

Sweet Temptations

- 7.50 -

Chocolate Indulgence

Decadent chocolate cake surrounded by semi sweet milk chocolate, served with fresh seasonal berries and whipped cream

Fresh Seasonal Cobbler

Homemade seasonal cobbler served Warm, topped with vanilla ice cream

New York Style Cheesecake

Served with fresh mixed berries, crumbled pistachios and fresh whipped cream

Key Lime Pie

Homemade Key Lime Pie with a graham Cracker cookie crust, topped with Fresh whipped cream.

Fresh Mixed Berries

Served in a caramel Almond Tuille Basket, topped with creamy Grand Marnier topping.

Vanilla Bean Crème Brûlée

Fresh Berries

Chef's Selection

Please ask your server about the Chef's Dessert Selection.

Premium Cocktails

-13 -

Chocolate Covered Raspberry Martini

Indulgent blend of Stolli Chocolate Raspberry Vodka mixed with Rumchata.

Pumpkin Pie White Russian Martini

Vodka mixed with Pumpkin Liqueur, Godiva Coffee Liqueur and a splash of cream.

Butterfinger Martini

A decadent blend of vodka, Buttershots Liqueur and Bailey's, finished with a splash of Kahlua.

Orange Brandy Alexander

Gran Gala Orange Liqueur mixed with Crème de Cocoa and cream, finished with a dash of cinnamon.

Dessert Wines

2306	Jackson-Triggs Vidal Ice Wine Niagara, 2002.	\$50
2310	Raspberry Regale California.	\$45
2312	Bonny Doon Framboise California.	\$30
2316	Elysium Black Muscat California, 2005.	\$42

Hot Tea & Coffee

Specialty Hot Tea	4.00
Regular or Decaffeinated Coffee	3.75
Espresso	4.50
Double Espresso	6.50
Cappuccino	4.75