



The Hardcover Desserts

The
Final
Touch

HOT APPLE CRISP

Our award winning recipe made with fresh apples, cinnamon, rolled oats and brown sugar topped with French vanilla ice cream.

FRESH FRUIT PARFAIT

French vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

CHOCOLATE MOUSSE LAYER CAKE

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

KEY LIME PIE

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

DEEP FRIED ICE CREAM

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

— Hot Fudge and Grated Coconut —

or

— Caramel Rum Sauce with Bananas and Pecans —

WHITE CHOCOLATE CRÈME BRULÉE

Cool silky smooth white chocolate custard topped with caramelized sugar. Served with whipped cream and a fresh berry.

TURTLE CHEESECAKE

Creamy cheesecake in a graham cracker crust topped with caramel, hot fudge sauce and chopped pecans.

CHOCOLATE FUDGE BROWNIE SUNDAE

A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

SWISS CHOCOLATE BREAD PUDDING AU CARMEL

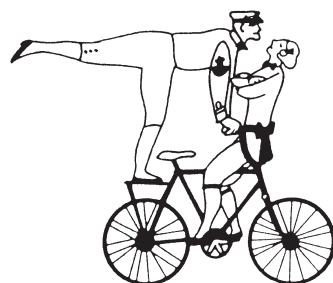
Rich chocolate custard baked with French bread and served warm with caramel rum sauce. Garnished with fudge sauce, fresh whipped cream and pecans.

STRAWBERRY SHORTCAKE

A fresh baked strawberry biscuit with fresh strawberries, strawberry sauce and sweetened whipped cream.

ICE CREAM OR SORBET

A dish of our ice cream or sorbet, topped with hot fudge or strawberry sauce if you desire.



After Dinner Specialty Coffees

*All topped with fresh whipped cream.
Served in a unique sugar-glazed glass.*

HARDCOVER
Bailey's & Frangelico

DEPOT
Bailey's, Kahlua
& Amaretto

IRISH
Irish Whiskey, Irish Mist
& Demerara Sugar

MEXICAN
Kahlua

BRAZILIAN
Brandy, Tia Maria
& Grand Marnier

MONTE CARLO
Frangelico

JAMAICAN
Tia Maria

FRENCH
Anisette

SPANISH
Brandy, Kahlua
& Cointreau

ITALIAN
Amaretto

ROMAN COFFEE
Galliano

KEOKE
Brandy, Kahlua
& Dark Cocoa

Coffees

We serve freshly brewed regular and decaffeinated coffee.

BOTTOMLESS CUP OF COFFEE

ESPRESSO

CAPPUCCINO

Cognacs, Armagnacs & Special Cordials

METAXA 5 STAR

HENNESSY VS

LARRESSINGLE ARMAGNAC VSOP

COURVOISIER VSOP

REMY MARTIN VSOP

MARTELL VSOP

COURVOISIER NAPOLEON

MARTELL CORDON BLEU

COURVOISIER XO IMPERIAL

GRAND MARNIER CENTENAIRE (100 YEARS OLD)

GRAND MARNIER CENT CINQUANTENAIRE (150 YEARS OLD)

Imported Cordials

**AMARETTO
DI SARONNO**
Almond Liqueur

BAILEY'S IRISH CREAM
Irish Whiskey
with Fresh Cream

B & B
Benedictine with Cognac

CAMPARI
Bittersweet
Italian Aperitif

CHAMBORD
Black Raspberry Liqueur

COINTREAU
Orange Liqueur

DRAMBUIE
Scotch Liqueur
with Heather Honey

FRANGELICO
Hazelnut Liqueur

GALLIANO
Licorice Liqueur

GRAND MARNIER
Cognac-Based Orange
Liqueur

IRISH MIST
Irish Whiskey Liqueur

KAHLUA
Coffee Liqueur

MIDORI
Melon Liqueur

SAMBUCA ROMANA
Anise Liqueur

**SAMBUCA ROMANA
BLACK**
Black Anise Liqueur

TIA MARIA
Jamaican Coffee Liqueur

Grappa

GRAPPA AMORONE

Ports

SANDEMAN RUBY

COCKBURN'S SPECIAL RESERVE

GRAHAM'S SIX GRAPES

TAYLOR FLADGATE (10 YEARS OLD)

Single Malt Scotches

GLENFIDDICH

GLENLIVET (12 YEARS OLD)

TALISKER (10 YEARS OLD)

MACALLAN (12 YEARS OLD)

OBAN

GLEN MORANGIE (10 YEARS OLD)

LAGAVULIN (16 YEARS OLD)

GLENLIVET (18 YEARS OLD)

Small Batch Bourbons

MAKER'S MARK

WOODFORD RESERVE

BOOKER'S