

SUPER BOOK



**1599 Mall Drive
Benton Harbor, MI
(269) 934-9400**
cravingsbrewpubandcatering.com

Cravings Bistro and Brew Pub is conveniently located off I-94 at Exit 29 in Benton Harbor. This spacious brewpub boasts 7+ house beers and 21 craft beers. The menu ranges from pub fare to fine cuisine. They offer bar seating or a more intimate dining room experience to our guests. Drink and dinner specials are posted on their Facebook page daily. They are dedicated to great food and great beer. Chef Eduardo and Brewer Pat invite you to stop for a great meal and a great beer.

They also feature a brand new event center at Lake Michigan Gardens located at 2584 East Napier and will make your event extra ordinary with their excellent catering.

**Open Tuesday thru Thursday 4:00 pm to 10:00 pm
Friday and Saturday 4:00 pm to 11:00 pm
Sunday 4:00 pm to 9:00 pm**

**You and your guest are cordially invited to enjoy up to \$15.00 off
any entree when a second entrée of equal or greater
value is purchased Sunday thru Thursday**

OR

**Up to \$10.00 off any entrée when a second entrée of equal
or greater value is purchased Friday or Saturday**

Valid for Dinner after 4:00 pm Tuesday thru Sunday

Offer expires December 31, 2019

14

Use Dinner Card Punch #14

M57

Enticements

Crab Cakes

Two 3oz lump crab cakes on a bed of spring greens with a side or remoulade sauce 11

Quesadilla

Steak & Cilantro 10, Chicken & Cheese 9, Cheese 8, All quesadillas are served with sour cream and Pico de Gallo

Fried Green Beans

Lightly dusted and fried green beans with peanut sauce for dipping 7

● Cilantro Hummus

With pita bread 7

Spinach Artichoke Dip

House made, rich & creamy. Served with tortilla chips 9

Vegetable Burritos

Zucchini, onion, bell pepper, yellow squash & shredded cheese rolled in a tortilla and sliced pinwheel style. Served with sour cream. 6.99

Chicken Wings

Your choice of 8 bone in or boneless chicken wings. Sauce choices; Lime Cilantro, Buffalo or BBQ. Boneless 9, Bone in 10

Jumbo Soft Pretzel Sticks

Brushed with Craft beer, sprinkled with kosher salt, served with whole grain mustard & cheddar cheese sauce 8

Calamari

Lightly breaded and fried to perfection, served with Diablo sauce for dipping 11

● Oysters

Half dozen served on the half shell with lemon and cocktail sauce 12

Fried Havarti with Spicy Marmalade

Lightly breaded and fried triangle of Havarti cheese 8

● Plantain Chips & Salsa 6

Cheese Burger Sliders

Trio of steak burgers with caramelized onions and cheese 7.99

Grasslands

● Goat Cheese Salad

Mixed greens with grape tomato, red onion, toasted almonds and goat cheese. Dressed with lime cilantro vinaigrette 10

● Steak & Blue Cheese Salad

Mixed greens with grape tomato, red onion & green pepper topped with char-grilled steak and blue cheese crumbles dressed with balsamic vinaigrette 12

● Grilled Shrimp Salad

Mixed greens tossed with toasted coconut, sugar & spice pecans, grape tomato & red onion topped with grilled shrimp and pomegranate dressing 13

● Charred Romaine Chicken Caesar

Charred romaine with shredded parmesan, tomato & onion, topped with grilled chicken breast and Caesar dressing 11

Hot Springs

Lobster Bisque

Light cream soup enhanced with real lobster and finished with a touch of sherry 6

Creamy Potato Soup

Chunky bites of potato & carrots with smoky bacon. Topped with shredded cheddar 6

● Can be prepared Gluten Free - Ask your server

Main Cravings

All entrées served with side salad or soup, choice of side & daily vegetable

- **Fresh Blackened Jumbo Scallops**

Wild caught jumbo sea scallops, pan seared and drizzled with Round Barn Riesling lemon butter 24

- **Pan Seared Tilapia**

With bell pepper, cilantro, jicama & cucumber salsa. Chef can prepare blackened if desired 17

- **8oz Top Sirloin Steak**

USDA Choice, hand cut, grilled and served with horseradish cream sauce or chimichurri sauce 18

- **12oz New York Strip**

USDA Choice, center cut, grilled and served with horseradish cream sauce or chimichurri sauce 25

- **BBQ Baby Back Ribs**

Slow roasted, smothered in guava BBQ sauce. Half rack 15, Full rack 22

- **Coconut Crusted Hawaiian Chicken**

Chicken breast crusted with golden brown coconut crust and topped with a coconut glaze 17

- **Tenderloin Medallions**

2-3oz Tenderloin medallions, grilled to order topped with crispy onions & finished with wild mushroom cabernet sauce 24

- **Plantain Encrusted Salmon**

Lightly coated with sweet plantain crumbs, pan seared then baked, topped with fresh tropical fruit relish 19

- **Fried Lake Perch**

Lightly breaded and fried, served with tartar sauce 20

- **Grilled Blackened Ribeye**

12oz Ribeye steak, seasoned with spices, grilled to order and topped with crispy onions. Served with horseradish cream sauce or chimichurri sauce 21

- **20oz Porterhouse**

The King of steaks, USDA Choice, grilled to order and served with your choice of horseradish sauce or chimichurri sauce 30

- **Seafood Stuffed Chicken Breast**

Chicken breast stuffed with shrimp and crab, topped with a lobster cream sauce 19

- **Guava BBQ 1/2 Chicken**

Slow roasted, basted with Chef Eduardo's BBQ sauce 17

- **Lime Cilantro 1/2 Chicken**

Slow roasted, basted with Chef Eduardo's lime cilantro sauce 17

Ingrained Fusions (Pasta)

- **Gourmet Mac & Cheese**

*Baked with parmesan crust 11
Add chicken 13, Add lobster 17,
Add shrimp 16*

- **Thai Shrimp Penne Pasta**

Grilled Thai seasoned shrimp with creamy Thai sauce 17

- **Chicken Penne Pasta**

With creamy cilantro pesto sauce 16

- **Portabella Mushroom Ravioli**

With roasted red pepper sauce 17

Paellas

Our paellas can be made in the more traditional spicy style, ask your server

- **House**

Saffron flavored rice dish with chicken, pulled pork, sausage, tomato, cilantro and jicama 16

- **Vegetable**

Saffron flavored rice dish with peppers, chayote squash, mushrooms and zucchini 14

- **Seafood**

With shrimp, scallops & mussels 20

- **Cravings Special**

Saffron flavored rice dish with chicken, pulled pork, sausage, shrimp, scallops and mussels 24

Aspirations (sides)

*Baked potato / Yukon gold mashed potatoes / South American green rice / Black bean menestra /
Parmesan risotto / Fried sweet plantains / Sweet potato fries / Onion rings*

Ask your server about menu items that may be cooked to order. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness

Ground & Grilled

All Burgers are served with regular or sweet potato fries

South American Burger

A mixture of fresh ground beef and chorizo, grilled to order and topped with avocado, Pico de Gallo and queso fresco 12

Bacon Burger

Fresh Angus steak burger with hickory smoked bacon, BBQ sauce and cheddar cheese 10

Black & Blue Burger

Fresh Angus steak burger blackened and topped with melted blue cheese 10

Olive Burger

Our Angus burger topped with chopped green olives 10

Mushroom, Onion & Swiss Burger

Angus burger topped with sautéed mushroom, onions and Swiss cheese 10

Classic Cheddar Burger

Our Angus burger, grilled to order and topped with melted cheddar cheese 9

Turkey Swiss Burger

Grilled seasoned ground turkey burger topped with cranberry chutney 10

Sliced & Stuffed

All sandwiches are served with regular or sweet potato fries

Lime Cilantro Chicken Sandwich

Grilled lime cilantro chicken breast with avocado on a brioche bun 9

Ham & Brie

With caramelized onions and apple cherry aioli on a warm ciabatta roll 10

Fried Perch Sandwich

Lightly dusted and fried Lake perch with tartar sauce on a brioche bun 11

● Prime Ribeye Steak Sandwich

USDA Prime ribeye grilled and topped with caramelized onions and provolone cheese on flat bread. Melts in your mouth! 12

Pulled Pork

Slow roasted tender pulled pork with BBQ sauce or Tropical fruit relish on a brioche bun 10

Cuban Sandwich

Pork roast, ham, sweet pickles & Swiss cheese on a crusty French roll 9

Lil Bit Cravings

For children 12 and under, all Lil Bit menu items come with choice of one side for 6

Cheeseburger or Hamburger

Crispy Chicken Tenders

Macaroni & Cheese

Cheese Pizza

Kid's Dog