

Dessert Menu

"Key West Style" Key Lime Pie
Topped with mango and raspberry coulis and
fresh whipped cream
\$6

Homemade Carrot Cake
Served with fluffy cream cheese icing
\$8

Vanilla Crème Brulee
Made with Tahitian vanilla beans
\$6

Warm Blueberry Cobbler
Served with peach gelato
\$7

Chocolate "Twix" Bar
Based on the popular candy bar. Vanilla ice cream,
caramel filling on a shortbread cookie topped
with a crisp chocolate crust
\$7

Liquid Chocolate Cake
Warm molten cake accented with chocolate
sauce and hazelnut gelato
\$7

Cheese Selection
A collection of international cheeses, fresh fruit
and nuts and crisp baguette
\$12

***Ask about our chef's daily
dessert special***

After Dinner Wines

Ch. Hallet Sauternes (Bordeaux) \$7.95
Edmeades LH Zinfandel (Mendocino) \$6.50
Chiarlo Nivole Moscato (Asti) \$5.50
Rosenblum Black Muscat (Cal.) \$7.00
Banfi Brachetto d'Acqui (Piedmont) \$6.00
Croft Distinction Ruby (Porto) \$5.50
Fonseca 10yr Tawny (Porto) \$6.00
Warre's "Otima" 20 yr Tawny (Porto) \$12.00
Sandeman "Don Fino" Sherry (Jerez) \$6.50
Jackson-Triggs Vidal Icewine (Canada) \$14.00
Rare Wine Co. "Charleston" Sercial
(Madeira) \$9.00

Dessert Martinis

Chocolate Raspberry
Chambord, Godiva Chocolate Liqueur and cream

Nutty Irishman
Baileys Irish Cream, Frangelico and cream

Mint Chocolate Chip
Rumple Minze, Baileys Irish Cream and
Crème de Cocoa

Chocolate Martini
Godiva Chocolate Liqueur, Absolut Vanilla,
Frangelico and a splash of cream

Espresso Martini
Kahlua, Absolut Vodka, Baileys Irish Cream,
a shot of espresso and a splash of cream

Specialty Coffees

Chocolate Cappuccino - Godiva
Butterscotch Coffee- Butterscotch Schnapps
Irish Cream Coffee - Bailey's Irish Cream
Cuban Coffee - Myers Dark Rum
Russian Coffee - Absolut Vanilla
African Coffee - Amarula