



# Desserts

ALL DESSERTS \$7.00

## Creamy Cheesecake

*with Irish Cream sauce & fresh whipped cream*

## Warm Apple Strudel

*pastry filled with apples, nuts & raisins,  
served with vanilla ice cream*

## Traditional Crème Brûlée

*creamy custard topped  
with crunchy caramelized sugar*

## Linzer Torte

*Austrian spiced hazelnut & orange pastry;  
with raspberry jam filling  
& cinnamon caramel ice cream*

## Chocolate Peanut Butter Delight

*rich chocolate chip brownie topped with  
peanut butter mousse, chocolate sauce  
& whipped cream*

## Emily's Pecan Cheese Pie

*our old family recipe with  
a cream cheese layer & a caramel layer*

## New Orleans Style Bread Pudding

*made with Italian bread, walnuts & raisins,  
served warm with caramel sauce & vanilla ice cream*

## Decadent Chocolate Soufflé

*moist soufflé, served warm  
with raspberry & chocolate sauces*

# After Dinner Drinks

## Cordials

Amaretto Di Saronno	7
Bailey's Irish Cream	7
B & B	8.5
Chambord	8.5
Drambuie	8.5
Frangelico	7
Godiva, <i>white or dark</i>	8.5
Grand Marnier	9.5
Irish Mist	7
Sambuca Romana	7

## Cognac & Special Brandy

Hennessy XO	24
Martell Cordon Bleu	16
Remy Martin VSOP	9.5
Courvoisier VS	8.5
Larressingle Armagnac	12
Busnel Calvados	9

## Single Malt Scotch & Port

Sandeman 'Founders Reserve'	7
Taylor Fladgate 10 Year Tawny	9.5
Cockburns 20 year Tawny	14
Blandy's Madeira 5 year	12
Dalwhinnie 15 year	11
Lagavulin 16 year	14
Glenlivet 12 year	9
Macallan 18 year	20

## Coffees

Specialty Coffee	7.5
<i>with Irish Whiskey, Frangelico, Bailey's, etc</i>	
Flavored Coffee	4
<i>vanilla, raspberry, hazelnut, caramel &amp; whipped cream</i>	
Espresso	3
Cappuccino	4
100% Columbian Coffee	2.5

