

— DESSERTS —

WARM SEASONAL CRUMBLE 6

Served warm with vanilla bean ice cream

SEASONAL NY STYLE CHEESECAKE 7.5

NESTLÉ TOLL HOUSE PIE 6.5

Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue

CRÈME BRÛLÉE 6

Classic creamy custard topped with caramelized sugar brittle

GODIVA CHOCOLATE MOUSSE 6

Rich creamy chocolate mousse laced with Godiva Chocolate Liqueur, topped with fresh whipped cream

CHOCOLATE FONDUE (for 2 or more) 11

Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows

BANANA CREAM PIE 6.5

Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls

LITTLE SOMETHING 3.5

Smaller version of some of our great desserts. Ask your server for today's offerings

— AFTER DINNER DRINKS —

IRISH COFFEE

A classic recipe from Lynch's in Dublin.

Dark, rich, freshly brewed coffee, brown sugar,

John Jameson Irish whiskey topped with

fresh whipped cream..... 8

CORDIALS

Baileys Irish Cream

Kahlua

Grand Marnier

Frangelico

Godiva Chocolate Liqueur

Amaretto

Sambuca Romana

Fernet-Branca

PORTS & SHERRIES

Sandeman, Founders Reserve..... 6

Taylor Fladgate, Reserve..... 7

Cockburn's, Fine Ruby Porto..... 8

Taylor Fladgate 20 Year Tawny..... 12

CAFÉ LATTE

Steamed milk and espresso, Regular or Iced..... 4.5

CAFÉ MOCHA

Steamed milk, Ghirardelli chocolate and espresso,

Regular or Iced..... 4.5

ESPRESSO MARTINI

Stoli Vanilla, Kahlua, Espresso, Baileys..... 11

CHOCOLATE MARTINI

Ketel One, White Crème de Cacao,

Godiva Chocolate Liqueur..... 10

OATMEAL COOKIE MARTINI

Buttershots, Baileys, Amaretto..... 9.5

KEY LIME PIE MARTINI

Stoli Vanilla, Licor 43, fresh lime, cream..... 9.5

CAPPUCCINO..... 4.5

ILLY ESPRESSO..... 4

All drinks can be made decaffeinated.