



desserts

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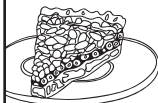


Burnt Cream

Fresh seasonal berries,
whipped cream 8 gf

Key Lime Pie

Nellie and Joe's famous Key West
lime juice, lemon sorbet 8



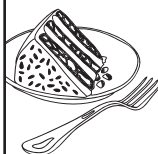
Chocolate Indulgence Cake

Housemade chocolate sauce poured
tableside, vanilla ice cream 9

dessert

New York Style Cheesecake

Fresh seasonal berries, whipped
cream, raspberry coulis 9



Seasonal Fruit Cobbler

Assorted Chef's flavors,
served à la mode 9



Warm Pear Bread Pudding

Oven roasted, cinnamon and nutmeg,
vanilla ice cream, housemade bourbon
sauce poured tableside 9



*gf Prepared gluten-free, but we are not a gluten-free
kitchen and do not have separate cooking equipment to
prepare 100% gluten-free items.*

after dinner

cocktails

Salted Caramel Martini

Stoli Salted Karamel vodka, Baileys Salted Caramel,
Kahlúa, salted caramel rim 10

Death by Chocolate

Stoli Vanil vodka, Godiva Chocolate liqueur, Crème de
Cacao White, whipping cream, chocolate shavings 11

dessert wine | Late Harvest by Royal Tokaji HUN '15 10

cognac | Courvoisier VS | Rémy Martin VSOP |
Hennessy VS | Hennessy XO

port | Graham's Six Grapes 6.5 | Graham's 10 Yr Tawny 8.5
Graham's 20 Yr Tawny 15 | Graham's 30 Yr Tawny 20.25

Port Flight 25

Sampling of Graham's 10, 20 and 30 Yr Tawny Ports

straight or chilled

single malt scotch

Highlands malts:

The Glenlivet 18 Yr

The Macallan 12 Yr

Oban 14 Yr

Islay malts:

Laphroaig 10 yr

scotch blends

Cutty Sark

Johnnie Walker Black

whiskey

Crown Royal

Gentleman Jack

Jameson

Jack Daniel's Single-Barrel

Woodford Rye

bourbon

Knob Creek

Maker's Mark

Woodford Reserve

-- espresso --

Espresso 3.25 | Caffe Latte 3.55

Cappuccino 3.55 | Caffe Mocha 3.95