

## 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

### **Warm Apple Streusel**

sautéed apples and a caramel sauce, topped with an almond streusel, finished with vanilla bean ice cream 6.99

### **Andes Mint Cheesecake**

mint cream cheese filling with a chocolate graham cracker crust, topped with chocolate ganache and crushed Andes Mint 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**