



DESSERT MENU

## something sweet

desserts

**Banana Pudding** . . . . . \$4.00  
vanilla wafers

**Bread Pudding** . . . . . \$4.50  
topped with champagne strawberry coulis

**Root Beer Float** . . . . . \$5.00  
dominion root beer, two scoops vanilla ice cream

**Grilled Glazed Doughnut** . . . . . \$6.00  
under vanilla ice cream, topped with a pecan  
and apple caramel sauce

**Carrot Cake** . . . . . \$6.50  
cream cheese frosting and warm caramel sauce

**Seasonal Brownie** . . . . . \$5.00  
raspberry with vanilla ice cream

**Pie of the Day** . . . . . \$6.00  
add ice cream. . . . . \$1.25

**Mixed Berry Sorbet** . . . . . \$4.50  
topped with raspberries and whipped crème  
fraiche

**Ice Cream, Two Scoops** . . . . . \$2.50  
check with your server for available flavors

## drink and be merei

beverages

### something warm?

Cappuccino . . . . . \$4.50

Latte . . . . . \$4.50

Espresso . . . . . \$3.00

Double Espresso . . . . . \$6.00

French Roast Coffee . . . . . \$3.00

Novus Hot Tea. . . . . \$3.00

### Cognacs and Cordials

by the glass

Courvoisier V.S.O.P . . . . . \$7.50

Hennessey V.S.O.P . . . . . \$9.00

Kelt V.S.O.P . . . . . \$11.50

Remy Martin V.S.O.P . . . . . \$9.50

Grand Marnier . . . . . \$8.00

Romana Sambuca. . . . . \$6.50

Romana Sambuca Black . . . . . \$6.50

### Ports

by the glass

Croft Distinction Premium Reserve . . . . . \$8.00

Taylor Fladgate Late Bottled Vintage 1999 . \$10.00

Taylor Fladgate 20 Year Old Tawny . . . . . \$12.00

### Dessert Wines

by the glass

Vietti Moscato d' Asti Italy 2004. . . . . \$3.95

\*consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of illness.