



Desserts

Warm Apple Crisp

with oatmeal streusel topping and vanilla ice cream 5.50

Chocolate Lava Cake

a flourless cake with a warm molten center, served with chocolate dulce de leche, caramelized banana and vanilla ice cream.

A seductive, easy choice for chocolate lovers 5.99

Creamy Ricotta Cheesecake

with a graham cracker crust, lemoncello-berry compote and mixed berry coulis 6.50

Angel Food Cake

served with fresh blueberry compote, pistachio toffee crunch and a fluffy lemon mousse 5.75

Vanilla Bean Crème Brulee

the classic sugar crusted custard served with mixed nut biscotti 5.99

Peanut Butter Sequoia Brownie Sundae

chocolate fudge brownie, peanut butter swirl ice cream, milk chocolate peanut butter, chocolate fudge sauces, chantilly cream and candied peanuts. You won't believe your eyes!! 7.99

Same flavors 1/2 the size 4.99

Cookie Monster Sundae

a giant chocolate chip cookie served with vanilla ice cream, chocolate fudge, caramel sauces and fresh whipped cream 6.99 *1/2 portion 3.99*

Nicole's Ice Cream Selections

these frozen treats are "home spun" and unique!

Ask your server about today's selection 5.25

'The Old Stand By' Kemps of Minnesota Ice Cream

serving Vanilla, Chocolate, Mint Chocolate Chip and Peanut Butter Swirl served with fresh whipped cream and a vanilla shortbread cookie 4.25

Individual Biscotti Plate 1.99

All desserts are made under the direction of Pastry Chef Nicole Sammon



Coffee and Tea (regular or Decaf)

- Tea 2.25
- Herbal Teas 2.25
- Coffee 2.25
- Espresso 2.99
- Cappuccino 3.99
- Latte 3.99

Individual Biscotti Plate

the perfect compliment to your coffee selection 1.99

Joys of Java ¥ Hot or Iced

Coffee, Cappuccino & Latte Brews

Whether “de-caf” or “regular” each one's a coffee-lover's treasure. Served by itself or with dessert, they'll fill you head-to-toe with pleasure!!! Select any of the three following styles for your “Specialty Coffee”.

Coffee 5.99 Cappuccino 7.50 Latte 7.50

Redwoods

Godiva Cappuccino Liqueur & Licor 43

Irish

John Powers Whisky & Brown Sugar

Nutty Irishman

Frangelico & Irish Cream

Mexican

Kahlua

Jamaican

Tia Maria

Keoke

Dark Cacao & Brandy

Italian

Amaretto



After Dinner

International Brandies

Courvoisier VS 8.50

Courvoisier XO 14.00

Remy Martin VSOP 9.50

Hennessy VS 7.50

Ports

Taylor Fladgate Ruby 5.99

Cockburn's Fine Ruby 5.99

Roze's Vintage 1994 13.00

Specialty Bourbons

Basil Hayden 9.00

Booker's 11.00

Knob Creek 8.00

Cordials & Liqueurs

Bailey's Irish Cream 7.00

St. Brendan's Irish Cream 6.00

Drambuie 7.00

B&B 7.50

Chambord 6.00

Kahlua 6.00

Irish Mist 6.50

Frangelico 6.00

Locor 43 6.00

Godiva 6.00

Opal Nera Sambuca 6.00

Romana Sambuca 6.00

Amaretto di Saronno 6.00

Marie Brizard Anisette 6.00