



Dessert Menu

HOUSE-MADE DESSERT

\$9 EACH

NEW YORK STYLE CHEESECAKE

classic cheesecake / vanilla anglaise / strawberry coulis

APPLE CRISP

Johnson's vanilla bean ice cream / cinnamon

VANILLA CREME BRULEE

fresh strawberries / whipped cream

CHOCOLATE MOUSSE CAKE

*chocolate cheesecake / ganache / mousse /
chocolate cookie crumb crust*

PINEAPPLE UPSIDE-DOWN CAKE

*warm house-made cake / Johnson's vanilla bean ice cream /
caramel sauce drizzle*

MISSISSIPPI MUD PIE

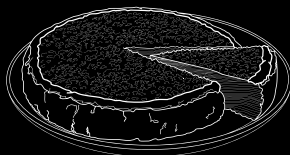
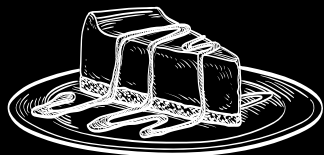
*Johnson's coffee & praline pecan ice cream /
peanut butter / creamy topping / oreo cookie crumb crust*

FRESH BERRIES WITH RASPBERRY SORBET

*fresh mixed berries / Johnson's raspberry sorbet /
strawberry coulis & vanilla anglaise drizzle*

JOHNSON'S ICE CREAM

*choice of: vanilla bean / coffee / praline pecan.
\$4 per scoop*



AFTER DINNER COFFEE DRINKS



NUTTY IRISHMAN
frangelica / coffee. 8

CAFE POLARIS
bailey's irish cream / gran marnier / kahlua / coffee. 8

IRISH COFFEE
Jameson irish whiskey. 8

KEOKE COFFEE
christian brothers brandy / kahlua / dark creme de cocoa / coffee / whipped cream. 8

CAFE REGGAE
myers dark rum / kahlua / dark creme de cocoa / coffee / whipped cream. 8

CHOCOLATE MARTINI
vanilla vodka / dark creme de cocoa / godiva chocolate liqueur. 9

COGNACS & PORTS

COURVOISIER VS, HENNESSY. 9

REMY MARTIN VSOP. 11

REMY MARTIN XO. 21

FONSECA BIN #27 PORT. 7

TAYLOR FLADGATE 10YR PORT. 10

