



DESSERT MENU

something sweet?

desserts

Double Chocolate Mousse Cake \$7.00

American Profiteroles \$6.50

with vanilla or chocolate ice cream

Bread Pudding \$4.50

topped with champagne strawberry coulis

Peach Cobbler \$6.00

add ice cream \$1.00

Grilled Glazed Doughnut \$6.00

under vanilla ice cream, topped with a pecan
and apple caramel sauce

Lemon Raspberry Tart \$8.00

Carrot Cake \$6.00

with cream cheese frosting and warm rum caramel sauce

Seasonal Brownie \$5.00

blondie with butter pecan ice cream

Pie of the Day \$6.00

add vanilla ice cream \$7.50

Rainbow Sherbert \$4.50

Ice Cream \$2.50

chocolate, butter pecan, or vanilla

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

Grand Marnier 100 Yr. Aniv \$25.00

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