

mother's day

ALL YOU CAN EAT BRUNCH BUFFET

INCLUDES

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

ADULTS \$44.99 | KIDS \$19.99

BREAKFAST

ASSORTED PASTRIES

BYO YOGURT BOWL

FRESH FRUIT SALAD

PECANWOOD SMOKED BACON &
SMOKED CHEDDAR EGG BAKE

CHALLAH FRENCH TOAST
with whipped butter & pure maple syrup

SCRAMBLED EGGS

CHEESY HASHBROWNS

PECANWOOD SMOKED BACON

SAUSAGE LINKS

CARVING STATIONS & ENTREES

CHEF CARVED PRIME RIB
with jus & horseradish sauce

CHEF CARVED MAPLE GLAZED TURKEY
with cranberry chutney

CAULIFLOWER STEAK
*with eggplant, zucchini &
squash ragout (vegan)*

POMEGRANATE GLAZED SALMON
*verlasso salmon glazed with
pomegranate molasses*

SOUR CREAM MASHED
POTATOES & GRAVY

VEGETABLE MEDLEY

GARDEN SALAD

DESSERTS

NEW YORK STYLE CHEESECAKE
with assorted toppings

STRAWBERRY SHORTCAKE

COOKIES & CREAM CAKE
(gluten free)

ASSORTED COOKIES
& BARS



BRUNCH COCKTAILS

BLUEBERRY MIMOSA

blueberry syrup & sparkling wine

PEACH MIMOSA

peach puree & sparkling wine

SPARKLING STRAWBERRIES

new amsterdam vodka, strawberry puree & sparkling wine

LAVENDER CHAMPAGNE COCKTAIL

lavender syrup & tattersall crème de fleur, topped with mumm napa brut prestige & garnished with an edible orchid

CRAVE OLD FASHIONED

a blend of our signature savage & cooke wine barrel aged bourbon & old forester bourbon, citrus chamomile simple syrup, orange bitters & creole bitters, over big ice

CRAVE SMOKED MANHATTAN

woodford double oak bourbon, carpano antica & jerry thomas bitters over big ice, served smoked tableside

BLACKBERRY MULE

blackberry syrup, haku vodka, fresh lime & ginger beer

CRAVE BLOODY MARY

tito's vodka, bloody mary mix, celery salt rim, olive, pepperoni slice & cherry pepper

CRAVE PALOMA

herradura reposado tequila, ruby red grapefruit juice, fresh lime, grapefruit bitters, sparkling grapefruit soda, partial tajin rim, disco grapefruit garnish

BLUEBERRY LEMONADE

stoli blueberi vodka muddled with fresh mint & blueberries, topped with fresh lemonade

ZERO PROOF

MORNINGSTAR ORGANIC COFFEE

vienna roast | breakfast blend decaf

HOT TEA

selection of black, green & herbal teas

FLAVORED LEMONADE & ICED TEAS

raspberry, strawberry, peach, pomegranate

RED BULL

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

PINEAPPLE "NOJITO"

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

BLUEBERRY MINT FIZZ

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

SPICY STRAWBERRY MEADOWS

seedlip garden 108 non-alcoholic gin, muddled strawberry & jalapeño, agave nectar & lime

MELLOW MULE

seedlip garden 108 non-alcoholic gin, honey turmeric elixir, topped with ginger beer

HAWAIIAN HULA

coconut orgeat, lime & orange juice, red bull yellow edition (tropical)

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, red bull available with red bull energy drink or red bull sugarfree

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 truffle crackers | 23.99

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 | 18.99

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in chili sriracha sauce, over house slaw, with a pipette of cry baby craig's habanero sauce | 16.99

TRUFFLE PARMESAN FRIES

tossed in truffle oil, parmesan & house seasoning, served with rosemary garlic aioli | **VG+** | **GS** | 12.99

WEDGE

crisp iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomatoes, pecanwood smoked bacon & shaved red onion | **VG+** | **GS** | 13.99

CRAVE STARTER

revol greens spring mix tossed in balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze | **V** | **GS** | 11.99

BLT CAESAR STARTER

revol greens baby romaine, hearts of romaine, caesar dressing, roasted tomatoes, pecanwood smoked bacon & brioche croutons | **VG+** | **GS+** | 12.99

HOUSE MADE SOUP

chicken wild rice or tomato basil | 7.99

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 | 27.99

LEMON GARLIC CHICKEN

all natural grilled chicken breasts seasoned with garlic, rosemary & thyme, on mashed potatoes & broccolini, topped with lemon garlic butter sauce | **GS** | 26.99

CHIICKEN ROSA

hand breaded parmesan chicken, linguini, house rosa sauce with roasted tomatoes, garlic & herbs, finished with fresh mozzarella & basil | **V+** | 24.99

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 | **VG+** | 24.99

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 | **GS+** | 21.99

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 | 33.99

SHORE LUNCH WALLEYE

jumbo wild canadian walleye filet, breaded with parmesan & panko, fried, served with lemon beurre blanc, grilled asparagus & mashed potatoes | 34.99

CHILEAN SEA BASS*

pan seared hand cut chilean sea bass on creamy sweet pea risotto, finished with mushroom conserva in miso butter sauce | 39.99

STEAK FRITES*

certified angus beef topped with béarnaise sauce, served with house seasoned french fries & grilled asparagus | **GS** | 29.99

STEAK MEDALLIONS*

certified angus beef, mashed potatoes, heirloom carrots & CRAVE signature steak sauce | **GS+** | 29.99

PETITE FILET MIGNON*

certified angus beef, CRAVE signature steak sauce, served with truffled mashed potatoes & grilled asparagus | **GS+** | 39.99

GRAND FILET MIGNON*

certified angus beef, truffled parmesan fingerling potatoes & CRAVE signature steak sauce, served with crispy roasted brussels sprouts, flash fried & tossed in honey soy balsamic sauce | **GS+** | 54.99

GRILLED NEW YORK*

certified angus beef, smoked bleu cheese sauce, crispy roasted fingerling potatoes & grilled broccolini | **GS** | 42.99

SUSHI

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | **GS+** | 20.99 / 14.99

PINK PANTHER*

tuna, yellowtail, salmon, cilantro, avocado & cucumber, wrapped in soy paper, topped with spicy yuzu sauce & rosemary wasabi aioli | **GS+** | 19.99

RAINBOW*

california roll topped with chef's selection of four types of fish | 19.99

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce | 23.99 / 17.99

NINJA*

inside out roll filled with shrimp tempura, cilantro, cucumber & avocado, topped with yellowfin tuna & spicy cilantro sauce | 18.99

#9*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce | 17.99

KING KONG*

flash fried, sushi shrimp, tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces | 22.99 / 16.99

BAMBOO BITE

crunchy tempura shrimp & cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces | 18.99

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce | 16.99

SURFER*

tempura shrimp, cream cheese & avocado, topped with spicy tuna, tobiko, unagi sauce & spicy mayo | 19.99

ALASKA*

spicy crab mix, salmon, cream cheese & jalapeño, tempura fried in panko breadcrumbs, finished with spicy mayo & unagi sauce | 19.99

CLASSIC PLATTER*

california roll, philly roll, #9 roll & three pieces of assorted nigiri | 49.99

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 | 89.99

GREATEST HITS PLATTER*

godzilla roll, king kong roll, mexican roll, bamboo bite roll, crunchy roll, three pieces of salmon sashimi & three pieces of salmon nigiri, served with edamame | 129.99

V vegetarian | **V+** can be modified to be vegetarian | **VG** vegan | **VG+** can be modified to be vegan | **GS** gluten sensitive | **GS+** can be modified to be gluten sensitive
gluten sensitive items do not contain gluten in their preparation or recipes; cross contamination is possible. if you have celiac disease or are extremely sensitive to gluten, please advise your server.

*CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish, or eggs may increase your risk of food borne illness, especially for individuals with certain medical conditions.
If unsure of your risk, consult a physician. Items noted by an asterisk (*) on menu do contain raw or undercooked meats, fish, or shellfish.

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PRIME RIB DINNER

QUEEN CUT \$45.99 | KING CUT \$55.99

STARTER SALAD or SOUP

choose your start

CRAVE STARTER

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

BLT CAESAR STARTER

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

HOUSE MADE SOUP

chicken wild rice or tomato basil

PRIME RIB

choose your cut

QUEEN CUT KING CUT

herb roasted prime rib with horseradish cream & au jus, served with mashed potatoes & seasonal vegetables

DESSERT

choose your sweet

FRENCH SILK MINI

light & dark chocolate mousse layered with cookie crumbs & topped with fresh whipped cream

TIRAMISU MINI

espresso soaked cake layered with mascarpone cream & finished with a dusting of cocoa powder

BERRIES & CREAM MINI

layers of nilla wafer, fresh whipped cream & a puree of strawberry, blueberry & blackberry, garnished with a nilla wafer



CRAFT COCKTAILS

PINEAPPLE MOJITO

diplomatico rum, cointreau noir, fresh mint, pineapple & coconut, topped with ginger beer

BLACKBERRY MULE

blackberry syrup, haku vodka, fresh lime, ginger beer

LAVENDER CHAMPAGNE COCKTAIL

lavender syrup & tattersall crème de fleur, topped with mumm napa brut prestige, garnished with an edible orchid

ANGRY DRAGON MARTINI

cruzan aged rum shaken with lychee, raspberry syrup, strawberry syrup & cranberry juice, citrus sugar rim

CRAVE OLD FASHIONED

a blend of our signature savage & cooke wine barrel aged bourbon & old forester bourbon, citrus chamomile simple syrup, orange bitters & creole bitters, over big ice

BLOOD ORANGE MARGARITA

herradura reposado, blood orange, vanilla demerara syrup, lime, salt & tajin rim

RASPBERRY GINGER GIMLET

new amsterdam vodka, ginger, lime, fresh raspberries & basil

BLUEBERRY LEMONADE

stoli blueberi vodka muddled with fresh mint & blueberries, topped with fresh lemonade

CRAVE SMOKED MANHATTAN

woodford double oak bourbon, carpano antica & jerry thomas bitters over big ice, served smoked tableside

CRAVE PALOMA

herradura reposado tequila, ruby red grapefruit juice, fresh lime, grapefruit bitters, sparkling grapefruit soda, partial tajin rim, disco grapefruit garnish

CUCUMBER MARTINI

hendrick's gin & st. germain elderflower liqueur shaken with cucumber puree, ginger syrup & lemon juice, served up, garnished with a cucumber ribbon

ZERO PROOF

MELLOW MULE

seedlip garden 108 non-alcoholic gin, honey turmeric elixir, topped with ginger beer

PROHIBITION TONIC

seedlip garden 108 non-alcoholic gin, fever tree elderflower tonic, fresh thyme sprig

HAWAIIAN HULA

coconut orgeat, lime & orange juice, red bull yellow edition (tropical)

SPICY STRAWBERRY MEADOWS

seedlip garden 108 non-alcoholic gin, muddled strawberry & jalapeño, agave nectar & lime

BLUEBERRY MINT FIZZ

a house favorite, layers of fresh blueberries, blueberry puree, fresh mint & soda water

PINEAPPLE "NOJITO"

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

RASPBERRY BULL LEMONADE

fresh raspberry, lemonade, red bull
available with red bull energy drink or red bull sugarfree

RED BULL

red bull energy drink
red bull sugarfree
the editions by red bull
red (watermelon)
yellow (tropical)
blue (blueberry)

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 truffle crackers | 23.99

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 | 18.99

FIRECRACKER SHRIMP

spiral cut shrimp, battered & flash fried, tossed in chili sriracha sauce, over house slaw, with a pipette of cry baby craig's habanero sauce | 16.99

TRUFFLE PARMESAN FRIES

tossed in truffle oil, parmesan & house seasoning, served with rosemary garlic aioli | **VG+** | **GS** | 12.99

WEDGE

crisp iceberg lettuce wedge smothered in bleu cheese dressing, cherry tomatoes, pecanwood smoked bacon & shaved red onion | **VG+** | **GS** | 13.99

CRAVE STARTER

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revol greens baby romaine, hearts of romaine, caesar dressing, roasted tomatoes, pecanwood smoked bacon & brioche croutons | **VG+** | **GS+** | 12.99

HOUSE MADE SOUP

chicken wild rice or tomato basil | 7.99

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 | 27.99

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SUSHI

MEXICAN*

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce | **GS+** | 20.99 / 14.99

PINK PANTHER*

tuna, yellowtail, salmon, cilantro, avocado & cucumber, wrapped in soy paper, topped with spicy yuzu sauce & rosemary wasabi aioli | **GS+** | 19.99

RAINBOW*

california roll topped with chef's selection of four types of fish | 19.99

GODZILLA*

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