

## COFFEE DRINKS

### **\*NEW\* - NITRO COLD BREWED COFFEE**

Bourbon Pecan flavor, sugar free  
Served hot or cold \$4.95

### **VANILLA NITRO COFFEE \$9.95**

Vanilla vodka and Bailey's

Espresso \$2.50, Cappuccino, Café Latte \$2.95

## AFTER DINNER COFFEE DRINKS

\$7.95

### **NUTTY IRISHMAN**

Frangelica & coffee.

### **CAFÉ POLARIS**

Baileys Irish Cream, Gran Marnier, Kahlua, & coffee.

### **IRISH COFFEE**

Jameson Irish Whiskey, coffee, whipped cream & green  
crème de menthe.

### **KEOKE COFFEE**

Christian Brothers brandy, Kahlua, dark crème de cocoa,  
coffee & whipped cream.

### **CAFÉ REGGAE**

Myers Dark Rum, Tia Maria, dark crème de cocoa, coffee &  
whipped cream.

## COGNACS & PORTS

Courvoisier VS, Hennessy \$8.95

Remy Martin VSOP \$10.50

Remy Martin XO \$25.00

Fonseca Bin #27 Port \$6.95

Taylor Fladgate 10yr. Port \$9.95

# Polaris Grill House Made Desserts

\$7.95

## NEW YORK STYLE CHEESECAKE

Classic cheesecake served atop a bed of vanilla anglaise & strawberry coulis.

## APPLE CRISP

Warm apple crisp topped with Johnson's Vanilla Bean ice cream & sprinkled with cinnamon.

## VANILLA CRÈME BRULEE

Topped with fresh strawberries & whipped cream.

## CHOCOLATE MOUSSE CAKE

Chocolate cheesecake, chocolate ganache, & chocolate mousse in a chocolate cookie crumb crust. This is a chocolate lovers dream.

## PINEAPPLE UPSIDE-DOWN CAKE

Warm homemade cake served with Johnson's Vanilla Bean ice cream & drizzled caramel sauce.

## MISSISSIPPI MUD PIE

Johnson's coffee & praline pecan ice creams, peanut butter & a creamy topping piled high into an Oreo cookie crumb crust.

## FRESH BERRIES with RASPBERRY SORBET

Fresh mixed berries & Johnson's Raspberry Sorbet drizzled with strawberry coulis & vanilla anglaise.

## JOHNSON'S ICE CREAM

Vanilla Bean, Coffee, & Praline Pecan, \$3.95/scoop.

## PUMPKIN CHEESECAKE

Topped with a dollop of whipped cream.

## PUMPKIN BREAD PUDDING

Topped with vanilla anglaise.