

Desserts

Apple Crisp

*baked with a crispy oatmeal topping
and served with vanilla ice cream 7.50*

Hot Fudge Cream Puff Sundae

*vanilla ice cream topped with Sanders Hot Fudge,
whipped cream, and toasted pecans 7.25*

Flourless Chocolate Cake

*vanilla rum crème anglaise, strawberry compote
vanilla ice cream 7.25*

Crème Brûlée

classic style with fresh berry garnish 7.50

Chocolate Peanut Butter Mousse Pie

with fresh whipped cream in a chocolate graham cracker crust 7.25

Brownie Sundae

*house-made chocolate brownie served with a scoop of
vanilla ice cream, Sanders Hot Fudge and toasted pecans 7.75*

Key Lime Pie

*rich and tart key lime pie with fresh
whipped cream in a graham cracker crust 6.75*

Bread Pudding

*warm cinnamon toast bread pudding with crème anglaise,
and drizzled with caramel sauce 6.50*

Hummer

vanilla ice cream, Bacardi Rum, and Kahlua 8.50

Butter Pecan Hummer

butter pecan ice cream, amaretto, and Kahlua 8.50

After Dinner Drinks

Cordials & Liqueurs

2 ounce pour

Di Saronno Amaretto 7.25

Baileys 7.75

B & B 8.25

Benedictine 8.25

Chambord 8.00

Cointreau 8.25

Drambuie 8.50

Frangelico 7.00

Godiva White Chocolate Liqueur 8.00

Grand Marnier 8.25

Irish Mist 7.50

Kahlua 7.00

Pama Pomegranate 6.75

Sambuca 6.50

Port by the Glass

3 ounce pour

Grahams 10 Year Old Tawny 9.95

Grahams 20 Year Old Tawny 15.95

Fonseca Bin No. 27 7.00

Taylor Fladgate 10 Year Old Tawny 9.25

Cognacs

1.5 ounce pour

Courvoisier VS 8.00

Hennessy VS 8.25

Martell Cordon Bleu 18.00

Martell VSOP 9.25

Remy Martin VSOP 9.75

Remy Martin XO 26.25

Single Malt Scotch

1.5 or 3 ounce pour

Bowmore 12 Year Old, Isle of Mull 9.50/13.50

Glenfiddich 12 Year Old, Speyside Region 7.75/9.50

Isle of Jura 10 Year Old, Island of Jura 9.50/12.00

Scapa 16 Year Old, Orkney Islands 13.25/18.25

Laphroaig 10 Year Old, Islay Region 10.00/12.50

McCallan 12 Year Old, Highland Region 10.25/13.25

Oban 14 Year Old, Western Highland Region 15.50/23.50

