

DESSERT 16

WARM ZEPPOLE DOUGHNUTS WITH DIPPING SAUCES

CHOCOLATE MOUSSE DOME

Fresh Berries
Gluten-Free

SORBET TRIO

Chef's Selection
Gluten-Free, Dairy-Free

APPLE PEAR BREAD PUDDING

Vanilla Ice Cream, Caramel Sauce

DESSERT COCKTAILS 16

ESPRESSO MARTINI

Vanilla Vodka, Mr. Black Cold Brew Coffee Liqueur,
Baileys Irish Cream

RYE AWAKENING

High West Double Rye Whiskey, Mr. Black Coffee Liqueur,
Bitters, Orange Slice

CHOCOLATE MINT CHIP MARTINI

South Fork Vodka, Baileys Chocolate Liqueur,
Peppermint Schnapps, Fresh Mint Sprig,
Shaken and Served Up

DESSERT WINES

ROYAL TOKAJI 5 PUTTONYOS 12

2013, Hungary

CHÂTEAU LARIBOTTE SAUTERNES 13

2018, France

INNISKILLIN ICEWINE 22

2019, Niagara Peninsula

PORTS

DOW'S FINE RUBY 10

DOW'S 10-YEAR TAWNY 12

WARRE'S OTIMA 20-YEAR TAWNY 15

COGNACS

COURVOISIER VS 14

HENNESSY VS 14

RÉMY MARTIN VSOP 16

HENNESSY VSOP PRIVILÈGE 16

HENNESSY XO 35

KIDS MENU

For kids 12 and under

STARTERS

SMALL GREEN SALAD 7

Choice of Ranch or Sherry Vinaigrette

FRESH FRUIT CUP 7

SMALL CAESAR SALAD 8

SIDE OF FRIES 6

SIDE OF SEASONAL VEGETABLES 7

ENTRÉES

GRILLED BREAST OF CHICKEN 15

Mashed Potatoes and Today's Vegetables

DAILY FRESH CATCH 16

Mashed Potatoes and Today's Vegetables

PENNE PASTA 10

Marinara Sauce and Parmesan or Plain Butter

MAC & CHEESE 12

THREE-COURSE MEALS

Choice of Fresh Fruit Cup, Green Salad or Caesar Salad and Brownie and Ice Cream

GRILLED BREAST OF CHICKEN 20

DAILY FRESH CATCH 21

PENNE PASTA 15

MAC & CHEESE 17

DESSERTS

BROWNIE & ICE CREAM 8

ICE CREAM 6