Desserts
**ATLANTIC GRILL**

**Warm Valrhona Cake** 5.95
An individual chocolate cake with a molten center, served with vanilla ice cream and raspberry sauce

**Classic Creme Brulée** 5.50
Rich vanilla bean custard with a caramelized sugar crust, served with fresh berries

**Mocha Marble Cheesecake** 5.50
Creamy New York style cheesecake with espresso and chocolate swirls

**Apple Crisp** 5.75
Baked Granny Smith apples topped with crunchy almond streusel and honey cinnamon ice cream

**Key Lime Tartlette with Mango Sauce** 5.50
Light key lime filling on a graham cracker crust, garnished with plantain crisps and whipped cream

**Atlantic’s Sushi Dessert** 6.50
Tahitian vanilla handroll, banana coconut roll, tropical fruit and chocolate dipping sauce

**Lowfat Chocolate Decadence** 5.95
No guilt chocolate torte with banana berry frozen yogurt

**Fresh Seasonal Fruit Assortment** 5.95

**Homemade Ice Creams and Sorbets** 5.25
A selection of daily changing flavors

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**AFTER DINNER DRINKS**

**Dessert Wine**  Glass  ½ Btl  Single Malt Scotch
- Muscat, Bonny Doon  9.00  34.00  Glenlivet 12 year  10.00
- Moscato D’Asti, Icardi  7.00  24.00  Macallan 12 year  10.00
- Late Harvest Riesling, Phelps  11.00  40.00  Glenkinchie 10 year  10.00
- Ausiee, Muller-Catoir  1996, Pfalz  12.00  70.00  Lagavulin 14 year  11.00
- TBA, Wittman  1994, Rheinhessen  12.00  150.00  Dalwhinnie 15 year  11.00
- Port  Glass  Btl
- Cockburn LBV Anno  8.00  62.00  Macallan 18 year  14.00
- Taylor Fladgate LBV  8.00  62.00  Hillside 25 year  30.00
- Fonseca Tawny 10 yr  10.00  78.00  JW Blue  30.00
- Sandeman Tawny 20 yr  14.00  95.00  Small Batch Bourbon
- Vintage Port
- Dow’s 1985  16.00  125.00  Baker’s 107°  12.00
- Warre’s 1977  28.00  220.00  Book er’s 125.3°  14.00

**Grappa**
- Gerretto, Zonchero  10.00
- Ruffino, Riserva Ducale  12.00
- Nonino, Distillato di Ue  20.00
- Cabernet Franc

**Brandies**
- Belle de Brillet (Poiré)  8.00
- Calvados, Busnel 15 year  10.00
- Framboise, Danflou  12.00
- Gran Marnier 150 year  20.00

**Cognac**
- Courvoisier VS  9.00
- Hennessy VS  9.00
- Remy Martin VSOP  10.00
- Paul Giraud XO  11.00
- DeLeval Pale & Dry  12.00
- Hine Antiqua  18.00
- Martell Cordon Bleu  22.00
- Hennessy XO  25.00

**Bas Armagnac**
- Larresingle VSOP  9.00
- Chateau du Tariquet XO  11.00
COFFEE AND ESPRESSO

Coffee
Caffe Latte
Espresso
Cappuccino

Iced Coffee
Iced Espresso
Iced Cappuccino
Frozen Frappaccino

All our coffees are available decaffeinated

Teas
English Breakfast, Earl Grey, Chamomile, Mint
Decaffeinated Earl Grey

Iced Tea

Green Tea