



Dessert Menu

HOUSE-MADE DESSERT

\$10 EACH

NEW YORK STYLE CHEESECAKE

classic cheesecake / vanilla anglaise / strawberry coulis

KEY LIME PIE

A Florida classic

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

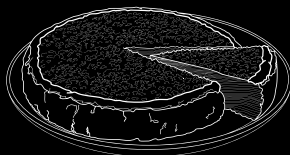
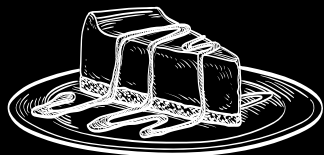
*Johnson's coffee & praline pecan ice cream /
peanut butter / creamy topping / oreo cookie crumb crust*

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.
\$5.50 per scoop*





Coffee Drinks

AFTER DINNER COFFEE DRINKS



CAFE POLARIS

bailey's irish cream / gran marnier / kahlua / coffee. 10

IRISH COFFEE

Jameson irish whiskey / coffee. 10

CHOCOLATE MARTINI

vanilla vodka / dark creme de cocoa / chocolate liqueur. 14

MINT CHOCOLATE MARTINI

vanilla vodka / creme de cocoa / creme de menthe / chocolate liqueur. 14

TIRAMISU MARTINI

vanilla vodka / van gogh espresso vodka / amaretto / kahlua / cream / cinnamon. 14

ESPRESSO MARTINI

vanilla vodka / van gogh espresso vodka / kahlua / creme de cocoa. 14

COGNACS & PORTS

B&B. 11

HENNESSY. 12

COURVOISIER. 12

REMY MARTIN VSOP. 14

FONSECA BIN #27 PORT. 10

TAYLOR FLADGATE 10YR PORT. 12

