

DESSERT MENU

Crème Brulee

Classic Vanilla Bean Infused Custard
Caramelized Sugar & Fresh Fruit

8.00

Tiramisu

Moist Sponge Layered Cake Soaked in Coffee Liqueur
Mascarpone Cream & Cocoa Dusting

8.00

Molten Lava Cake

Individual Dark Chocolate Cake
Hot Liquid Center

8.00

Exotic Bomba

Passion Fruit & Mango Sorbet
Enveloped in a White Chocolate Shell
Raspberry Coulis Center

8.00

Mango & Raspberry Sorbet

Touch of Fresh Lime Juice

8.00

Specialty Cheesecake

Inquire with Your Server

8.00

Gelato or Ice Cream of the Day

Ask About Other Dessert Specials

DRINK MENU

After Dinner Thoughts!!!

Espresso Martini

Stoli Vanilla, Baileys, Frangelico
Starbucks Coffee Liqueur

GodivaTini

White & Dark Chocolate Liqueur, Baileys
Stoli Vanilla Shaken

Pomegranate Martini

Hanger One Vodka, Stoli Vanilla, Triple Sec
& Pomegranate Juice

Dirty Martini

Beefeater Gin, Vermouth, Olive Juice
& Olives



Ports

Fonseca Bin 27
Graham's

Scotch

Macallan 12 Year
Chivas Regal
Glenlivet
James Martin's
J & B
Dewars

Cognacs

Remy XO
Courvoisier V.S.
Hine (Rare) VSOP
Delamain

Brandy

Poire William Grande Reserve (Pear)
Calvados Chateau du Breuil (Apple)
Navan (Vanilla Cognac)
Moscato Di Poli (Grappa)

Bourbon

Basil Hayden's (80 proof)
Knob Creek (100 proof)
Baker's (107 proof)
Booker's (126.8 proof)
Woodford (80 proof)
Maker's Mark (90 proof)
Bulleit (90 proof)

Sherry

Harveys Bristol Cream
Tio Pepe (Palomino)