DESSERT

MARBLE TIRAMISU  9.95
our version of the italian classic with crème anglaise

NUTELLA CHEESECAKE  9.95
nutella hazelnut cocoa cream cheese filling, graham cracker crust, topped with whipped cream

TRIPLE CHOCOLATE RASPBERRY CAKE  10.95
raspberry filling, fudge frosting, vanilla ice cream

MOCHA ICE CREAM PIE  13.95
mocha ice cream with pecans, oreo and snickers crumble crust; topped with chocolate and caramel sauces

TAVERN BROWNIE  9.95
served warm with vanilla bean ice cream and fudge sauce

GOLD COAST ORGANIC CARROT CAKE  10.95
iced with classic cream cheese frosting and walnuts

KEY LIME PIE  8.95
topped with a dollop of whipped cream

FRESH FRUIT ITALIAN ICE  7.50

SLOW CHURNED GELATO  8.50
chef’s whim, flavor of the day

AFTER DINNER DRINKS

COURVOISIER V.S  14.00
COURVOISIER V.S.O.P  16.00
HENNESSY V.S  15.00
HENNESSY V.S.O.P  18.50
HENNESSY IMPERIAL  320.00
MARTEL CORDON BLEU  32.25
REMY MARTIN LOUIS XIII  280.00
TAYLOR FLADGATE 10 YR TAWNY PORT  14.00
TAYLOR FLADGATE 20 YR TAWNY PORT  17.00
NONINO GRAPPA  15.75

there’s always room for dessert