

mother's day

ALL YOU CAN EAT BRUNCH BUFFET

includes choice of a house mimosa or glass of sparkling wine

ADULTS \$44.95 | KIDS \$17.95

BREAKFAST SIGNATURES

ASSORTED PASTRIES

BYO YOGURT BOWL

FLORENTINE EGG BAKE

mushrooms, spinach & sausage

CHALLAH FRENCH TOAST

whipped butter & pure maple syrup

SCRAMBLED EGGS

CHEESY HASHBROWNS

BACON & SAUSAGE LINKS

CARVING STATIONS & ENTREES

CHEF CARVED PRIME RIB

jus & horseradish sauce

CHEF CARVED TURKEY

maple glazed, with cranberry chutney

CAULIFLOWER STEAK

eggplant, zucchini & squash ragout

SALMON

with mango salsa

RIGATONI

with vodka sauce & italian sausage

SUSHI, SALADS & SAVORY SIDES

CALIFORNIA ROLLS

SPICY SALMON ROLLS

SPICY TUNA ROLLS

MIXED GREEN SALAD

FRUIT SALAD

SOUR CREAM MASHED
POTATOES

VEGETABLE MEDLEY

DESSERTS

STRAWBERRY
SHORTCAKE

NEW YORK STYLE
CHEESECAKE

with assorted toppings

COOKIES &
CREAM CAKE
(gluten free)

ASSORTED
COOKIES & BARS

FEATURED BUBBLES

MUMM'S FOR MOM *mumm napa brut prestige or mumm napa brut rosé • 55*

MOET & CHANDON BRUT IMPERIAL *pop the champagne in your mama's honor • 80*

BRUNCH COCKTAILS

CLASSIC MIMOSA orange juice & sparkling wine • 10

BLUEBERRY MIMOSA blueberry syrup & sparkling wine • 11

PEACH MIMOSA peach puree & sparkling wine • 11

SPARKLING STRAWBERRIES new amsterdam vodka,
strawberry puree & sparkling wine • 12

LAVENDER CHAMPAGNE COCKTAIL lavender syrup,
tattersall creme de fleur, mumm napa brut • 9

HONEY OLD FASHIONED old forester CRAVE select single
barrel bourbon, honey cinnamon syrup, rosemary sprig, big ice • 13

BLACKBERRY MULE blackberry syrup, haku vodka, lime, ginger
beer • 11

CRAVE BLOODY MARY tito's vodka, bloody mary mix, celery
salt rim, olive, pepperoni slice & cherry pepper • 12

BLUEBERRY LEMONADE stoli blueberry vodka, blueberries,
mint, lemonade • 12

NON-ALCOHOLIC

MELLOW MULE seedlip garden 108 non-alcoholic gin, honey
turmeric elixir, ginger beer • 11

PROHIBITION TONIC seedlip garden 108 non-alcoholic gin,
elderflower tonic, thyme sprig • 11

SPICY STRAWBERRY MEADOWS seedlip garden 108 non-
alcoholic gin, strawberry, jalapeño, agave, lime • 11

BLUEBERRY MINT FIZZ blueberries, mint, blueberry puree,
soda water • 8

PINEAPPLE "NOJITO" pineapple puree, coconut water, vanilla
demerara, mint, ginger beer • 8

RASPBERRY BULL LEMONADE raspberry, lemonade, red bull
energy drink or red bull sugarfree • 8

STARTERS & SALADS

WAGYU MEATBALLS calabrian chili red sauce, parmesan, basil, whipped ricotta • 16

ARTICHOKE DIP spinach, artichokes, cream cheese, parmesan, focaccia • v • 14

FIRECRACKER SHRIMP flash fried spiral cut shrimp, chili sriracha sauce, house slaw, pipette of cry baby craig’s habanero sauce • 16

TRUFFLE PARMESAN FRIES^ rosemary garlic aioli • v vg+ gs • 11

CRAVE STARTER spring mix, candied walnuts, goat cheese, balsamic vinaigrette & glaze • v gs • 9

BLT CAESAR STARTER baby romaine, hearts of romaine, roasted tomatoes, bacon, caesar dressing, brioche croutons • gs+ • 9

KALE & APPLE STARTER baby kale, crispy pancetta, honeycrisp apples, green grapes, pistachios, parmesan vinaigrette • v+ vg+ gs • 10

ENTREES

LOBSTER MAC & CHEESE fontina, gruyere, gouda & lobster cream sauce, cavatappi, diced tomato, breadcrumbs, truffle oil • 25

PESTO CHICKEN FETTUCCINE roasted tomato, mornay sauce, arugula & pistachio pesto, shaved parmesan • v+ • 21.50

MEDITERRANEAN CHICKEN spinach, heirloom cherry tomato, cream cheese sauce, basil, mediterranean rice • gs+ • 25

RIGATONI WITH VODKA SAUCE spicy italian sausage, pancetta, parmesan, basil • 19.50

CHICKEN STIR FRY ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts • vg+ • 22.50

WAGYU BURGER* durham ranch wagyu beef, mushroom conserva, swiss, caramelized onions, bibb lettuce, rosemary garlic aioli • gs+ • 20

SALMON* pearl couscous, piquillo peppers, roasted tomato, parmesan, chimichurri • 29

WALLEYE parmesan cornmeal crust, mashed potatoes, roasted heirloom carrots, lemon beurre blanc, fried capers • 28

GINGER CHILEAN SEA BASS stir fried vegetables, garlic ginger glaze, sesame seeds, coconut jasmine rice • 34

STEAK FRITES* bistro filet, bearnaise, truffle fries^, grilled asparagus • gs • 28.50

FILET* mashed potatoes, grilled asparagus, signature steak sauce • gs • 42

GRILLED NEW YORK* smoked bleu cheese sauce, roasted fingerling potatoes, grilled broccolini • gs • 43

SUSHI

MEXICAN* yellowfin tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce • gs+ • 22 / 15

PINK PANTHER* yellowfin tuna, yellowtail, salmon, cilantro, avocado, cucumber, soy paper, spicy yuzu sauce, rosemary wasabi aioli • 20

RAINBOW* california roll topped with chef’s selection of four types of fish • gs+ • 20

GODZILLA* spicy tuna, tempura shrimp, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, unagi sauce • 24 / 18

#9* tempura shrimp, spicy mayo, yamagobo, kaiware, salmon, avocado, unagi sauce, sesame seeds • 18

KING KONG* shrimp, yellowfin tuna, cream cheese, avocado & jalapeño, tempura battered, with spicy mayo, unagi & hibachi sauces • 23 / 17

BAMBOO BITE tempura shrimp, cream cheese, avocado, jalapeño, hibachi & unagi sauces • 18

CRUNCHY* tempura shrimp, masago, kaiware, spicy mayo, avocado, crunchy flakes, unagi sauce • 17

ANGRY LOBSTER spicy lobster mix, avocado, jalapeño, unagi sauce, spicy mayo, torched tableside • 28

CLASSIC PLATTER* california roll, spicy salmon roll, #9 roll, three pieces of assorted nigiri • 50

TUNA LOVERS PLATTER* spicy tuna roll, tuna two times roll, pink panther roll, mexican roll, two pieces of yellowfin nigiri, two pieces of albacore nigiri • 90

GREATEST HITS PLATTER* godzilla roll, king kong roll, mexican roll, bamboo bite roll, crunchy roll, three pieces of salmon sashimi, three pieces of yellowfin tuna nigiri, served with edamame • 130

v vegetarian // vg vegan // gs gluten sensitive // + can be modified | **PLEASE NOTE:** 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. items noted by a caret [^] indicate a dish with a component that has been fried in a mixed-use fryer.

items noted with an asterisk () may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.