



SOUP

SOUP OF YESTERDAY 4

ALWAYS IMAGINATIVE AND BETTER MADE THE DAY BEFORE

FRENCH ONION SOUP 6

RICH BROTH LOADED WITH CARAMELIZED ONIONS AND OVEN-BAKED, WITH GARLIC CROSTINI, MOZZARELLA, AND PARMESAN CHEESE

SALADS

HOUSE SALAD 6

CRISP ROMAINE SERVED WITH TOMATO ONION AND PEPPER

CAESAR SALAD 8

CRISP ROMAINE TOSSED IN HOUSE-MADE CAESAR DRESSING ACCOMPANIED BY ROASTED GARLIC CLOVES, HERB POLENTA CROUTONS, CRISPY BACON, AND PARMESAN CHEESE

CRAVE SALAD 9

BABY SPINACH WITH GOAT CHEESE, STRAWBERRY, RED ONION, CANDIED NUTS, IN A PASSION FRUIT VINAIGRETTE

CRAVE SIGNATURE TEMPURA SALAD 11

TWO SEA SCALLOPS AND SHIITAKE MUSHROOMS SKEWERED ON A FRESH ROSEMARY BRANCH, TEMPURA FRIED AND DRIZZLED WITH A TERIYAKI GLAZE AND WASABI AIOLI, SERVED ON A BED OF FRESH GREENS



APPETIZERS

NAAN 6

GRILLED NAAN DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, SERVED WITH ROASTED GARLIC HUMMUS

GYOZA 6

BEEF DUMPLINGS, SERVED WITH SPICY PLUM SAUCE

CRISPY GOAT CHEESE ROUNDS 8

PANKO CRUSTED GOAT CHEESE ROUNDS SERVED WITH CRANBERRY COULIS AND CROSTINI

SAUTÉED CHORIZO 6

SPANISH STYLE CHORIZO, SAUTÉED TO PERFECTION AND SERVED WITH POMERY MUSTARD

GRILLED PONZU SHRIMP 9

GRILLED TIGER SHRIMP SERVED WITH A CREAMY PONZU SAUCE WITH AN ONION SALSITA

CALAMARI 8

DUSTED AND LIGHTLY FRIED, SERVED WITH A CHIPOTLE MAYO

SWEET POTATO FRIES 6

SERVED WITH CHIPOTLE AIOLI

GOAT CHEESE BRUSCHETTA 7

SERVED ON A FRENCH LOAF WITH BASIL AND GOAT CHEESE

BEEF TIPS 10

ANGUS BEEF DUSTED IN CAJUN SPICES AND BLACKENED, SERVED WITH A ROASTED RED PEPPER CREAM SAUCE



PASTAS

WILD MUSHROOM SPINACH AND GOAT CHEESE PASTA 15

TOSSED WITH A DELICIOUS GOAT CHEESE AND WHITE WINE CREAM SAUCE USING A BOW TIE PASTA

FETTUCINE BOLOGNESE 13

TOSSED WITH CHORIZO BOLOGNESE SAUCE AND PARMESAN CHEESE

SEAFOOD FETTUCINE 17

TOSSED WITH SEARED SCALLOPS, BLACK TIGER SHRIMP, ROASTED RED PEPPER, AND SUN DRIED TOMATOES IN A ZESTY GARLIC-CHIVE CREAM SAUCE

ENTREES

(ALL ENTREES SERVED POTATO OF THE DAY AND VEGETABLE OF THE DAY)

NEW YORK STRIP LOIN 10 OZ 17

FRESH ONTARIO AAA NEW YORK STRIP LOIN GRILLED TO YOUR PREFERENCE

RIB EYE 12 OZ 20

FRESH ONTARIO AAA RIB EYE GRILLED TO YOUR PREFERENCE AND TOPPED WITH ROASTED SHALLOT DEMI

10 OZ SIRLOIN 21

SERVED WITH TRUFFLE CELERIAC PUREE, MUSHROOM MEDLEY, AND RED WINE JUS

CHICKEN FLORENTINE 17

CHICKEN BREAST STUFFED WITH RICOTTA CHEESE AND SPINACH, TOPPED WITH AN ARTICHOKE-TOMATO CONCASSE AND WHITE WINE CREAM SAUCE. SERVED WITH YOUR CHOICE OF POTATO OR RICE, AND DAILY VEGETABLE BLEND



CHICKEN FORESTIERE 15

PAN SEARED CHICKEN BREAST WITH A POMERY MUSTARD AND MUSHROOM SAUCE

GRILLED ATLANTIC SALMON 18

PREPARED WITH OUR SPECIAL DRY RUB THEN GRILLED AND MAPLE GLAZED, WITH STEAMED VEGETABLES AND ROASTED POTATOES

CRAVE TALAPIA 15

TOPPED WITH A PINEAPPLE AND JALAPEÑO SALSA

BUTCHERS BLEND (PLJESKAVICA) 14

A MIX OF GROUND BEEF, VEAL AND PORK, MIXED WITH OUR SECRET SPICES, GREEN PEPPERS AND ONION, FORMED LIKE A BURGER, SERVED IN A PANINI BREAD WITH HOME MADE CHEESE SPREAD

CHEVAPS 14

A MIX OF GROUND BEEF, VEAL AND PORK, WITH OUR SECRET SPICES, HAND SHAPED LIKE SMALL SAUSAGES AND SEARED TO PERFECTION. SERVED WITH FLAT BREAD AND OUR HOUSE MADE CREAM CHEESE. "TRY IT ONCE AND YOU'LL CRAVE IT AGAIN!"

WIENER SCHNITZEL 15

TENDER PORK SCHNITZEL, LIGHTLY BREADED AND COOKED TO PERFECTION, SERVED WITH LEMON WEDGES

CRAVE GOURMET MEAT PLATTER 35

A MEDLEY OF CHEVAPS, BEEF KABOBS, AND WIENER SCHNITZEL. SERVED WITH PANINI BREAD AND OUR HOUSE MADE CREAM CHEESE SPREAD

(ADD SOUP OR GARDEN SALAD TO YOUR ENTRÉE FOR \$2.50 (HST NOT INCLUDED))



KIDS CRAVE

CHICKEN FINGERS 8

SERVED WITH YOUR CHOICE OF YUKON FRIES OR BUTTERED FETTUCCINE

CRAVE BURGER 8

SERVED WITH CHEDDAR CHEESE AND YUKON GOLD FRIES

FETTUCCINE 6

CHOICE OF BUTTER SAUCE OR BLUSH

DESSERT

CRÈME BRULEE 5

CHOCOLATE POT DU CRÈME 6

SERVED WITH RASPBERRY COULIS

PYRAMID CAKE 5

LADY FINGERS FORMED LIKE A PYRAMID MIXED WITH VANILLA & RUM. TOPPED WITH A LIGHT VANILLA ICING WITH SHREDDED COCONUT