

COFFEE DRINKS

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

AFTER DINNER DRINKS

ESPRESSO MARTINI

Vanilla vodka, Kahlua, dark cream de cocoa and espresso. \$8.95

NUTTY IRISHMAN

Frangelica & coffee. \$7.95

CAFÉ POLARIS

Baileys Irish Cream, Gran Marnier, Kahlua, & coffee. \$7.95

IRISH COFFEE

Jameson Irish Whiskey, coffee, whipped cream & green
crème de menthe. \$7.95

KEOKE COFFEE

Christian Brothers brandy, Kahlua, dark crème de cocoa,
coffee & whipped cream. \$7.95

CAFÉ REGGAE

Myers Dark Rum, Tia Maria, dark crème de cocoa, coffee &
whipped cream. \$7.95

CHOCOLATE MARTINI

Vanilla vodka, dark cream de cocca and Godiva
Chocolate Liqueur. \$8.95

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

\$8.95

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.

BOSTON CREAM PIE

Our contemporary version of an East Coast classic.

STRAWBERRY SHORTCAKE