

DESSERT MENU

Each Dessert - \$7.95

Warm Chocolate Fudge Cake

Warm chocolate cake with a rich chocolate center served with vanilla ice cream.

Apple Crisp

House made with Granny Smith apples, walnuts and buttery crumb topping served with vanilla ice cream.

Caramel Fudge Cheesecake

Creamy New York cheesecake, rich chocolate fudge filling on a graham cracker crust, covered with pecans and caramel.

Vanilla Bean Crème Brûlée

A smooth creamy custard with caramelized sugar topping.

Tiramisu

Italian Ladyfingers dipped in a special mixture of liqueurs and a fine espresso coffee, then layered with a mascarpone cream and dusted with chocolate.

Chocolate Banana Bread Pudding

Fresh Boudin's bread, baked with chocolate. Served with a vanilla bean sauce.

AFTER DINNER DRINK MENU

Each Coffee Drink - \$8.50

Irish Coffee

Our version of this timeless classic. Hot Peerless coffee made with Irish Whiskey and topped with whipped cream.

Keoki Coffee

This smooth blend of coffee liqueur, brandy and Peerless coffee topped with whipped cream. A perfect end to any meal.

Mexican Coffee

Ole! This traditional "South of the Border" drink is prepared with coffee liqueur, tequila and Peerless coffee, topped with whipped cream.

Nutty Irishmen

Bailey's & Frangelico compliment each other perfectly in this creamy delight made with Peerless coffee and topped with whipped cream.

Peppermint Patty

Hot chocolate and peppermint schnapps provides a warm refreshing sensation - that's sure to please.

Espresso Martini

Fresh brewed espresso, vanilla vodka, Crème de Cacao and cream, frothed up and served chilled in a martini glass.

Thin Mint Martini

Vanilla vodka, Crème de Menthe, Cream de Cacao and cream, chilled and served in a chocolate coated martini glass.

Glass of Port Wine \$7.50

Ask about our selection of cognac and single malt scotch