

DINING at crave

 Item can be modified to Gluten-Free

 Item is 100% Gluten-Free

Signature Starters

Recommended for sharing

CREATE YOUR OWN CHEESE BOARD \$16

Choose 3 cheeses, from our cheese selection, served with crispy chick peas, raspberry and rhubarb compote and balsamic compressed watermelon and truffled crostini and crackers

Brie, Ontario

cow's milk, soft cheese

Parmessan, USA

cow's milk, hard cheese

Oka, Quebec

cow's milk, semi-soft

Smoked cheddar, Ontario

cow's milk, firm cheese, naturally smoked

Bleu ermite, Quebec

cow's milk, blue cheese, semi-firm

CHARCUTERIE & CHEESE BOARD \$22

Choose 3 cheeses, from our cheese selection and a selection of soppressata, proscuitto, and beef bundnerfleisch served with crispy chick peas, raspberry and rhubarb compote, balsamic compressed watermelon, dijon, pickled radishes, cornichons and truffled crostini and crackers

CHARCUTERIE BOARD \$16

Selection of cured meats; proscuitto, soppressata and beef bundnerfleisch, served with pickled radishes, cornichons, dijon and truffled crostini

PANKO CRUSTED GOAT CHEESE \$12

Panko and herb crusted goat cheese, seasonal local beets, baby argula, rosemary apple chips, pomegranate reduction

MUSHROOM TRUFFLE RAVIOLI \$13

Mushroom filled raviolis with garlic sage, white truffle paste, niagara chardonnay, roasted pine nuts, field tomatoes and parmigiano cheese

ARTICOKE DIP \$12

Creamy artichoke dip with parmesan, cheddar and sun-dried tomatoes served with naan bread chips and pretzel bread toasts

DECONSTRUCTED TUNA SUSHI \$14

Sliced seared ahi tuna, sushi rice, nori, pickled ginger, wasabi mayonnaise and soy glaze

Soups

APPLEWOOD SMOKED CHEDDAR, BEER AND BACON SOUP \$10

2-year applewood smoked cheddar, sourdough crostini, parmigiano, and 5-year cheddar crust

TRADITIONAL FRENCH ONION SOUP \$9

Caramelized spanish onions, sherry, chicken bouillon, white wine, gratinated with 4-cheese blend

SOUP OF THE DAY \$6

Prepared fresh daily

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Salads

ORGANIC GREENS  \$12

Kale and organic spring mix salad with toasted pecans, goji berries, quinoa, english cucumber, grape tomato and pretzel bread croutons served with pomegranate dressing

MEDITERANEAN GREEK STYLE SALAD  \$11

Field tomato, sun-dried olives, cucumber, sweet pepper and red onion, smooth feta puree, house vinaigrette and crostini

CAESAR SALAD  \$12

Crisp romaine hearts, parmigiano cheese shards, crisp double smoked bacon and pretzel croutons

ADD TO ANY LEAF SALAD

ADD A BREAST OF CHICKEN TO ANY SALAD \$8

ADD A 7-OZ SALMON FILLET TO ANY SALAD \$10

ADD SEARED AHI-TUNA SLICES \$11

MAKE CAESAR OR ORGANIC GREENS INTO APPETIZER SIZE \$8

Main Courses

Chef's recommendations

FRESH ATLANTIC SALMON  \$25

Citrus maple and mustard marmalade crusted filet of salmon, with avocado mashed potato and baby spinach

ANGUS NEW YORK STEAK (9-OZ)  \$30

Grilled new york steak, honey goat cheese and herb crust, warm salad with mushrooms, grape tomato, caramelized onion, arugula, pesto and parmesan served with roasted garlic mashed potatoes

BUTTER CHICKEN  \$21

Mild indian spiced chicken with tomato, ginger, cream sauce served with leaf spinach, fried papadam, curried cashews, and basmati rice

GRILLED CHICKEN SUPREME  \$24

Supreme of chicken with sun choke, sweet corn, red pepper and white truffle paste served with roasted sweet potatoes

FISH AND CHIPS \$19

Crisp battered haddock fillet served with tartar sauce and french fries

DAILY SPECIAL

Prepared fresh, priced daily. Please inquire with your server

DAILY CATCH OF THE DAY

Prepared fresh, priced daily. Please inquire with your server

HEALTHY SPECIAL

Our healthy special has reduced sodium, reduced fat preparations, and any sauces served on the side. Priced daily, please inquire with your server

MUSHROOM TRUFFLE RAVIOLI \$18

Mushroom filled raviolis with garlic sage, white truffle paste, nigara chardonnay, roasted pine nuts, field tomatoes and parmigiano cheese

ONE POUND BBQ CHICKEN WINGS \$17

Served with mild, medium or hot sauce, carrot and celery sticks, blue cheese dip and french fries

CHICKEN FINGERS \$15

Golden fried chicken breast strips with plum sauce and french fries

VEGETABLE STIR FRY  \$17

Seasonal green vegetables with hoisin glaze served with steamed basmati rice

ADD CHICKEN STRIPS \$6

ADD SLICED AHI TUNA \$11

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Sandwiches

Substitute fries for a garden salad at no additional cost
Add sweet potato fries for \$2

MEDITERRANEAN SANDWICH \$14
Feta spread, tomato, cucumber, caramelized onions and tapenade on an artisan cheese bun served with french fries

CLUB HOUSE SANDWICH \$16
Traditional club house on untraditional naan bread, smoked bacon, turkey, lettuce, tomato, and mayonnaise (also available on white or whole wheat toast) served with french fries

ADDITIONAL A LA CARTE SIDES

FRENCH FRIES \$4
BAKED POTATO \$4
CREAMED SPINACH \$5

Burgers

Substitute fries for a garden salad at no additional cost
Add sweet potato fries for \$2

8-OUNCE BEEF HAMBURGER  \$14
Fresh ground brisket of beef grilled to the order and served with french fries

(To meet municipal health standards, we cook our burgers to a minimum of medium well)
Each grilled burger is served on a artisan bun with deluxe condiments

ADD THESE TOPPINGS (each) \$1.50
Swiss cheese, cheddar, sautéed mushrooms, smoked bacon, or caramelized onions

MIDDLE EAST LAMB BURGER \$15
Middle east spices, tzatziki sauce, tahini, bruschetta tomatoes and cilantro served on artisan bun with deluxe condiments and french fries

BUTTER CHICKEN BURGER  \$14
Ground chicken burger with caramelized onions, mango chutney, butter sauce and yogurt dip served with french fries

THE GOURMET PRIME RIB BURGER  \$17
Ground prime rib, 6-oz premium fire-grilled burger, topped with grilled portobello mushroom and 5-year cheddar, served on artisan bun with our deluxe condiments and french fries

ADDITIONAL A LA CARTE SIDES

FRENCH FRIES \$4
BAKED POTATO \$4
CREAMED SPINACH \$5

Pizza Hut Express



CHEESE PIZZA

Mozzarella cheese

6-inch	\$9
12-inch	\$18

PEPPERONI LOVERS

Double your pleasure! Two helpings of pepperoni plus an extra helping of cheese

6-inch	\$9
12-inch	\$18

VEGGIE LOVERS

A garden of earthy delights!
Fresh mushrooms, green peppers, onions and tomatoes topped with cheese

6-inch	\$9
12-inch	\$18

SUPREME

Everything the name says!
Loaded with pepperoni, mild sausage, beef topping, green peppers, mushrooms and onions

6-inch	\$10
12-inch	\$20

CANADIAN

A homegrown favourite with pepperoni, bacon and fresh m-m-mushrooms

6-inch	\$10
12-inch	\$20

HAWAIIAN

Say 'Aloha' to ham, pineapple and mozzarella cheese, if you please

6-inch	\$10
12-inch	\$20

CREATE YOUR OWN

12-inch	\$16
Additional toppings (each)	\$1.75

CHOOSE FROM:

- | | |
|-----------------------|--------------|
| Pepperoni | Ham |
| Bacon | Mushroom |
| Beef topping | Onion |
| Mild sausage | Green pepper |
| Extra cheese | Tomato |
| Hot pepper | Pineapple |
| Green or black olives | |