

## 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 - \$9.50

### 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 \$8.50

Ask about our selection of cognac and single malt scotch