



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.

Apple Crumble Tart

Apple filled Tart topped with a Crumble and served with Gunther's Caramel Ice Cream, Caramel Sauce, and Apple Chip Garnish.

Crème Brulee*

Custard and Caramelized Sugar served with a Cookie.

Knob Creek Bourbon Pecan Tart

Knob Creek Bourbon Pecan Tart served with Spiced Sugared Pecans, Gunther's French Vanilla Ice Cream and Caramel Sauce.

Pumpkin Mousse*

White Chocolate Pumpkin Mousse on a bed of Spiced Sugared Pecans and topped with Whipped Cream, Cinnamon, and Pecans.

**(ask for Gluten Free)*

Pastry Chef Audra Ford