

DESSERTS



KEY LIME TART

With berry coulis.....5.75

CRÈME BRÛLÉE

Classic creamy custard topped with
caramelized sugar brittle.....4.75

NESTLÉ TOLL HOUSE PIE

Served warm, topped with vanilla bean
ice cream, roasted pecans and warm
chocolate fondue5.25

FRESH FRUIT with SORBET5.95

CHOCOLATE FONDUE (for 2 or more)

Luscious warm chocolate fondue, flavored with
orange liqueur, served with fresh fruit,
pound cake and marshmallows.....8.95

BANANA CREAM PIE

Vanilla wafer crust, banana pastry cream,
whipped cream, fresh banana, chocolate curls.....5.25

LITTLE SOMETHINGS

Smaller versions of some of our great desserts.
Ask your server for today's offering.....2.95



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 cream6.95

CORDIALS

Baileys Irish Cream	Kahlua
Grand Marnier	Frangelico
Godiva Chocolate Liqueur	Amaretto
Chambord - Raspberry	Fernet-Branca

PORTS & SHERRYS

Sandeman, Founders Reserve	5.95
Cockburn, Fine Ruby Port.....	7.95
Harveys Bristol Cream.....	6.50
Dry Sack	6.50

CAFE LATTE

Steamed Milk and Illy Espresso. Regular or Iced3.50

CAFE MOCHA

Steamed Milk, Ghirardelli Chocolate and
Illy Espresso. Regular or Iced3.75

CAFE BORGIA

Espresso and steamed milk with a hint of orange
and chocolate topped with whipped cream3.75

BUTTERSCOTCH CAFE

Butterscotch Schnapps, whipped cream.....4.95

CAFE W Chambord and Godiva Liqueur6.95

GRAN CAFE

Grand Marnier and Chocolate Liqueur.....6.95

CAPPUCCINO3.50

ESPRESSO2.50

All Cafes can be made decaffeinated.