

## DESSERTS

Do-It-Yourself S'mores – 8.99

With homemade marshmallows

Classic Cheesecake – 9.99

Strawberry • Raspberry

Key Lime Pie – 10.99

Crème Brulee Vanilla – 9.99

Tres Leches Creme Brulee – 9.99

Flourless Chocolate Cake – 9.99

Topped with Chocolate Malted Whipped Cream



Signature Butter Cake – 10.99

Fresh Strawberries &  
Chocolate Fondue – 6.99

Ghirardelli Double Chocolate Brownie  
& Chocolate Ice Cream – 9.99

Chocolate Chip Cookie Baked in a Skillet  
& Vanilla Bean Ice Cream – 8.99

Giant Butter Cake Cupcake – 16.99

Serves 4-6

À La Mode – 3.99

Chocolate • Vanilla

Seasonal Sorbet – 5.99

### Sweet Concoctions

AG Chocolate Decadence Martini – \$9.99

Double Espresso Martini - 9.99

Inniskillin Ice Wine - 20.99

Sweet Wine of the Moment

Sandeman's 20 year Tawny Port

Gonzales & Byass Solera 1847 Cream Sherry

\*Ask your server for our extensive whisky list



Chef Schwerd's Personal Recommendation