

• *House* desserts •

CHOCOLATE TOFFEE TORTE

Our signature dessert: pecan crust, Belgian dark chocolate ganache, toffee mousse, mocha whipped cream, and our chocolate sauce and fresh raspberry coulis 8

SIX LAYER CARROT CAKE

With golden raisins, walnuts, pecans, and pineapple cream cheese frosting 7

VANILLA BEAN CRÈME BRÛLÉE

Garnished with fresh berries 7

COCONUT CREAM PIE

Housemade pastry crust with fresh whipped cream and toasted coconut 6.50

SORBET DU JOUR

*A refreshing selection --
ask your server for today's flavor 6*

• after dinner drinks •

HH CHERRY CORDIAL COFFEE

Godiva Chocolate Liqueur, Smirnoff Cherry Vodka, and Luxardo Maraschino Liqueur with a bit of sugar, fresh coffee and cream... heavenly 9

MILLIONAIRE'S COFFEE

Kahlua, Frangelico and Bailey's Irish Cream with coffee and fresh whipped cream 10

GRASSHOPPER MARTINI

Old school updated: Creme de Menthe, Creme de Cacao, Stoli Vanil, and cream 9

CLOUD NINE MARTINI

Godiva Chocolate Liqueur, Stoli Vanil, Amaretto di Saronno, and Frangelico with floating clouds of whipped cream 12

BLACK STAR FARMS LATE HARVEST RIESLING 9.50

J. TREES LATE HARVEST VIGNOLES 8

J. TREES APPLE ICE CIDER 9

PETIT GUIRAUD SAUTERNES 8

TAYLOR FLADGATE 10 YEAR OLD
TAWNY PORT WINE 7

FONSECA BIN NO. 27 FINEST RESERVE
RUBY PORT WINE 8

PEDRO ROMERO AMONTILLADO DRY SHERRY 6

SAMBUCA ROMANA 7

REMY MARTIN COGNAC VSOP 10