

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
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..... | |

BRANDY

Christian Brothers, VS..... 8

COGNACS

Martell, VS..... | |

Martell, Cordon Bleu..... 23

Courvoisier, VSOP..... | |

Courvoisier, XO..... 26

Hennessy, VSOP..... | 3

Hennessy, XO..... 32

Remy Martin, VSOP..... | 4

Remy Martin, XO..... 26

Grand Champagne Cognac

Each decanter takes four generations of cellar masters over one hundred years to craft a fireworks of aromas.

A truly stunning Cognac from Remy Martin.



half ounce - 90

one ounce - 175

two ounces - 325

FORTIFIED DESSERT WINES

Terra d'Oro Zinfandel Port (California)	6
Cockburn LBV 2009 (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 2015 (Niagara Peninsula)	19
--	----