



## Desserts

Heath Bar Chocolate Mousse with  
Fresh Orange, Caramel and  
Chocolate Sauce | 7.00

Belgium Chocolate Crème Brulée  
Served with  
Mascarpone Whipped Cream | 8.00

Lemon Cheesecake with  
Mascarpone Whipped Cream | 7.50

Grand Marnier Soufflé with White  
Chocolate Anglaise Sauce  
30 Minute Cook Time | 11.50



## Ports

Sherry

Harvey's Bristol Cream | 7

Ruby

Fonseca Bin n° 27 | 7

Sandeman Founder's Reserve | 8

Quinta Do Noval Late Bottle Vintage | 11

Tawny

Rosemount Old Benson | 7

Sandeman 20 Year | 16

Taylor Fladgate 20 Year | 19

Quinta Do Noval Colheita 1974 | 25

## Dessert Wines

Marco Negri  
Moscato d' Asti, Piedmont,  
Italy | 35

Edmeades  
Alden Late Harvest Zinfandel,  
Mendocino Ridge,  
California | 38

Donnafugata, Ben Rye  
Passito di Pantelleria Sicily | 75

Inniskillin, Ice Wine  
Niagara, Ontario Canada | 145

## Cognacs

Courvoisier VS | 11

Martel VSOP | 14

Remy Martin VSOP | 20

Martel Cordon Bleu | 27

## Coffee Drinks

Butternut Coffee

Disaronno Amaretto, Butterscotch Liqueur  
and Coffee topped with Whipped Cream and  
Caramel | 8

Café Foster

Captain Morgan, Banana Liqueur and Coffee  
Topped with Whipped Cream, Cinnamon and  
Banana Slices | 8

After Eight Coffee

Godiva Chocolate Cream Liqueur, Crème de  
Menthe and Coffee topped with Whipped  
Cream and Mint Leaves | 9

Café Theater

Bailey's, Frangelico, Dark Crème de Cocoa  
and Coffee topped with Whipped Cream and  
Coffee Beans | 9

Brazilian Coffee

Kahlua, Cointreau, Brandy and Coffee  
topped with Whipped Cream and Brown  
Sugar Sprinkles | 10

After Dinner Drinks

B&B, Bailey's, Frangelico, Grand Marnier,  
Kahlua, Sambucca, Disaronno, Navan Vanille