Homemade 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 Angel food Cake with homemade espresso ice cream 3.90

Banana Bourbon Bread Pudding 3.85

Chocolate Chambord Mousse Cake 3.90

Creme Noyonelle with raspberry sauce 3.75

Apple Blueberry Cranberry Crisp with creme fraîche 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 Hennessey, 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
Hennessey 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