

GRAND FINALES
\$6.99

VANILLA~BEAN CRÈME BRULEE

Smooth creamy custard, topped with caramelized sugar

SEASONAL FRUIT PIE

served with home~made ice cream

6~LAYER CARROT CAKE

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

OUR CLASSIC HOT FUDGE SUNDAE

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

Tom Gilomen

Owner

Catherine Beers

Restaurant Manager

Christopher Dobrowolski

Corporate Executive Chef

Thomas Wlodarczyk

Executive Chef

Sean Smull

Sous Chef

Mark Reese

Pastry Chef

APERITIFS

SINGLE MALT SCOTCH

Glenfiddich
Glenlivet
Glenmorangie
MacCallan

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
Dolce

COFFEE DRINKS

SPANISH COFFEE \$6.00

Brandy & Tia Maria
Topped with Whipped Cream

IRISH COFFEE \$6.00

Jameson's 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
