



DESSERTS

- Profiterole 10
Freshly baked profiterole dipped in chocolate & filled with scoops of either French Vanilla Ice Cream, Belgian Chocolate Gelato or Pumpkin Praline Gelato, finished with a drizzle of caramel sauce.
- Rotating Cheesecake 9
*Kristie's Cheesecake of the week.
 Ask your server what flavor she has in store for tonight.*
- Classic Chocolate Cream Pie 9
Personal sized pie with Oreo crust, filled with rich chocolate cream & topped with fresh whipped cream.
- Salted Caramel Crème Brulée 9
Classic Crème Brulée with a little salted caramel twist, served with a gingersnap cookie & berries.
- Pumpkin Tower 9
Moist Pumpkin Spice cake, layered with Chai cream cheese frosting & served with a pepita brittle on the side.
- Bread Pudding Bites 8
Crispy on the outside, creamy on the inside, tossed with cinnamon & sugar, served with caramel sauce & whipped cream.
- Rotating Hand Pie 9
Homemade filling tucked into flakey dough & fried crisp right before it is served. Served with a scoop of Gelato or Ice Cream.

After Dinner Libations

Coffee Cocktails

All served with Whipped Cream

- Irish Coffee (Jameson Irish Whiskey, Bailey's, Coffee) 8⁵⁰*
Italian Coffee (Amaretto, Kahlua, Coffee) 8⁵⁰
Mexican Coffee (Jose Cuervo, Kahlua, Coffee) 8⁵⁰
Jamaican Coffee (Myer's Dark Rum, Kahlua, Coffee) 8⁵⁰

Cordials

- Korbel Brandy 7*
Grand Marnier 8
Sambuca 7⁷⁵
Cognac (Courvoisier, Solignac V.S., Martell) 8⁵⁰

Dessert Wines

- Six Grapes Port 9*
Grahams 10-Year Port 10
Grahams 20-Year Port 12
Champagne Cocktail (J. Roget, bitters, sugar & lemon twist) 8

After Dinner Cocktails

- White Russian (Smirnoff Vodka, Kahlua and Cream) 8⁵⁰*
Black Russian (Smirnoff Vodka and Kahlua) 8⁵⁰
Nutty Irishman (Bailey's and Frangelico) 8⁵⁰
B-52 (Kahlua, Bailey's and Amaretto) 8⁵⁰
Brandy Alexander (Korbel Brandy, dark creme de cacao and Cream) 8⁵⁰

Coffee Drinks

- Espresso Double Shot 6*
Americana 6
Café Latte 6
Café Mocha 6
Cappuccino 6
Extra Shot 1
Flavored Syrup 0⁵⁰