

# DESSERTS

## CANNOLI

Ricotta cheese mixed with chocolate chips, Italian cinnamon, fresh whipped cream then filled into a homemade cannoli shell and topped with powdered sugar

\$9

## TIRAMISU

Layers of soaked lady fingers covered with marscarpone cream and dusted with Italian cocoa

\$11

## CRÈME BRULÉE

Made with a fresh vanilla bean

\$11

## MOLTEN CHOCOLATE LAVA CAKE

Served à la Mode

\$11

## CHEESECAKE

Traditional New York Style

\$9

## GELATO BERRIES

Vanilla bean gelato with fresh raspberries, a splash of Chambord liqueur and sprinkled with chocolate shavings

\$10

## ICE CREAM SUNDAE

Vanilla bean gelato topped with Hershey's chocolate syrup, whipped cream, candied walnuts and a cherry

\$10

## PISTACHIO GELATO

Home made pistachio gelato served with two cantuccini biscotti

\$9

## LEMON SORBET

\$9

## FRESH BERRIES

A combination of fresh raspberries, blueberries, and strawberries

\$8

## BANANAS FOSTER

A combination of crème de banana and 151 rum flambéed at your table  
(2 person minimum)  
\$18 per person

## Specialty Coffee Beverages

(Regular or Decaf)

### *Chip Shot*

Bailey's Irish Cream, Tuaca, Coffee

13.00

### *Irish Coffee*

Jameson Irish Whiskey, Sugar, Coffee

13.00

### *Santa Teresa*

Licor 43, Steamed Milk, Cinnamon

13.00

## Dessert Cocktails

### *Brandy Alexander*

Brandy, Dark Crème de Cacao, Cream

13.00

### *Nutty Irishman*

Bailey's, Hazelnut Liqueur, Cream

13.00

# After Dinner Drinks

## Single Malt Scotch Whiskey

Glenlivet 12 year	14.00
Glenfiddich 12 year	15.00
Balvenie Doublewood 12 year	16.00
Macallen 12 year	16.00
Dalwhinnie 15 year	16.00
Macallen 18 year	36.00

## Blended Scotch Whiskey

Johnnie Walker Red	12.00
Johnnie Walker Black	13.00
Johnnie Walker Blue	45.00
Dewars White Label	13.00
Chivas 12 year	13.00

## Bourbon Whiskey

Jack Daniels	13.00
Bulleit	13.00
Makers Mark	14.00
Knob Creek	14.00
Woodford's Reserve	15.00
Basil Hayden	15.00

## Cordials

Romana Sambuca	12.00
Romana Sambuca Black	14.00
Molinari Sambuca	15.00
Bailey's Irish Cream	12.00
Frangelico	12.00
Kahlua	13.00
Disaronno Amaretto	13.00
Chambord	14.00
Godiva White Chocolate Liqueur	15.00

## Port

Graham's Six Grapes	11.00
Fonseca Bin 27	11.00
Graham's 10 Year Tawny	13.00
Sandeman 20 Year Tawny	16.00
Taylor Vintage 20 Year Tawny	35.00
Taylor Vintage Porto (2009)	38.00
Fonseca Vintage Porto (2009)	38.00

## Dessert Wine

	Glass	Bottle
Sauternes, Chateau Grand Juaga (France)	11.00	39.00
Moscato, Bartenura (Italy)	11.00	40.00
Kracher, Beerenauslese Cuvee (Austria)	25.00	85.00
"Dolce" Late Harvest, Far Niente (Napa)	25.00	95.00