

Dessert

all of our desserts are prepared on-premises
8.50

MAPLE CRÈME BRULEE

WITH A CRISP BROWN SUGAR CRUST
GARNISHED WITH FRESH RASPBERRIES

CHOCOLATE GANACHE TART

IN A PECAN CRUST OVER CARAMEL CRÈME
GARNISHED WITH FRESH RASPBERRIES

LEMON TART

DOUBLE CRUST LEMON TART WITH RASPBERRY SAUCE

TOLL HOUSE PIE

TASTES LIKE A WARM CHOCOLATE CHIP COOKIE IN PIE FORM
WITH WALNUTS SERVED WITH ICE CREAM OR WHIPPED CREAM

ALMOND-PRALINE ICE CREAM PIE

IN AN OREO CRUST WITH OUR HOUSEMADE FUDGE SAUCE
TOPPED WITH BUTTERFINGER PIECES

WARM BREAD PUDDING

WITH RICH BOURBON SAUCE

COCONUT SUPREME CAKE

(HOUSE SPECIALTY)
SERVED WARM WITH VANILLA BEAN ICE CREAM

WHITE CHOCOLATE-RASPBERRY CHEESECAKE

IN A GRAHAM AND ALMOND CRUST

TRIPLE LAYER CHOCOLATE CAKE

WITH VANILLA BEAN ICE CREAM