

DESSERTS ▼

Baked Alaska

a steakhouse classic, caramelized pineapple rum cake & vanilla gelato covered in toasted meringue 12½

Crème Brûlée GC

vanilla custard under caramelized sugar 8

Mini Crème Brûlée 4

Fallen Chocolate Soufflé Cake GC

with mascarpone mousse & fresh vanilla anglaise 9½

Mini Fallen Chocolate Soufflé Cake 5

New York Cheesecake with Blackberry Compote

slow baked & infused with ice wine & ginger 9½

Dessert Trio

mini versions of our Fallen Chocolate Soufflé Cake, Crème Brûlée & New York Cheesecake with Blackberry Compote 14

V Vegetarian menu item.

GC Gluten Conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Not all ingredients are listed. **Please speak directly to a manager if your allergy is severe.**

LIQUID DESSERTS

Taylor Fladgate 10 year (2 oz)	10
Taylor Fladgate 20 year (2 oz)	14
Courvoisier VSOP (1 oz)	11
Rémy Martin XO (1 oz)	20
Averna Amaro (1 oz)	9

SPECIALTY COFFEES & TEA (1 oz)

Baileys Coffee with real whipped cream	7¾
Spanish Coffee brandy, Kahlúa & coffee with real whipped cream	7¾
Monte Cristo Grand Marnier, Kahlúa & coffee with real whipped cream	7¾
Blueberry Rooibos Tea Grand Marnier, amaretto & premium brewed rooibos tea	7¾

EUROPEAN COFFEES

Espresso	4
Cappuccino	5
Latte	5
Mochaccino	5