Lerfect Desserts

CHOCOLATE CAKE \$12

Baked in-house, ask your server about today's preparation

CHEESECAKE \$12

Baked in-house, ask your server about today's preparation

CRÈME BRULEE \$13

ICE CREAM OR SHERBERT \$9

LIQUEUR PARFAIT \$14

BUTTER TART EXPLOSION \$12

French vanilla ice cream, maple syrup, chopped butter tarts and bacon bits

TIRAMISU \$12

Baked in-house

Desserts Prepared Tableside

CHERRIES JUBILEE "POUR DEUX" OVER ICE CREAM \$28

Cherries and liqueur flambéed and served over vanilla ice cream

CRÊPES SUZETTE "POUR DEUX" \$28

Crêpes sautéed in butter, brown sugar, orange juice, cognac and flambéed with Grand Marnier

BANANAS FOSTER "POUR DEUX" \$28

Bananas sautéed in butter, brown sugar, cinnamon and banana liqueur flambéed with rum
Served over vanilla ice cream. Scandalously delicious!

Opecialty Coffees (2 02)

IRISH COFFEE (prepared and flambéed tableside) \$16

Irish Mist, Irish Whiskey

SPANISH COFFEE (prepared and flambéed tableside) \$16

Brandy, Kahlua

MONTE CRISTO COFFEE (prepared and flambéed tableside) \$16
Grand Marnier, Kahlua

NUTCRACKER COFFEE (prepared and flambéed tableside) \$16
Amaretto, Bailey's, Créme de Cacao

BOB'S MEXICAN COFFEE (prepared and flambéed tableside) \$16
Tequila blanco, Kahlua

Digestifs (2 oz)

AMARONE BARRIQUE GRAPA \$26
GRAPPA SARPA DI POLI \$21
AMARO "66" INVECCHIATA \$25
AMARO MONTENEGRO \$19
AVERNA SICILIANO \$19
ICE WINE VIDAL \$19
TAYLOR FLADGATE PORT
10 YEAR \$18
20 YEAR \$29
40 YEAR \$45

Opecialty Liquers and Brandies (14 oz)

LOUIS XIII \$290
HENNESSY XO \$38
COURVOISIER XO \$38
ARMAGNAC V.S.O.P. \$21
JOHNNY WALKER BLUE \$55

Pingle Malts (14 02)

GLENFIDDICH 12 YEAR \$16
GLENLIVET 12 YEAR \$17
GLENLIVET 15 YEAR FRENCH OAK \$19
CARDHU 12 YEAR \$18
BALVANIE 12 YEAR DOUBLEWOOD \$22
LAGAVULIN 16 YEAR \$24
MACALLAN 15 YEAR \$28
OBAN 14 YEAR \$21
MACALLAN RARE CASK \$45
DALWHINNIE 15 YEAR \$22