

— DESSERTS —

BANANA CREAM PIE 6

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

CRÈME BRÛLÉE 5.5

Classic creamy custard topped with caramelized sugar brittle

FUJI APPLE & GOLDEN RAISIN COBBLER 4.5

Served warm with streusel topping, vanilla bean ice cream

NESTLÉ TOLL HOUSE PIE 6

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

GODIVA CHOCOLATE MOUSSE 4.5

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

CHOCOLATE FONDUE (for 2 or more) 9.5

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

SEASONAL SORBET WITH BISCOTTI 5

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..... 7

CORDIALS

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

PORTS & SHERRIES

Sandeman, Founders Reserve..... 6
Taylor Fladgate, Reserve..... 7
Cockburn's, Fine Ruby Porto..... 8
Taylor Fladgate 20 Year Tawny..... 12

CAFE LATTE

Steamed milk and espresso, Regular or Iced 3.5

CAFE MOCHA

Steamed milk Ghirardelli chocolate and espresso, Regular or Iced 4

CAFE BORGIA

Espresso and steamed milk with a hint of orange and chocolate, topped with whipped cream 4

CAFE PREGO

Amaretto and a touch of Brandy..... 7

CAFE W Chambord and Godiva Liqueur 7

GRAN CAFE

Grand Marnier and Godiva Chocolate Liqueur..... 7

CAPPUCCINO 3.5

ILLY ESPRESSO 3

All drinks can be made decaffeinated.