



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*

S'mores Tart **\$6**

House made chocolate pudding topped with smoked meringue topped with graham cracker sugar.

Sorbet Three Ways **\$7**

Please ask your server for our sorbet 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*

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*