



HOUSE-MADE DESSERTS

Peanut Butter Torte \$8

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust, and a Silky Chocolate Ganache.

Decadent Chocolate Cake \$8

Silky Frangelico Cake with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream.

Signature Creme Brulee \$8

House-Made Velvety Custard with a Glassy Caramel Topping and Fresh Berries.

Key Lime Pie \$8

A Florida Classic made with Tart and Tangy Key Limes, Macadamia Nut Crust, Toasted Coconut and Fresh Made Whipped Cream.

Carrot Cake \$8

House-Made Spice Cake with Rich Cream Cheese Icing and Creme Anglaise

Gelato \$5.5

Select from a Variety of Italian Style Ice Cream Flavors. Ask Your Server for Today's Choices.

AFTER DINNER DRINKS

Espresso Martini \$12

Iced Irish Coffee \$11

Sambuca \$11

Limoncello \$7

SCOTCH

Laphroaig 10 \$12

Oban 14 \$19

Glenfiddich 12 \$12

Bowmore 12 \$12

Glenlivet 12 \$12

Glenlivet 18 \$24

Macallan 12 \$13

Macallan 18 \$26

Johnnie Walker Blue \$49

Glenmorangie \$15

Johnnie Walker 18 (Platinum) \$18

Glenmorangie 12 (Nectar D'Or) \$17

Glenmorangie 12 (Lasanta) \$17

PORT WINE

Taylor Fladgate Ruby \$7

10 Year Taylor Fladgate Tawny \$10

20 Year Taylor Fladgate Tawny \$15