

---

# HOUSE MADE DESSERTS

---

## PERFECT FOR SHARING

---

### **6~LAYER CARROT CAKE \$8.99**

*Our classic homemade carrot, pineapple & coconut recipe layered with rich cream cheese frosting & toasted pecans*

### **SEASONAL COBBLER \$6.49**

*The freshest seasonal ingredients baked to perfection with locally made fresh vanilla bean ice cream*

### **OUR CLASSIC HOT FUDGE SUNDAE \$6.99**

*Vanilla ice cream, Schokinag hot fudge, candied pecans, fresh whip cream ~ finished with a maraschino cherry on top!*

---

## INDIVIDUAL INDULGENCE

---

### **SIGNATURE CHOCOLATE CAKE \$8.49**

*Decadent rich chocolate cake served warm with locally made fresh vanilla bean ice cream & dessert sauces*

### **VANILLA~BEAN CRÈME BRÛLÉE \$7.99**

*Smooth creamy custard, topped with caramelized sugar served with fresh berries & dessert sauces*

### **PEANUT BUTTER FUDGE PARFAIT \$5.49**

*Decadent chocolate fudge layered with creamy natural peanut butter pudding & fresh whipped cream*

---

Thank you for joining us, we hope we have met all your hospitality and culinary expectations.  
Sincerely, **Tom Gilomen, Owner**

---

## APERITIFS

---

### SINGLE MALT SCOTCH

Glenfiddich 12-year  
Glenlivet 18-year  
Talisker 12-year  
MacCallan 12-year  
Lagavulin

### COGNAC

Courvoisier V.S.O.P.  
Hennessy V.S.O.P.  
Remy Martin V.S.O.P.

### PORT

Taylor Fladgate 20yr. Tawny  
Warre's 10yr. Otima

### LIQUOR

Sambuca  
Ouzo  
Grand Marnier  
Frangelico  
B&B

### DESSERT WINE

Royal Tokaji  
Early Muscat

---

## COFFEE DRINKS

### SPANISH COFFEE \$6.00

Brandy & Tia Maria  
Topped with Whipped Cream

### IRISH COFFEE \$6.00

Irish Whiskey floated with Crème de Menthe  
Topped with Whipped Cream

### COWBOY COFFEE \$6.50

Jack Daniels  
Topped with Whipped Cream

### KEOKEE COFFEE \$6.00

Kahlua & Brandy  
Topped with Whipped Cream

---