

Desserts

Crème Brulee *

madagascar vanilla bean custard with a caramelized sugar crust 5.99

Peach Streusel Cheesecake

sautéed peaches in a cream cheese filling, finished with an almond streusel topping 5.99

The Chocolate Bomb

dark chocolate cake stuffed with chocolate mousse, topped with a chocolate ganache 5.99

Baklava

greek pastry with filo dough filled with walnuts and almonds, baked in spiced honey syrup 6.99

Strawberry & Rhubarb Streusel

sautéed strawberries and rhubarb, topped with an almond streusel, finished with vanilla bean ice cream 6.99

Oreo Cheesecake

chopped Oreos in a cream cheese filling with a chocolate graham cracker crust 5.99

Peanut Butter Chocolate Cake

double chocolate sponge cake, chocolate peanut butter crème, chocolate ganache, chocolate covered peanuts 5.99

Pineapple Foster *

sautéed pineapples and walnuts in a rum caramel sauce and vanilla bean ice cream 6.99

Ask about our Featured Dessert!

Gluten Free Items *

Coffee Cordials

(regular or decaf coffee, topped with whipped cream)

Almond Joy

Three Olives Coconut Water, Dorda Double Chocolate Liqueur, Dark Crème de Cacao 6.50

Nutty Irishman

Tullamore Dew Irish Whiskey, Frangelico and Baileys Irish Cream 6.50

Toffee Coffee

Licor 43, DeKuyper Butterscotch Schnapps and Godiva White Chocolate 6.50

Port Wines

Sandeman Founders Reserve Port

ruby color, rich red fruit, Portugal 7.50

Taylor Fladgate 10 Year Old Tawny Port

red fruit & caramel flavors, smoky character, Portugal 8.00

Cognacs

Dom Benedictine B & B Liqueur 7.00

Grand Marnier 8.00

Remy Martin VSOP 8.00

Hennessy VSOP 10.50