

Desserts

Vanilla Bean Crème Brulee

Fresh Berries, brittle caramelized Sugar topping. 7.95

Florida Key Lime Pie

Baked Graham Cracker crust and Whipped Cream 7.95

Chef Double Chocolate Decadence Cake

Topped with an Amaretto Chocolate Glaze & Toasted Walnuts 8.25

Triple Layered Carrot Cake

Made fresh the old fashioned way 7.50 Served A La Mode Add 2.00

Hot Fudge Sundae with Four Spoons 7.95

Vanilla Ice Cream, Hot Fudge, Whipped Cream and Candied Walnuts

Sticky Toffee Pudding

Warm Toffee Sauce, Whipped Cream and Fresh Strawberries 7.95

After Dinner Drinks

Courvoisier V.S.	8.25	Glenlivet Single Malt Scotch	8.75
Remy Martin VSOP	9.75	Sandeman Reserve Port	5.75
Grand Marnier	8.75	Baileys Irish Creme	7.50
Frangelico	7.50	Dry Sack Sherry	6.75

Uncommon Grounds

Espresso	2.95	Cappuccino	3.95
Cafe Latte	3.95	Cafe Mocha	4.25
Signature Roast Coffee or Decaf		2.95	

Desserts

Butterscotch Pot de Creme

Salted Caramel Topping 7.95

Florida Key Lime Pie

Baked Graham Cracker crust and Whipped Cream 7.75

Chef Double Chocolate Decadence Cake

Topped with an Amaretto Chocolate Glaze & Toasted Walnuts 7.95

Triple Layered Carrot Cake

Made fresh the old fashioned way 7.25 Served A La Mode Add 2.00

Hot Fudge Sundae with Four Spoons 7.95

2 scoops of Vanilla Ice Cream, Hot Fudge, Whipped Cream and Candied Walnuts

Sticky Toffee Pudding

Warm Toffee Sauce, Whipped Cream and Fresh Strawberries 7.75

After Dinner Drinks

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