

Desserts

Crème Brulee *

madagascar vanilla bean custard with a
caramelized sugar crust 6.99

Reese's Peanut Butter Cake

layers of moist chocolate cake with peanut butter cream,
topped with chocolate ganache and chopped
reese's peanut butter cups 6.99

New York Style Cheesecake

vanilla cream cheese filling with a graham cracker crust
(optional – strawberry sauce) 6.99

The Chocolate Bomb

dark chocolate cake stuffed with chocolate mousse,
topped with a chocolate ganache 6.99

Baklava

greek pastry with filo dough filled with walnuts and
almonds, baked in spiced honey syrup 7.99

Pineapple Foster *

sautéed pineapples and walnuts in a rum caramel
sauce and vanilla bean ice cream 7.99

Chocolate Chip Cookie Cheesecake

cream cheese cookie dough filling with a chocolate chip
crust, topped with chocolate ganache 7.99

Blueberry Streusel Bread Pudding

warm bread pudding made with blueberries, topped
with vanilla ice cream and blueberry sauce 8.99

Ask about our Featured Dessert!

Gluten Free Items *

Coffee Cordials

(regular or decaf coffee, topped with whipped cream)

Coconut Russian Coffee

Dorda Coconut Liqueur, and Kahlua,
topped with coconut flakes 6.50

Double Cocoa Alexander

Dark Chocolate Godiva, White Chocolate Godiva,
Brandy, and Dark Crème de Cacao 6.50

Toffee Coffee

Tuaca, 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