

Dessert, Coffee & Tea


White Chocolate Cheesecake 7
with cherry compote & almond shortbread cookie

Chocolate Oblivion Torte 7 
rich flourless chocolate cake,
raspberry sauce

Lemon Thyme Creme Brulee 7 
with candied berries

Peach & Vanilla Pie 7
ginger caramel with vanilla ice cream

Carrot Cake 7
three layer carrot cake with tangy cream cheese icing
pecans & carrot caramel

Sorbet Duo With Fresh Fruit 7 
ask your server what flavors
we are serving today

Lemon Meringue Fruit Tart 7
with berry coulis

Blueberry Cinnamon Crisp 7
with walnut streusel & vanilla ice cream

Assortment Of Three Cheeses
Chef's seasonal selection with honeycomb, candied pecans & assorted crackers 15

 *These desserts are Gluten Free.*

After Dinner Drinks

Specialty Coffee 8
with Irish whiskey, Frangelico or Kerrygold Irish Cream, etc.

Flavored Coffee (Non Alcoholic) 4
vanilla, raspberry, hazelnut or caramel with whipped cream

Espresso 3.5

100% Colombian Coffee or Hot Tea 2.75

Cappuccino 4

Cordials

Amaretto Di Saronno 8
Kerrygold Irish Cream 7.5
B & B 9
Chambord 9
Drambuie 9
Frangelico 7.5
Godiva, White Or Dark 9
Grand Marnier 9.5
Irish Mist 7.5
Sambuca Romana 7.5

Cognac & Special Brandy

Hennessy XO 28
Remy Martin VSOP 10
D'Usse VSOP 11.5
Courvoisier VS 9
Larresingle Armagnac 12.5
Boulard Calvados 9.5

Dessert Wine

Château Loupiac-Gaudiet
Loupiac 2015 8

Single Malt Scotch & Port

Dalwhinnie 15 Year 12
Lagavulin 16 Year 16
Glenlivet 12 Year 10
Highland Park 18 Year 28
Balvenie Portwood 21 Year 35
Sandeman 'Founders Reserve' 7
Warre's Otima
10 Year Tawny 12
Cockburns 20 Year Tawny 14