



PRIME STEAK AND SEAFOOD

DESSERT

ON THE PLATE

PEACH & PECAN CROSTATA 11

PEACH & PECAN FILLING WRAPPED IN PUFF PASTRY ATOP DULCE DE LECHE WITH BOURBON-VANILLA GELATO

COFFEE & DOUGHNUTS 12

THREE VANILLA BEAN GLAZED DOUGHNUTS WITH A GANACHE DRIZZLE ACCOMPANIED BY MOCHA GELATO

KEY LIME PIE 14

OUR HOUSE CREATION TOPPED WITH VANILLA SCENTED WHIPPED CREAM AND BLUEBERRY COMPOTE

BREAD PUDDING 11

BAKED WITH DARK RUM AND FINISHED WITH BOURBON PRALINE PECAN SAUCE & VANILLA BEAN GELATO

GELATO OR SORBET 8

TWO SCOOPS - MADE IN HOUSE

TRIPLE CHOCOLATE CAKE 16

THREE LAYER CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM FROSTING AND CHOCOLATE GELATO

S'MORES 13

HONEY GRAHAM CRACKER CAKE WITH CHOCOLATE MOUSSE, GANACHE, AND SALTED CARAMEL GELATO TOPPED WITH A HANDMADE MARSHMALLOW - ROASTED TABLE-SIDE.

IN THE GLASS

COCKTAILS

ESPRESSO "MARTINI" 18

ESPRESSO, VANILLA VODKA, KAHLÚA, PATRÓN XO CAFÉ, AND BAILEY'S ESPRESSO

CREAMY CHOCOLATE "MARTINI" 16

DUTCH CHOCOLATE LIQUEUR, CHOCOLATE VODKA, REAL CREAM, AND SHAVED CHOCOLATE

GRASSHOPPER 16

VANILLA VODKA, CRÈME DE MENTHE, CRÈME DE COCOA, AND REAL CREAM

HOT BUTTERED NOLA COFFEE 14

HOT COFFEE WITH DARK RUM, BUTTERSCOTCH, PRALINE PECAN LIQUEUR, AND WHIPPED CREAM.

PORTO

QUINTA DO NOVAL 2012, LBV, UNFILTERED	15
TAYLOR FLADGATE 10 YEAR, TAWNY PORT	25
TAYLOR FLADGATE 20 YEAR, TAWNY PORT	35

COGNAC

	2 oz.
CALVADOS COQUEREL VSOP	19
D'USSE VSOP	18
HENNESSEY VS	20
HENNESSEY "PRIVILEGE" VSOP	27
PIERRE FERRAND "RESERVE GRANDE CHAMPAGNE"	25
REMY MARTIN VSOP COGNAC	16
REMY MARTIN XO	50

DESSERT WINE

	BTG/ BTL
LA MARCA, PROSECCO, ITALY	12/45
SEIFRIED NELSON, RIESLING, NEW ZEALAND	13/55
CARMES DE RIEUSSEC, SAUTERNES, FRANCE	15/55
DOLCE, SAUV. BLANC/SEMMILION, NAPA	37/145
DUCKHORN, LATE HARVEST SAUV. BLANC, NAPA	19/75

CHECK OUT OUR SPIRITS MENU FOR
CORDIALS AND BRANDIES