

grille ON MAIN

DESSERTS

CHOCOLATE SOUFFLÉ *chambord crème anglaise (25 minute preparation time)* 15

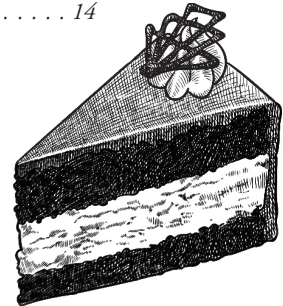
SWEET BUTTER CAKE *candied walnuts, blackberry ice cream, blackberry sauce* 10

CHOCOLATE TRIO 14
*flourless turtle cake, dark chocolate espresso creme brulee,
 chocolate fudge brownie ice cream*

PEANUT BUTTER & CHOCOLATE LAVA CAKE 11
candied peanuts, vanilla ice cream

CHEF'S SEASONAL CHEESECAKE *check with your server.* 10

HOUSEMADE ICE CREAM AND SORBET *(3 scoops)* 10



AFTER DINNER DRINKS

THE SMOKING GUN 12
*zaya cocobana rum, cold brew coffee,
 cinnamon syrup, smoked and served in a snifter*

MILLIONAIRE'S NIGHTCAP 11
bailey's, frangelico, kahlua, coffee

AFFOGATO 10
*hazelnut liqueur, vanilla bean ice cream,
 shot of espresso*

ESPRESSO MARTINI 12
tito's, fresh espresso, kahlua, chocolate sauce

COFFEE DRINKS 4-6

DESSERT WINE & Cordials

RUBY PORT • Fonseca, Bin 27 8

TAWNY PORT • Croft Reserve 8

10-YR OLD TAWNY PORT • Taylor Fladgate 11

LATE BOTTLE VINTAGE PORT • Dirk Neirpoort 10

OLOROSO SOLERA SHERRY • Lustau 11

MOSCATO • Piquitos, Spain 10

GRAND MARNIER 10

B & B 10

DISARONNO 9

COURVOISIER VS. 9

COURVOISIER VSOP 10

HENNESSY VS. 11