

MOTHER'S DAY

ALL YOU CAN EAT BRUNCH

INCLUDES

choice of morningstar organic coffee, an orange juice, a house mimosa, or a glass of sparkling wine

ADULTS \$44.95 | KIDS \$19.95

STARTERS

served at your table

ASSORTED PASTRIES

FRUIT & YOGURT PARFAIT

BREAKFAST

choose one per guest
served at your table

SMOKED SALMON FRITTATA

with dill crème fraîche

BAKED FRENCH TOAST

with peach melba sauce

CHICKEN & WAFFLES

with cajun sausage gravy

VEGAN CHORIZO SCRAMBLE

with crispy breakfast potatoes

CARVING STATIONS & ENTREES

served at the buffet

CHEF CARVED PRIME RIB

with jus & horseradish sauce

CHEF CARVED PORK ROAST

with granny smith apple chutney

CAULIFLOWER STEAK

with ratatouille

SEARED HALIBUT

with grapefruit salad

MASHED POTATOES

VEGETABLE MEDLEY

DESSERTS

served at the buffet

TURTLE CHEESECAKE

STRAWBERRY SHORTCAKE

COOKIES & CREAM CAKE

(gluten free)

ASSORTED COOKIES & BARS

BRUNCH COCKTAILS

BLUEBERRY MIMOSA

blueberry syrup, orange juice & sparkling wine

PEACH MIMOSA

peach puree, orange juice & sparkling wine

SPARKLING STRAWBERRIES

new amsterdam vodka, strawberry puree & sparkling wine

BLACKBERRY MULE

blackberry syrup, haku vodka, fresh lime & ginger beer

LAVENDER CHAMPAGNE COCKTAIL

lavender syrup & tattersall crème de fleur, topped with decoy brut cuvée & garnished with an edible orchid

CRAVE BLOODY MARY

tito's vodka, bloody mary mix, celery salt rim, garnished with a meat stick, dill pickle, bleu cheese stuffed olive, lime & cheddar cube, with a miller high life pony

MANGO SANGRIA

mango puree, new amsterdam vodka & sauvignon blanc

NON-ALCOHOLIC

FLAVORED ICED TEAS

raspberry, strawberry, peach, pomegranate

LEMONADE

raspberry, strawberry, peach, pomegranate

BOTTLED WATER

fiji water, san pellegrino sparkling water

RED BULL

original, sugar free & the editions (red, yellow & blue)

PINEAPPLE "NOJITO"

pineapple puree, vanilla demerara syrup, coconut water, fresh mint & ginger beer

WATERMELON REFRESHER

ceylon cinnamon syrup, lime juice, red bull red edition

BLUEBERRY MINT FIZZ

fresh blueberries & blueberry puree with layers of mint & soda water

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, red bull

MORNINGSTAR ORGANIC COFFEE

vienna roast | breakfast blend decaf

ESPRESSO

single | double

CAPPUCCINO • CAFE MOCHA • CAFE LATTE

cafe au lait

MIGHTY LEAF HOT TEA

assorted selection

A LA CARTE BREAKFAST

SMOKED SALMON FRITTATA

a creamy blend of fontina, gruyere & gouda with farm fresh eggs, red & green bell peppers, shallots, vine ripened tomatoes & hot smoked salmon, baked to perfection & topped with dill crème fraiche | 21.95

CHICKEN & WAFFLES

crispy chicken thighs with a sweet belgian waffle, topped with house made cajun sausage gravy | 19.95

BAKED FRENCH TOAST

brioche baked in a brown sugar vanilla custard, dusted with cinnamon brown sugar & finished with peach melba sauce, served with choice of pecanwood smoked bacon or sausage | 18.95

VEGAN CHORIZO SCRAMBLE

vegan chorizo scrambled with tofu, sriracha, garlic, soy, turmeric, pepper & parsley, sautéed with red & green peppers & yellow onion, served over crispy breakfast potatoes | 18.95

ENTREES

LOBSTER MAC & CHEESE

lobster meat sautéed with garlic & diced tomatoes, deglazed with white wine, tossed with cavatappi in a fontina, gruyere, gouda & lobster cream sauce, finished with toasted seasoned breadcrumbs & truffle oil | 27.95

LEMON GARLIC CHICKEN

all natural grilled chicken breasts marinated in garlic, rosemary & thyme, on mashed potatoes & broccolini, topped with lemon garlic butter sauce | 26.95

CHICKEN ROSA

hand breaded parmesan chicken on a bed of linguini, tossed in house rosa sauce with roasted tomatoes, garlic & herbs, finished with fresh mozzarella & julienne basil | 24.95

CHICKEN STIR FRY

all natural chicken sautéed with garlic, ginger & fresh vegetable medley, glazed with soy chili sauce, served over coconut jasmine rice & finished with cilantro & chopped peanuts | 24.95

WAGYU BURGER*

durham ranch wagyu beef grilled to perfection, topped with mushroom conserva, caramelized onions & melted swiss, on a toasted everything bun dressed with rosemary garlic aioli & hydroponic butter lettuce | 21.95

SALMON PICCATA*

seared verlasso salmon filet served over linguini tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus & white wine, finished with lemon beurre blanc, basil & fried capers | 33.95

SHORE LUNCH WALLEYE

jumbo wild canadian walleye filet, hand breaded with parmesan & panko, fried & topped with lemon beurre blanc, served with grilled asparagus & mashed potatoes | 34.95

CHILEAN SEA BASS*

pan seared hand cut chilean sea bass on creamy sweet pea risotto, finished with mushroom conserva in miso butter sauce | 39.95

STEAK FRITES*

certified angus beef topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | 29.95

STEAK MEDALLIONS*

certified angus beef, mashed potatoes, heirloom carrots & CRAVE signature steak sauce | 29.95

FILET MIGNON*

certified angus beef, mashed potatoes & CRAVE signature steak sauce, served with crispy roasted brussels sprouts, flash fried & tossed in honey soy balsamic sauce | 46.95

GRILLED NEW YORK*

certified angus beef topped with a smoked bleu cheese sauce, crispy roasted fingerling potatoes & grilled broccolini | 42.95

STARTERS & SALADS

CRAB & LOBSTER TOWER

snow crab dressed with spicy chili crunch & lime juice, layered with avocado, mango & lobster tossed in spicy mayo, served with crisp belgian endive | 23.95

TUNA POKE*

sushi grade ahi tuna tossed in a ginger, soy & sesame poke sauce, avocado crema, topped with fresno chilis, chili onion crisp, green onions & chili oil, served with crispy taro chips | 18.95

CRAB CAKES

house made jumbo lump crab cakes, pan seared to a golden brown, finished with yum yum & chipotle sauces | 21.95

WEDGE

crisp iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomatoes, pecanwood smoked bacon & shaved red onion | 13.95

CRAVE STARTER

revol greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | 11.95

BLT CAESAR STARTER

revol greens baby romaine, hearts of romaine, caesar dressing, roasted tomatoes, pecanwood smoked bacon & brioche croutons | 12.95

HOUSE MADE SOUP

chicken wild rice or seasonal feature | 7.95

SUSHI

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | 20.95 / 14.95

PINK PANTHER ROLL*

tuna, yellowtail, salmon, cilantro, avocado & cucumber, wrapped in soy paper, topped with spicy yuzu sauce & rosemary wasabi aioli | 19.95

RAINBOW*

california roll topped with chef's selection of four types of fish | 19.95

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 23.95 / 17.95

NINJA ROLL*

inside out roll filled with shrimp tempura, cilantro, cucumber & avocado, topped with yellowfin tuna & spicy cilantro sauce | 18.95

#9*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.95

KING KONG*

flash fried sushi shrimp, tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.95 / 16.95

BAMBOO BITE

crunchy tempura shrimp & cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 18.95

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 16.95

SURFER ROLL*

tempura shrimp, cream cheese & avocado, topped with spicy tuna, tobiko, unagi sauce & spicy mayo | 19.95

ALASKA ROLL*

spicy crab mix, salmon, cream cheese & jalapeño, tempura fried in panko bread crumbs, finished with spicy mayo & unagi sauce | 19.95

CLASSIC PLATTER*

california roll, philly roll, #9 roll & three pieces of assorted nigiri | 49.95

TUNA LOVERS PLATTER*

spicy tuna roll, ninja roll, pink panther roll, mexican roll, two pieces of yellowfin tuna nigiri & two pieces of albacore tuna nigiri | 89.95

GREATEST HITS PLATTER*

godzilla roll, king kong roll, mexican roll, bamboo bite roll, crunchy roll, three pieces of salmon sashimi & three pieces of sockeye nigiri, edamame | 129.95