

BUMPS & BUBBLES \$30
Glass of House Champagne with Caviar Bump

SALADS

*Add Chicken 8 | Flat Iron Steak 12
Shrimp 10 | Salmon 12*

ROASTED BEET | 10 HALF | 17
Mixed Greens | Toasted Pepitas | Goat Cheese | Cucumber | Cherry Tomato | Lemon Vinaigrette

KALE BERRY SALAD | 10 HALF | 17
Blueberries | Strawberries | Crispy Shallot | Pistachio | Toasted Chick Pea | Parmesan Cloud | Blueberry Lavender Vinaigrette

CRAVE

KITCHEN / COCKTAILS

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

 CRAVE KITCHEN & COCKTAILS  CRAVE.ROCKFORD

SANDWICHES | BURGERS | BOWLS

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

MAINE LOBSTER ROLL | 39
Herbed Mayo | Celery | Cucumber | Crispy Shallot | Chives | Challah Roll | Old Bay Fries
Add Caviar Bump | 20

STEAKS

FILET MIGNON | 52
Champagne Risotto | Crispy Shallot | Grilled Broccolini | Bourbon Peppercorn Cream Sauce

STEAK FRITES | 37
Flat Iron | Gremolata Truffle Fries | Garlic Aioli

PRIME RIBEYE CAP | 49
Wild Mushroom Medley | Garlic Mashed | Truffle Cream Sauce

PASTAS

LOBSTER ARTICHOKE | 39
Campanelle | Lobster | Artichoke | Arugula | Overnight Tomatoes | Lemon Chardonnay Pan Sauce | Toasted Panko | Garlic Chips

CARBONARA | 23
Fettuccine | Pork Belly | Sweet Peas | Egg Yolk | Parmesan Cloud

Gluten Free Pasta | 4

BOLOGNESE | 26
Spaghetti | Pork and Beef Bolognese | Stracciatella | Basil
Add Meatballs | 9
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 10 | 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

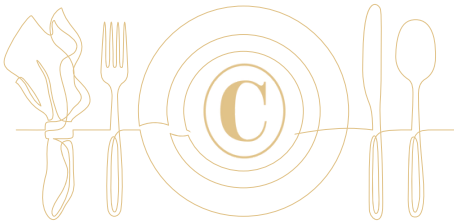
MEDITERRANEAN SALMON | 32
Seared Salmon | Tzatziki | Grilled Zucchini | Chickpea Salad

GRILLED SHRIMP | 29
Grilled Shrimp | Baby Bok Choy | Spicy Lemon Garlic Sauce | Yuzu | Soy | Ginger | Sushi Rice

GRILLED PORK CHOP | 39
Garlic Parmesan Risotto Cake | Spinach | Blueberry Bordelaise

SHORT RIB OSSO BUCCO | 54
Parmesan Garlic Polenta | Grilled Broccolini | Cabernet Reduction | Rosemary Sprig

THAI COCONUT COD | 32
Pan Seared Wild Caught Atlantic Cod | Coconut Milk | Fresno | Cilantro | Scallion | Lime | Basil Oil | Sushi Rice



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.