

# The Hardcover Desserts

The  
Final  
Touch

## **HOT APPLE CRISP**

Our award winning recipe made with fresh apples, cinnamon, rolled oats and brown sugar topped with French vanilla ice cream.

## **FRESH FRUIT PARFAIT**

French vanilla ice cream and seasonal fresh fruit with a strawberry citrus purée, topped with whipped cream.

## **CHOCOLATE MOUSSE LAYER CAKE**

Rich, but not too sweet chocolate cake layered with chocolate mousse, glazed with melted chocolate and garnished with chocolate shavings.

## **KEY LIME PIE**

Tart key lime filling in a honeyed, coconut graham cracker crust served on a strawberry and mango mosaic, topped with fresh whipped cream.

## **DEEP FRIED ICE CREAM**

French vanilla ice cream with a sugar-flaked coating, deep fried and topped with your choice of toppings.

— Hot Fudge and Grated Coconut —

— Caramel Rum Sauce with Bananas and Pecans —

or  
— 1/2 and 1/2 —

## **WHITE CHOCOLATE CRÈME BRULÉE**

Cool silky smooth white chocolate custard topped with caramelized sugar. Served with whipped cream and a fresh berry.

## **TURTLE CHEESECAKE**

Creamy cheesecake in a graham cracker crust topped with caramel, hot fudge sauce and chopped pecans.

## **CHOCOLATE FUDGE BROWNIE SUNDAE**

A freshly baked fudge brownie topped with French vanilla ice cream, hot fudge and fresh whipped cream.

## **ICE CREAM OR SORBET**

A dish of our ice cream or sorbet, topped with hot fudge, caramel rum sauce or strawberry sauce if you desire.

Before placing your order, please inform your server if anyone in your party has a food allergy.

## After Dinner Specialty Coffees

*All topped with fresh whipped cream.  
Served in a unique sugar-glazed glass.*

### **HARDCOVER**

Bailey's & Frangelico

### **DEPOT**

Grand Marnier, Kahlua  
& Amaretto

### **IRISH**

Irish Whiskey, Irish Mist  
& Demerara Sugar

### **MEXICAN**

Kahlua

### **BRAZILIAN**

Brandy, Tia Maria  
& Grand Marnier

### **MONTE CARLO**

Frangelico

### **JAMAICAN**

Tia Maria

### **FRENCH**

Anisette

### **SPANISH**

Brandy, Kahlua  
& Cointreau

### **ITALIAN**

Amaretto

### **TOASTED ALMOND**

Bailey's, Kahlua, Amaretto

### **KEOKE**

Brandy, Kahlua  
& Dark Cocoa

## Coffees

*We serve freshly brewed regular and decaffeinated coffee.*

### **BOTTOMLESS CUP OF COFFEE**

### **ESPRESSO**

### **CAPPUCCINO**

## Cognacs, Armagnacs & Special Cordials

**METAXA 5 STAR**

**LARRESSINGLE ARMAGNAC VSOP**

**HENNESSY VS**

**COURVOISIER VSOP**

**REMY MARTIN VSOP**

**MARTELL VSOP**

**COURVOISIER NAPOLEON**

**MARTELL CORDON BLEU**

**GRAND MARNIER CENTENAIRE (100 YEAR)**

**COURVOISIER XO IMPERIAL**

**GRAND MARNIER CUVÉE (1880)**

## Imported Cordials

**AMARETTO  
DI SARONNO**  
Almond Liqueur

**BAILEY'S IRISH CREAM**  
Irish Whiskey with Fresh Cream

**B & B**  
Benedictine with Cognac

**CAMPARI**  
Bittersweet  
Italian Aperitif

**CHAMBORD**  
Black Raspberry Liqueur

**COINTREAU**  
Orange Liqueur

**DRAMBUIE**  
Scotch Liqueur  
with Heather Honey

**FRANGELICO**  
Hazelnut Liqueur

**GRAND MARNIER**  
Cognac-Based Orange  
Liqueur

**IRISH MIST**  
Irish Whiskey Liqueur

**KAHLUA**  
Coffee Liqueur

**LEMONCELLO**  
Lemon Liqueur

**SAMBUCA ROMANA**  
Anise Liqueur

**SAMBUCA ROMANA  
BLACK**  
Black Anise Liqueur

**TIA MARIA**  
Jamaican Coffee Liqueur

## Ports

**COCKBURN'S SPECIAL RESERVE**

**SANDEMAN RUBY**

**GRAHAM'S SIX GRAPES**

**TAYLOR FLADGATE (10 YEAR)**

## Single Malt Scotches

**GLENLIVET (12 YEAR)**

**GLENFIDDICH**

**MACALLAN (12 YEAR)**

**TALISKER (10 YEAR)**

**GLEN MORANGIE (10 YEAR)**

**OBAN**

**LAGAVULIN (16 YEAR)**

**GLENLIVET (18 YEAR)**

## Small Batch Bourbons

**MAKER'S MARK**

**WOODFORD RESERVE**

**KNOB CREEK**

**BOOKER'S**