

# GRAND DESSERTS

**Warm Tollhouse Pie** ..... 8

With walnuts, French Vanilla ice cream,  
dark chocolate shavings, hot fudge sauce

**Seasonal Fruit Cobbler** ..... 8

Ask your server for today's offering

**Key Lime Pie** ..... 8

Graham cracker crust, raspberry coulis,  
toasted meringue, candied lime zest

**French Vanilla Ice Cream or  
Seasonal Fruit Sorbet.** ..... 5

French Vanilla ice cream, seasonal fruit sorbet

**New York Style Cheesecake** ..... 8

Sun-dried cherry sauce, fresh whipped cream

**Godiva Swiss Chocolate Cake (for 2)**..... 12

Dark Swiss chocolate cake layers infused with  
Godiva Chocolate Liqueur, chocolate ganache frosting,  
raspberry coulis, chocolate truffle

**Crème Brûlée.** ..... 8

Classic creamy custard, caramelized turbinado sugar,  
fresh berries

**Trio of Fresh Seasonal Fruit Sorbets.** ..... 7

## **Chef's Choice Specialty Dessert**

A unique sweet created by our Culinary Team.

Ask your Server for today's selection.

# AFTER DINNER DRINKS

## Parkers' Coffee

Baileys Irish Cream, Káhlua, Frangelico, topped with whipped cream

## Irish Coffee

Jameson Irish Whiskey, lightly sweetened coffee, topped with whipped cream

## Nutty Irishman

Frangelico, Baileys Irish Cream, coffee, topped with whipped cream

## Lemon Meringue Pie

Luxardo Limoncello, Captain Morgan Spiced Rum, sweet & sour, half & half, sugared rim

## Tuaca Drop

Tuaca Italian Liqueur, Triple Sec, fresh lemon, sugared rim

## Irish Cream Coffee

Baileys Irish Cream, Coffee, topped with whipped cream

## Chocolate Kiss

Godiva Chocolate Liqueur, coffee, topped with whipped cream

## Cafe XO

Patron XO Cafe, Triple Sec, Coffee topped with whipped cream

Your Choice 8

# ESPRESSO DRINKS

Espresso . . . . .	3	Café Latté. . . . .	4
Cappuccino . . . . .	4	Café Mocha . . . . .	4

# APERITIF & DIGESTIF

## ARMAGNAC

Larressingle, VSOP.....11

## BRANDY

Christian Brothers, VS.....8

## COGNACS

Martell, VS.....11

Martell, Cordon Bleu.....23

Courvoisier, VSOP.....11

Courvoisier, XO.....26

Hennessy, VSOP.....13

Hennessy, XO.....32

Remy Martin, VSOP.....14

Remy Martin, XO.....26

### **Remy Martin Louis XIII**

*Grand Champagne Cognac aged for 100 years*

# FORTIFIED DESSERT WINES

Terra d'Oro Zinfandel Port (California) .....	6
Justin <i>Obtuse</i> 2013 (Paso Robles).....	7
Sandeman Founders Reserve (Porto) .....	9
Croft Distinction Special Reserve (Porto) .....	8
Cockburn's 20 year old Tawny (Porto).....	13
Dow's 30 year old Tawny (Porto) .....	18

## WHITE DESSERT WINE

Inniskillin Vidal Pearl 2012 (Niagara Peninsula) .....	18
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