



Desserts

Crème Brulee \$8

Succulent Vanilla Crème Brulee. Topped with whipped cream and berries.

Lemon Meringue Ice Cream Pie \$9

House made pecan crust, two layers of vanilla ice cream, lemon curd and topped with Italian meringue. *Gluten Free

House Made Sorbet \$7

3 scoops of our house made sorbet. Please ask your server for selections. *Gluten Free

Little Cheesecake Company \$9

Artisanal made from Norfolk County. Ask your server for our weekly selections.

Sweet Angel Chocolate Lava Cake \$9

Served warm and topped with vanilla ice cream. *Gluten Free

Pecan Butter Tart \$8

Served warm with vanilla ice cream.

Carrot Cake \$8

Moist carrot cake with cream cheese icing.



Speciality Coffee (1oz) **\$8**

B-52

Bailey's, Kahula, Grand Marnier

Monte Cristo

Kahlua, Grand Mariner

Blueberry Tea

Amaretto, Grand Mariner, Orange Slice

Slow Sippers (1oz) **\$10**

St. Remy XO Brandy

Hennessy VS Cognac

Taylor Fladgate Port

Chivas Regal Blended Scotch Whisky

Glenmorangie Single Malt, 10 yr