



Dessert Menu

Dessert Du Jour

Please ask server for today's Chefs Special.

Cazadores Tequila Key Lime Pie

Tequila Key Lime Pie with a Graham Cracker Crust topped with Chantilly Cream and side of Lemon Sauce.

Chocolate Decadence*

Flourless Chocolate Decadence cake with a Nut Crust served with Spiced Nuts, Salted Caramel Sauce and Chocolate Sauce.

Peach Crumble

Peach Filling with a Crumble Topping served with a scoop of Gunther's Vanilla Ice Cream.

Vanilla Bean Crème Brulee*

Vanilla Bean Custard and Caramelized Sugar served with a Cookie.

Fresh Fruit and Sorbet

Fresh Seasonal Fruit served with Sorbet.

**(ask for Gluten Free)*

Pastry Chef Audra Ford



After Dinner Drinks

Key Lime Martini

Absolut Vodka, Coconut Rum, Keke Liqueur, Fresh Lime Juice with a Graham Cracker Rim. 10

Chocolate Martini

Absolut Vanilla Vodka, Dark Crème de Cacao, Godiva White Chocolate. 10

Espresso Martini

Fresh Espresso, Vanilla Vodka, Dark Crème de Cacao, Baileys. 10

Port & Dessert Wines

Lange Twins Moscato	9
Fonseca Bin 27 Porto	9
Ficklin 10yr Tawny Port	9.5
Merryvale Muscat Antigua Porto	9.5
Croft Reserve Tawny Porto	9.5
Bonny Doon Raspberry Framboise	10
Cockburn's Special Reserve	10.5
Dow's 20yr Tawny Port	13.5

Selected Liqueurs

Tuaca	8
Kahlua	8
Disaronno Amaretto	8
Sambuca	8
Frangelico	8.5
Baileys	9
Drambuie	9
B&B	9
Grand Marnier	9.5
Benedictine	9.5

Coffee Favorites

Cappuccino	5
Café Latte	5
Americano	5
Café Mocha	6.5
Café White Mocha	6.5
Carmel Macchiato	6.5

**Add Vanilla, Hazelnut, Caramel, or Sugar-Free Vanilla to any Latte for an additional \$1*

