

Dessert Menu

Caramel Brownie Cheesecake

Brownie chunks baked in a creamy cheesecake topped with brownies, caramel sauce, chocolate sauce & whipped cream.

\$6.00

Double Sinful Chocolate

Chocolate cake with a warm chocolate ganache center and raspberry sauce.

\$6.00

Deep Dish Apple Pie

Traditional double crust pie made with Granny Smith apples.

\$6.00

A La Mode

\$7.00

Crème Bruleé Blanca

A rich custard with white chocolate, encrusted with golden brown sugar.

\$6.00

Pecan Pie

Served deep dish style with all butter crust, caramel sauce & vanilla bean ice cream.

\$6.00

Key Lime Pie

Our Signature!

This classic version features a graham cracker crust filled with light key lime custard, covered with whipped cream.

\$5.00

White Chocolate Bread Pudding

Caramelized banana & szechwan peppercorn-bourbon sauce.

\$ 6.00

Seasonal Dessert

Espresso chocolate mousse served with a chocolate-chip ice cream sandwich

\$6.00

DESSERT WINES

Robert Mondavi, Moscato D'Oro, Napa Valley, CA, 2007

Honeysuckle, peach and spice notes

11/50

Campbells, Rutherglen Tokay, Australia, NV

Toffee flavors are pre-dominant with hints of spice and mellowed oak on the finish.

10/45

Susan Balbo, Late Harvest Malbec, Argentina, 2006

Asian spice, black cherry, and black raspberry jam

12/75

PRICES AND AVAILABILITY SUBJECT TO CHANGE

Please inform your server of any possible food allergies