

Desserts

Crème Brulee

Our homemade flavored custard with chocolate covered coffee beans and a strawberry cup of balsamic marinated sun-dried cherries. Ask your server for the flavor of the moment.

\$5.00

Chocolate Lava Cake

Chocolate sponge cake served with warm chocolate center accented with chocolate syrup and caramel glaze

\$5.00

Raspberry Truffle

Italian raspberry gelato dipped in dark chocolate and drizzled with white chocolate, accented with balsamic sun-dried cherries

\$6.75

White Chocolate Cheesecake

Our homemade cheesecake topped with chocolate chips, chocolate and caramel syrups, whipped cream and fresh strawberries

\$6.50

Deep Dish Apple Custard Pie

Deep dish cinnamon spice apple custard served warm with a scoop of vanilla bean ice cream and accented with an apple cinnamon glaze

\$5.00

Tahitian Vanilla Bean Ice Cream

2 scoops of ice cream served in a chocolate rimmed martini glass

\$3.50

After Dinner Drinks

Midnight Espresso Martini

A mixture of Van Gogh Espresso Vodka, Kahlua, Godiva, Frangelico, Baileys, and a shot of espresso shaken and served in a martini glass

Scotch

Macallan Aged 12 Years

Dewars Aged 12 Years

Glenlivet Aged 12 Years

Glenlivet Aged 18 Years

Johnnie Walker Black

Cognac

B and B

Hennessy

Courvoisier

Tawny Ports

Dow's 20 Years

Churchill's 10 Years

Cockburn's 10 Years

Espresso Bar

Espresso

Cappuccino

Latte

Mocha

Ask about our flavored syrups!

Coffee Combinations

Baileys and Coffee

Kahlua and Coffee

Frangelico and Coffee