

Home made Desserts

- Chocolate Truffle Turtle Cake with
rum - burnt - sugar sauce 3.90
- Poached Pears with vanilla ice cream
and chocolate raisin sauce 3.90
- Chocolate Angelfood Cake with homemade
espresso ice cream 3.90
- Banana Bourbon Bread Pudding 3.85
- Chocolate Chambord Mousse Cake 3.90
- Creme Nouvelle with raspberry sauce 3.75
- Apple Blueberry Cranberry Crisp with
creme fraiche 3.85
- Caramel Pecan Walnut Tart 3.90
- Stellar Apricot Swirl Cheesecake 3.85
- Brownie a la mode with warm
chocolate sauce 3.75
- Vanilla Ice Cream w/ warm praline
or chocolate sauce 3.25

AFTER DINNER

Green Mt. Roasters French Roast Coffee .95
Espresso 1.25
Cafe au Lait 1.75
Cappucino 2.25

Irish Coffee 3.75
(with Jameson's or Bushmills)

French Coffee 4.50
(with Hennessy, Dark Cream de Cocoa,
and Tia Maria)

Mexican Coffee 4.00
(with Kahlua)

Spanish Coffee 4.00
(with Kahlua and Brandy)

Jamaican Coffee 4.00
(with Tia Maria)

Keoke Coffee 4.25
(with Kahlua, Brandy and Cr. de Cocoa)

(All coffee drinks available in regular and
decaf in both cafe au lait and
cappucino style)

Cordials and Liqueurs

Grand Marnier 5.50
Bailey's Irish Cream 3.75
Courvoisier VS 4.50
Hennessy VS 4.75
Remy Martin VS 4.75

B & B 4.75

Drambuie 4.75

Amaretto di Saronno 4.00

Sandeman's Founders Reserve Port 3.50
Dry Sack Sherry 3.50