

DESSERTS



KEY LIME TART

With berry coulis5.75

CRÈME BRÛLÉE

Classic creamy custard topped with
caramelized sugar brittle5.25

LEMON MOUSSE with SEASONAL BERRIES

Great, light, healthy dessert3.95

NESTLÉ TOLL HOUSE PIE

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

FRESH FRUIT with SORBET.....5.95

CHOCOLATE FONDUE (for 2 or more)

Luscious warm chocolate fondue, flavored
with orange liqueur, served with fresh
fruit, pound cake and marshmallows8.95

BANANA CREAM PIE

Vanilla wafer crust, banana pastry cream,
whipped cream, fresh banana,
chocolate curls5.25

LITTLE SOMETHINGS

Smaller versions of some of our great desserts.
Ask your server for today's offerings3.25



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 6.95

CORDIALS

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

PORTS

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

CAFE LATTE

Steamed Milk and Illy Espresso. Regular or Iced 3.50

CAFE MOCHA

Steamed Milk, Ghirardelli Chocolate and Illy Espresso. Regular or Iced 3.75

CAFE BORGIA

Espresso and steamed milk with a hint of orange and chocolate topped with whipped cream..... 3.75

CAFE PREGO

Amaretto and a touch of Brandy 6.95

CAFE W Chambord and Godiva Liqueur 6.95

GRAN CAFE

Grand Marnier and Chocolate Liqueur..... 6.95

CAPPUCCINO 3.50

ILLY ESPRESSO..... 3.00

All Cafes can be made decaffeinated.