Desserts

All Desserts 5.00

Chocolate Fantasy - Chocolate souffle, served with chocolate ice cream on top of a triple chocolate cookie, garnished with raspberry sauce.

Crème Brûlée Tartlet - Seasonal berries topped with rich egg custard. Caramelized and served in a sweet pastry shell.

Blueberry Cheesecake - Our own homemade cheesecake served with a blueberry topping.

Apple Crisp - Granny Smith apples, a creamy custard and topped with an oatmeal streusel. Served with Häagen-Dazs caramel ice cream.

Strawberry Martini - Fresh strawberries tossed with Grand Marnier and a sweet orange sauce, topped with a scoop of mango sorbet.

Fruit Tart - Puff pastry case filled with a light vanilla cream, topped with fresh fruit and berries. Lightly glazed with an apricot glaze and served with a raspberry cream anglaise.

Tiramisu - Layers of espresso soaked lady fingers and Marsala Lacel mascarpone cheese, topped with chocolate crumbs and cocoa powder. Served with fresh fruit garnish.

XXL Cream Puff - Oversized profiterole filled with Häagen-Dazs vanilla ice cream. Served with hot fudge and butterscotch sauce and fresh whipped cream.
Hot Specialty Drinks

Keoke Coffee ........................................ 6.25
Kahlua, Brandy, Dark Creme de Cacao

Calypso Coffee ....................................... 6.25
Tia Maria, Bacardi Light, Kahlua

Toasted Almond ...................................... 6.25
Amaretto, Kahlua

Irish Coffee .......................................... 6.25
Bushmills Irish Whiskey

Nutty Frangelican Coffee .......................... 6.25
Frangelico, Baileys Irish Cream

Cappuccino or Cafe Latte .......................... 3.50

Espresso ............................................. 2.50

Double Espresso .................................... 3.50

Colossal Cappuccino ............................... 3.75