

Desserts

Hot Fudge Sundae \$ 4.75

Creamy vanilla ice-cream, topped with Belgian chocolate sauce, fresh whipped cream and candied pecans

House Made Ice Cream \$ 5

Inquire with your server for today's selections

Brownie Fudge Sundae \$ 6.50

Fresh baked brownie, vanilla ice-cream, Belgian chocolate sauce, fresh whipped cream and candied pecans

Fresh Fruit Crisp of the Day \$ 6.50

Seasonal fruit baked with an pecan cookie crisp topping, served warm with vanilla ice cream

Vanilla Cheesecake \$ 6

Creamy cheese cake served with fresh berries

Fresh Berry Shortcake \$ 6.50

House made Ricotta biscuit, topped with fresh mixed berries, vanilla ice cream and whipped cream

Banana Caramel Pizza \$ 10

Fresh baked to order, with caramelized bananas, melted chocolate, topped with crème anglaise
~large enough to share~

Ports & After Dinner Drinks

Organic, Locally Roasted Coffee \$2.75
Mighty Leaf Teas \$2.75

Cappuccino \$3.75
Espresso \$3

Graham's "6 Grapes" Ruby Port \$7
Fonseca 20 year Tawny Port \$10.50

Lemoncello Martini \$10

Absolut Citron vodka, Lemoncello and a splash of Cointreau with a half moon Sugar rimmed glass

Vanilla Martini \$8

Stoli Vanllia and Godiva white chocolate liqueur

Wicked Dreamsicle \$8

Stoli Vanilla vodka, Cointreau, orange juice, and a splash of cream, topped with whipped cream

Mocha or Raspberry Mocha Espresso Martini \$10

Stoli Vanilla or Raspberry vodka, Godiva Mocha Liqueur, Bailey's mixed with a shot of Espresso